

# 301 SERIES

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## FULLY AUTOMATIC COMMERCIAL COFFEE MACHINE

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Instruction manual



Please read the manual carefully before using the product and keep it properly.

Applicable models of this manual: BTB-302-1D, 2D, +1F, 2F, BTB-302-3D,  
optional hot water rod (R), steam rod (Z), One-click foaming (N),  
cup warmer (W), external communication (X), IoT (H)

Please note that there may exist differences between the pictures and  
the real objects due to later update of product.

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## INTRODUCTION

- Welcome to this coffee machine. This is our latest generation of automatic coffee machine. Its design fully reflects our core technology.
- The manual introduces this coffee machine and its use and cleaning methods. If the coffee machine is not used as is stated in the manual, we will not bear any responsibility for the losses caused. However, this manual may not encompass all possible uses! For details, please contact our customer service.
- The performance of the coffee machine depends on proper maintenance and use. Please read the manual carefully before using the coffee machine for the first time and keep it properly for reference when needed.
- Enjoy your time with us!

### About this Manual

- The manual comes with the machine. Please always store the manual in the place where the product is used and keep it clear and readable.
- We reserve the right to modify this manual due to the further development of technology. Any form of reproduction, translation and reproduction must be approved in writing by the publisher, and the copyright belongs to the manufacturer.
- Applicable models of this manual: BTB-302-1D, 2D, +1F, 2F, BTB-302-3D, optional hot water rod (R), steam rod (Z), One-click foaming (N), cup warmer (W), external communication (X), IoT (H).

### Machine Description

- This machine is a full-automatic coffee machine for making coffee, milk coffee and milk products. It is used in catering, retail, office and other commercial places to improve daily sales demand.
- According to the machine configuration, this machine can make the following products:
- Coffee, milk coffee, hot water and milk products;
- The shell is made of 304 stainless steel and high-grade plastic. This machine is designed in accordance with the following operator obligations:
- HACCP health guidelines;
- Accident prevention regulations for electrical safety in the commercial sector.
- This machine can be operated through the touch screen.

## SAFETY ISSUES

The most important feature of BTB products is optimal safety. The effectiveness of safety devices can only be guaranteed by observing the instructions in the following chapters on avoiding injury and health hazards.

### Uses

This machine can be used under the following working conditions:

- Operated by trained personnel;
- Self service operation (standby mode) under supervision;
- Using a solid water connector;
- Connecting with barreled purified water and purified pressure water;
- Placed in a dry, closed room.
- This machine must not be used in the following situations:
- In high air humidity (such as cloud evaporation area) or outdoor areas;
- On a transportation vehicle or in a movable space (please consult the manufacturer).

### Safety Tips

#### User Risks:



**Caution !** Improper use of the coffee machine can cause slight injury. Please observe the following points:

Please read the instructions carefully before use:

- Do not use the coffee machine if it cannot operate normally or is damaged;
- It is strictly forbidden to change the built-in safety device;
- Do not touch high-temperature machine parts;
- Before using the machine, children over the age of 8 and personnel with physical, sensory or intellectual defects or lack of experience and cognition must learn how to operate the machine safely under full supervision and understand the dangers arising therefrom before using the machine;
- Please take good care of children and avoid children playing with the machine;
- Children are not allowed to clean and maintain the machine;
- Install the coffee machine in a place that can be checked and maintained at any time;
- Self service use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and solve problems timely;



**Electric Shock Alert** Improper use of electrical equipment can cause an electric shock.

Please observe the following points:

- The work on electrical equipment can only be carried out by electrical professionals;
- The machine must be connected to the circuit with fuse protection (it's advisable to lay the wiring through a leakage protector);
- Please comply with relevant low voltage directives and national or local safety regulations;
- When connecting, it must be grounded in strict accordance with the regulations in order to prevent electric shock;
- The voltage must be consistent with the instructions on the equipment nameplate;
- Do not touch live parts;
- Be sure to turn off the main switch and disconnect the equipment from the power supply before carrying out maintenance work;
- Only professional technical service personnel can replace the power cord.

 **Alert** Drinks with additives or residues may cause allergies.


Please observe the following points:


- When using, check the additional products listed on the prompt board that may cause allergies;
- When using, consult professionals for additional products that may cause allergies.


 **Danger!** Ingesting detergent may cause poisoning.

Please observe the following points:

- Keep the detergent away from children and unauthorized personnel;
- Do not ingest detergent;
- Do not mix detergent with other chemicals or acidic substances;
- Never add detergent into milk cans;
- Never add detergent to the drinking water tank (internal / external);
- Detergent and decalcification agent can only be used for specified purposes (see label);
- Do not eat or drink when using detergent;
- Ensure good ventilation and exhaust when using detergent;
- Wear protective gloves when using detergent;
- Wash your hands immediately after using detergent.

 **Caution: Hot** There is a danger of scalding in the production area of drinks, hot water and steam. It is forbidden to put your hand under the outlet during making or cleaning.

 **Caution: Hot** Temperature may be high at the outlet and the brewing device. Only handles designed for drink production can be touched. The brewing device can only be cleaned after the coffee machine has cooled.

 **Crushing Warning** There is a danger of crushing when you touch any moving parts. After the coffee machine is started, do not put your hand into the opening of the coffee bean box and the brewing device.

## Hazards to the Machine

 **Warning** Improper use of the coffee machine may cause damage or contamination of the coffee machine.

Please observe the following points:

- If the carbonate hardness contained in the water exceeds 5 ° DKH, please install a water filter, otherwise the coffee machine will be damaged due to calcification;
- For safety reasons, please always pay attention to closing the main water valve and closing the main switch or unplugging the plug after shutdown;
- Please comply with relevant low voltage directives or national and local safety rules and regulations;
- If water cannot be injected, do not start the machine, otherwise the water boiler cannot be filled and the water pump will run "dry";
- Please install a check valve at the interface of the water inlet connecting pipe to avoid water seepage hazards caused by hose rupture;
- After the coffee machine is shut down for a long time (such as during vacation), it must be cleaned first, and then restarted for use;
- Prevent the coffee machine from being affected by the weather (frost, humidity, etc.);
- The fault can only be eliminated by professional technicians;
- Please use the original accessories;
- For visible external damage or leakage, please contact customer service immediately for replacement or repair;

- Do not wash the machine with water or steam cleaner;
- Do not place the machine in a position that may be sprayed by water;
- Only coffee beans can be put into the coffee bean box, and cleaning tablets can only be added at the manual entrance during cleaning;
- Do not use freeze-dried coffee, otherwise it will make the brewing device stick;
- If the coffee machine and its additional equipment are transported at a temperature lower than 10 °C, the coffee machine and its additional equipment must be placed at room temperature for three hours after transportation, and then connected to the power supply before the starting up. If this regulation is not observed, it may cause short circuit hazards or damage to electrical components due to condensed water;
- The new hose kit (drinking water / wastewater hose) provided with the machine should be used, and the old hose should not be used.

## Hazards Caused by Detergent

### Use:

 **Warning** There is a danger of poisoning by ingesting detergent.

Please observe the following points:

- Keep the detergent away from children and unauthorized personnel;
- Do not ingest detergent;
- Do not mix detergent with other chemicals or acidic substances;
- Never add detergent into milk cans;
- Never add detergent to the drinking water tank (internal / external);
- Detergent and decalcification agent can only be used for specified purposes (see label);
- Do not eat or drink when using detergent;
- Ensure good ventilation and exhaust when using detergent;
- Wear protective gloves when using detergent;
- Wash your hands thoroughly immediately after using detergent.

### Storage:

 **Caution**

Please observe the following points:

- Please store it out of the reach of children and unauthorized personnel;
- Keep away from heat, light and humidity during storage;
- Keep it separately from acidic substances;
- Only use the original packaging for storage;
- Store the detergent separately;
- Do not store with food or drinks;
- Comply with relevant local laws and regulations on the storage of chemicals (detergents).

### Disposal:

- If the product is not available, the detergent and its storage packaging must be handled in accordance with local laws and regulations.
- Consult the detergent manufacturer (see the detergent label) for the telephone number of the emergency Advisory Office (Toxicology Advisory Center).

## Health Regulations

### Water:

**Warning** Improper use of water may cause harm to health!

Please observe the following points:

- The water must be clean and pollution-free;
- Do not add corrosive water to the coffee machine;
- The carbonate hardness shall not exceed 5-6 ° dKH (German carbonate hardness) or 8.9-10.7 ° fKH (French carbonate hardness);
- The total hardness must always be higher than the carbonate hardness;
- The minimum carbonate hardness is 5 ° dKH or 8. ° fKH;
- The maximum chlorine content is 100 mg / L;
- The pH value 6.5-7 ( neutral).

### Coffee:

**Warning** Improper use of coffee beans may cause harm to your health!

Please observe the following points:

- Check whether there is damage before opening the package;
- The amount of coffee beans added shall not exceed the amount used in a day;
- Close the cover of coffee bean box immediately after adding coffee beans;
- Coffee beans should be stored in a dry, cool and dark place;
- Coffee beans should be stored separately from detergent;
- First use the products that you bought earlier ("First purchased first used" principle);
- Please use it within the warranty period;
- The package shall be well sealed after opening to keep the product inside fresh and prevent its pollution.

### Milk:

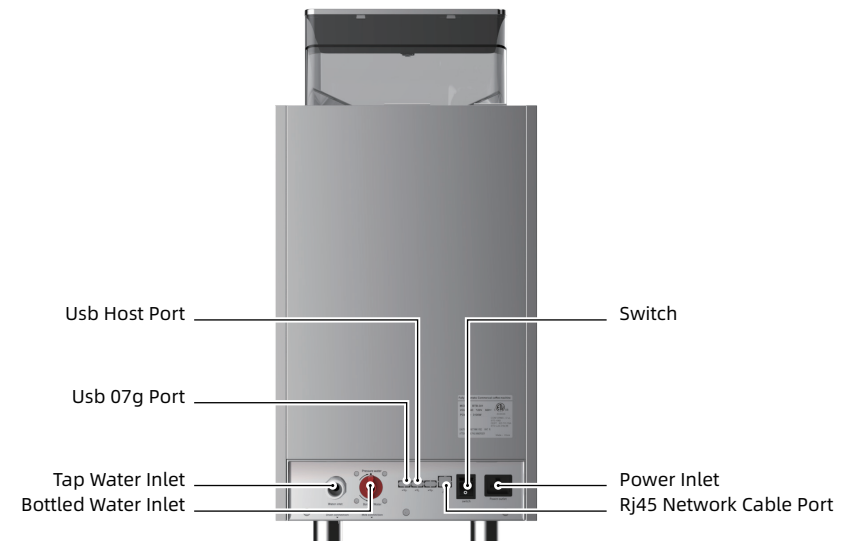
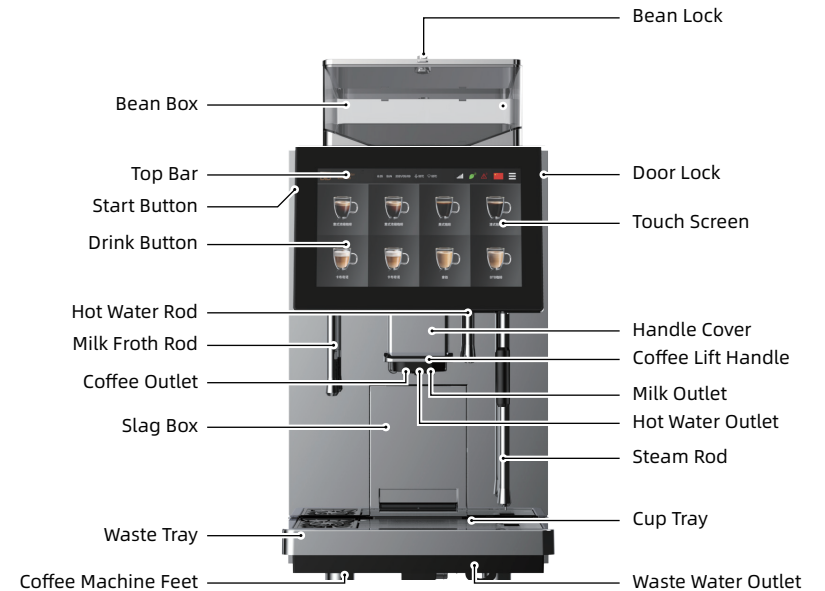
**Warning** Improper use of milk may cause harm to your health!

Please observe the following points:

- Do not use raw milk;
- Only milk that has been pasteurized or treated with ultra-high temperature can be used;
- Only homogenized milk can be used;
- Use refrigerated milk with a temperature of 3-5 ° C;
- Wear protective gloves when handling milk;
- Directly use the milk in the original packaging;
- Do not add milk to the original packaging;
- Check whether there is damage before opening the package;
- Milk should be stored in a dry and cool place (up to 7 ° C);
- Store milk and detergent separately;
- First use the products that you bought earlier ("First purchased first used" principle);
- Please use it within the warranty period;
- After the package is opened and used, it should be well sealed and stored in the refrigerator to keep the product inside fresh and prevent its pollution.

## PRODUCT DESCRIPTION

### Product Presentation



## Technical Parameters

### Capacity Description:

Based on DIN18873-2 standard, number of cups made per hour	
Recommended daily number of cups	250 cups
Espresso	120/184(Double cup)
Americano	120/180(Double cup)
Cappuccino	115/155(Double cup)
Hot water	90/110 (Double cup)
Capacity of coffee bean box	2000g 1000g*2 1000g*3
Capacity of grounds box	900g grounds

The recommended maximum daily number of cups is based on our test standard. The actual hourly output is subject to cup type, drinks parameter settings, water supply mode, rated power and other factors. The relevant data is only for reference;

The service life of the machine is mainly based on service times and whether it is properly operated and maintained by users. Some vulnerable and oxidizable parts (such as sealing ring, milk tube, cutter head, etc.) are not taken into consideration in service life calculation. Our highly trained BTB team will match the best coffee machine for you according to your needs.

## Specifications

Voltage	220V~ 50Hz
Power	3960W
Lighting	LED
Noise	<70dB
Ambient Humidity	Temperature range:+5°C ~ +35°C
Max Humidity	Relative humidity 80%, no condensation
Water Supply Pipe	1.5m metal hose G3/4 "to g1/2"
Power Cord	With leakage protector length 1.5m
NW/GW	NW: 47.5kg/GW: 53.5kg (carton)
Machine Size	584*340*728mm
Package Size	688*438*845mm(carton)
Container Capacity	Carton: 84PCS/20"GP 176PCS/40"GP 264PCS/40"HQ

## Accessories

This commercial coffee machine is supplied with the following accessories:

Accessory name	Quantity
Power cord	1
Blue milk inlet silicone tube	1
Barreled water inlet silicone tube	1
Pressure inlet metal hose	1
PVC wastewater pipe, 304 stainless steel hose clamp	1+1
Coffee system cleaning tablets	2
Milk system cleaning tablets	2
Descaling powder	4
Door key, bean box key	1+2
Instruction manual	1
Coffee bean box	According to the selected mode

## INSTALLATION AND COMMISSIONING

Well trained personnel can carry out the following operations:

### Placement Requirements

#### Location:

The following conditions are suitable for placing the coffee machine. If these conditions are not guaranteed, the machine may be damaged. The following conditions must be observed:

- The installation surface must be stable and flat without deformation under the weight of the coffee machine;
- It is prohibited to put the machine near high-temperature surface or heat source;
- The coffee machine shall be placed in such a position that trained personnel can take care of it at any time;
- The distance between the power interface specified on the site installation drawing and the machine position shall not exceed 1m in order to reserve a certain space for maintenance and operation;
- Reserve enough space above to fill with coffee beans;
- Keep a minimum distance of 5cm between the back of the machine and the wall (for air circulation);
- Comply with the local regulations of cooking technology.

#### Climatic Conditions:

The following climatic conditions are suitable for placing the coffee machine. If these conditions are not guaranteed, the machine may be damaged. The following conditions must be observed:

- The ambient temperature is maintained at + 10 ° C to + 40 ° C (50 ° F to 104 ° F);
- The maximum relative air humidity is 80% rh;
- The coffee machine is designed for indoor use only. It must not be used outdoors in case it is damaged by the weather (rain, snow and frost)!
- Contact customer service before commissioning if the ambient temperature is below 10 ° C.

#### Power Supply Conditions:

- Electrical connections must be made in accordance with the relevant regulations of the country. The voltage at the installation site must be consistent with the voltage given on the nameplate.

#### Electric Shock Alert Danger of electric shock!

Please observe the following points:

- The fuse with ampere value indicated on the nameplate must be used for protection!

- All phases of the equipment must be able to be disconnected from the grid;
- The electrical equipment on site must be connected according to IEC 364 (DIN VDE 0100).
- Do not operate the machine when the power cord is damaged. Professional technical service personnel shall immediately replace the damaged power cord or plug;
- If it is necessary to use extension cables (minimum cross section: 1.5 mm<sup>2</sup>), please comply with the manufacturer's data (operating instructions) of the power cord and local regulations;
- When routing the power cord, make sure that the power cord does not trip people. Do not let the power cord pass through sharp corners or hang in the air, nor clamp the cable. In addition, the cable shall not be placed above high-temperature objects and shall be protected from oil and corrosive cleaning agents;
- Do not lift or pull the equipment through the power cord. Do not pull the plug out of the socket by pulling the power cord. Do not touch the power cord or plug with wet hands! Do not insert wet plugs into sockets!

### Water Connection Conditions:

Poor quality raw materials and water may damage the machine. Please observe the following points:

- The water must be clean and the chlorine content per liter of water must not exceed 100 mg;
- Do not add corrosive water to the coffee machine;
- Carbonate hardness shall not exceed 5-6 ° dKH (German carbonate hardness) or 8.9-10.7 °fKH (French carbonate hardness), and the total hardness value must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 5 ° dKH or 8.9 ° fKH. The pH value must be between 6.5 and 7;
- Always use the new hose kit (clean water / waste water hose) supplied with the machine;
- The water source must be connected in accordance with the current regulations and the regulations of the country. If the machine is connected to the newly installed water pipe, the water pipe and water inlet hose must be thoroughly washed to prevent dirt from entering the machine.
- The coffee machine must be connected to the drinking water pipe with the throttle valve installed. Install it to the pressure reducer on the faucet through the installed pressure hose and threaded connection, adjusted to 0.3Mpa (3bar).

### Placement

#### Unpacking:

- Step 1: Cut the scotch tape on the front of the utility knife, open the carton lid, and take out the coffee machine and its accessories;
- Step 2: Take out the upper layer of pearl cotton, take out the coffee bean box respectively;
- Step 3: Lift the outer box upwards, remove the pearl cotton of the package, remove the coffee machine and place the coffee machine on a fixed flat countertop.

**Caution:** There is a coffee bean box in the bead cotton, avoid letting it fall out and break when opening the box!

#### Installation of Coffee Bean Box and Powder Box:

- Step 1: Turn the key clockwise to open the coffee door, hold the handle by pulling the locking device out until it stops;
- Step 2: Install the coffee bean box to the corresponding positions of the top cover of the coffee machine according to the position (A, B, C from left to right);
- Step 3: Hold the handle and push the locking device until it stops, close the coffee coffee door and turn the key counterclockwise to lock it.



The installation of coffee bean box is completed.

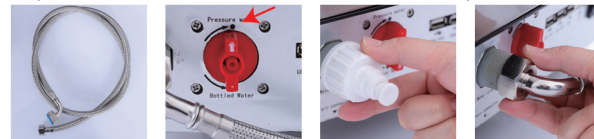
### Connection

#### Connection of the inlet pipe - metal hose:

When "Pressure Purified Water" is selected for the Water Supply Mode, please turn the manual switching valve arrow on the back of the machine to the "Pressure Water" position.

Step 1: Unscrew the red cover on the back of the machine, connect one end of the metal hose with the water inlet of the coffee machine, and tighten the nut with the wrench;

Step 2: Connect the other end of the metal hose to the purified water;



The installation of metal hose is completed.

#### Connection of Inlet Pipe - Silicone Tube (including filter):

When selecting "Barreled Purified Water" for the Water Supply Mode, please turn the manual switching valve arrow on the back of the machine to the "Barreled Water" position.

Insert the end of the silicone hose without filter into the red barreled water connector on the back of the coffee machine, and then put the end with the filter into the barreled water.



#### Caution:

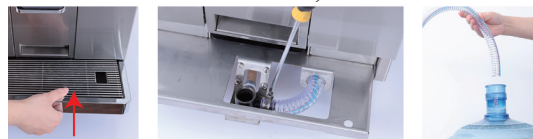
When switching the Water Supply Mode, be sure to manually turn the indicated arrow of the "Water Supply Switching Valve" to the corresponding position!

#### Installation of Wastewater Pipe:

Step 1: Hold the edge of the wastewater tray with your hand, gently lift the wastewater tray upward, then pull out the waste water tray outward and place it;

Step 2: After passing one end of the wastewater pipe through the fixed ring of the wastewater pipe, insert the metal hose clamp into the joint of the wastewater outlet, and then use a slotted screwdriver to lock the hose clamp;

Step 3: Place the other end of the wastewater pipe above the waste water bucket (or waste water tank) and install it back into the wastewater tray.



#### Caution:

When installing the wastewater pipe, it should be straightened and flattened to prevent bending, blocking and overflowing!

The installation of rotary wastewater pipe is completed.



## Power Supply

- The power supply voltage must conform to the instructions on the nameplate.
- While the connection through the power plug, ensure that the socket can be easily touched at runtime to prevent the plug from being pulled out in case of failure.
- Due to heavy load, this machine and all auxiliary equipment must have a separate socket.

## Power on the coffee machine

- Step 1: Insert the female end of the power cord of the coffee machine into the socket of the machine;  
 Step 2: Insert the male end of the power cord of the coffee machine into the socket of the power supply.



**Caution:**  
 The machine has a 16A power plug. Please prepare a 16A socket or a 10A to 16A socket in advance!

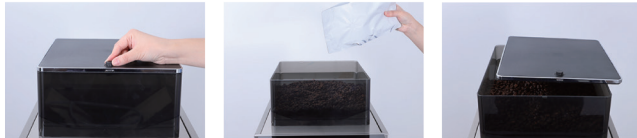
The coffee machine is powered on.

## FIRST RUN

Well trained personnel can carry out the following operations.

### Fill coffee beans and instant powder

Insert the lid key into the lockhole of the box lid, turn the key counterclockwise to open the latch, open the lid upwards and add coffee beans and instant powder to the corresponding box respectively, install the lid back, and then turn the key clockwise to lock the box lid.



The filling of coffee bean is completed.

### Connection of Milk Pipeline

Insert one end of the blue milk pipe with metal head into the milk inlet connector of the side panel of the coffee machine, and insert the other end of the refrigerator connector into the bottom of the milk box.



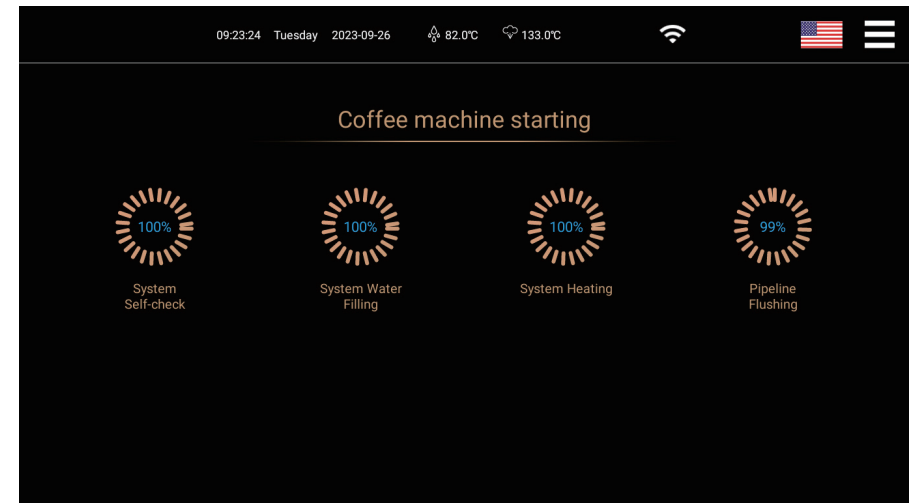
The milk tubing connection is completed.

### Turn on the Coffee Machine

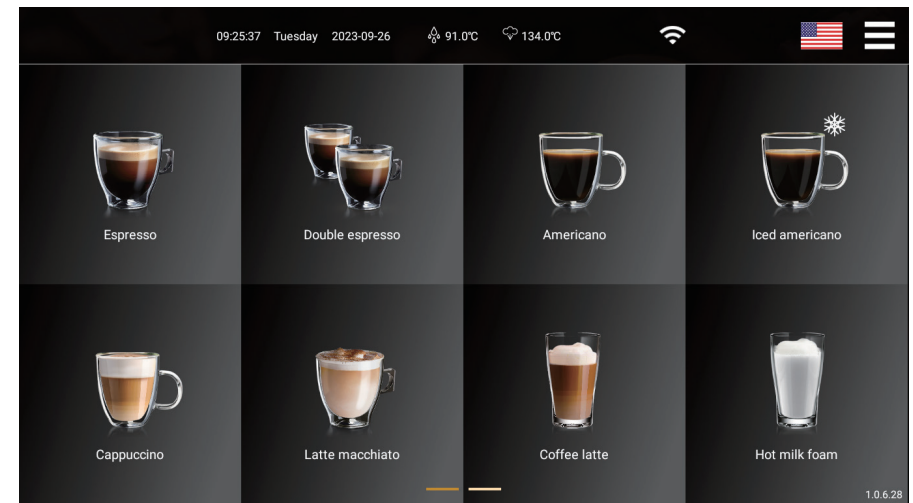
- Step 1: Press the power switch on the back of the machine as shown in the figure, power on the coffee machine, and the start button on the left rear side of the display screen will light up;  
 Step 2: Press the start button as shown in the picture to start the coffee machine;  
 Step 3: The coffee machine starts and the screen displays the logo picture as shown in the image.



Step 4: The coffee machine is starting and cleaning, please wait...



Step 5: The coffee machine is powered on and ready to make drinks.

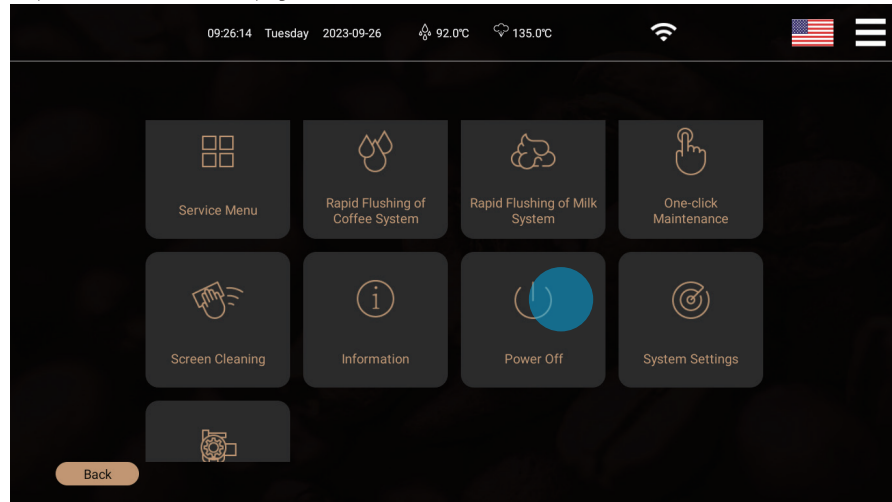


The coffee machine is already turned on.

## Turn Off the Coffee Machine

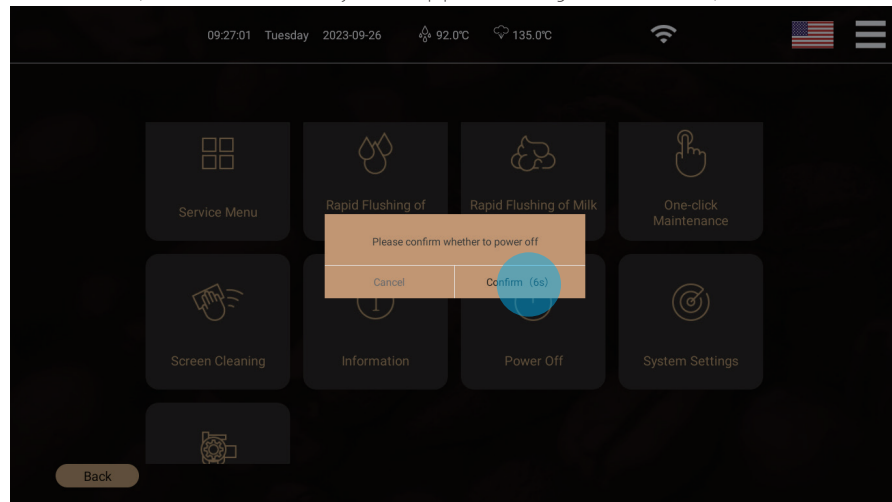
Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page;

Step 2: Click "Turn off" on the page;



Step 3: Enter the countdown prompt "Whether to turn off", click "Confirm" to enter the shutdown flushing, click "Return" to cancel the operation;

Step 4: If you click "Confirm", the screen pop-up window will prompt whether to carry out "Quick Flushing of Milk System". Click "Confirm" and follow the screen prompts to complete the flushing. If you press the "Return" button, the machine will directly start the pipeline flushing before shutdown;



Step 5: The pipeline is being flushed before shutdown, please later... The machine shuts down automatically after flushing. Press the power switch on the back of the coffee machine to completely cut off the power supply to the coffee machine. The coffee machine is completely turned off.

- ! Caution:**
- 1: In view of food hygiene and safety and prevention of scaling and blockage of the milk pipeline, it is recommended to rinse the milk pipeline before shutdown;
  - 2: Do not directly cut off the power supply in the power on state, so as not to cause damage to the machine!

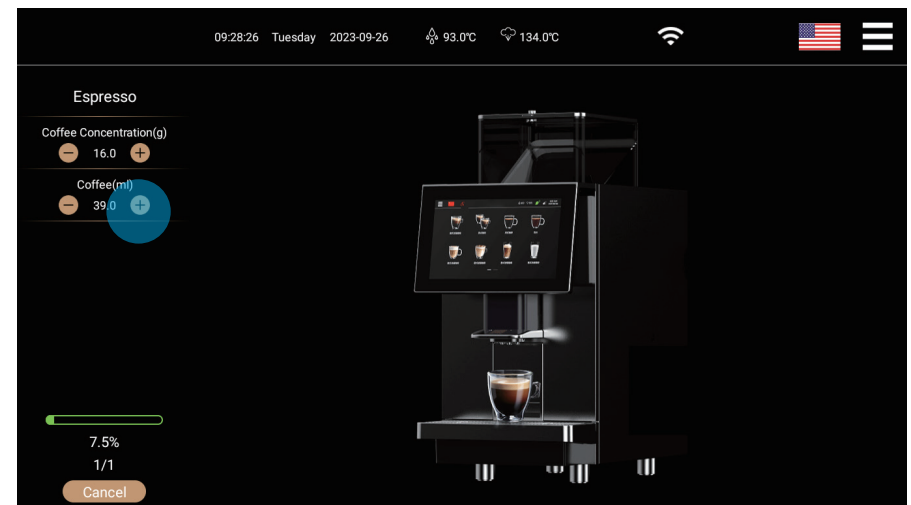
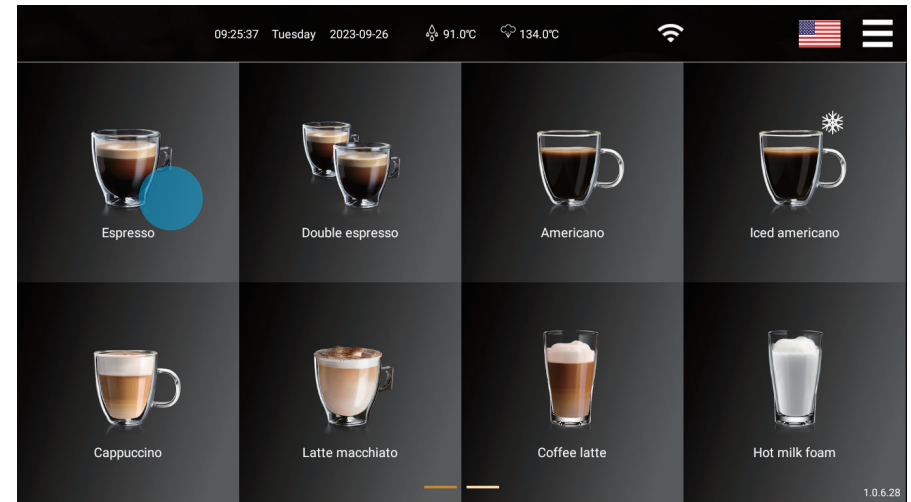
## DRINKS MAKING

The following operations can be directly performed by ordinary users:

### Coffee Drinks

Example: Making a cup of espresso.

Step 1: Click "espresso", and the coffee machine will start making;



Step 2: In the process of drink making..., click "-" or "+" in the left menu bar to temporarily adjust the coffee concentration and the volume of coffee (only available in the adjustable volume mode);

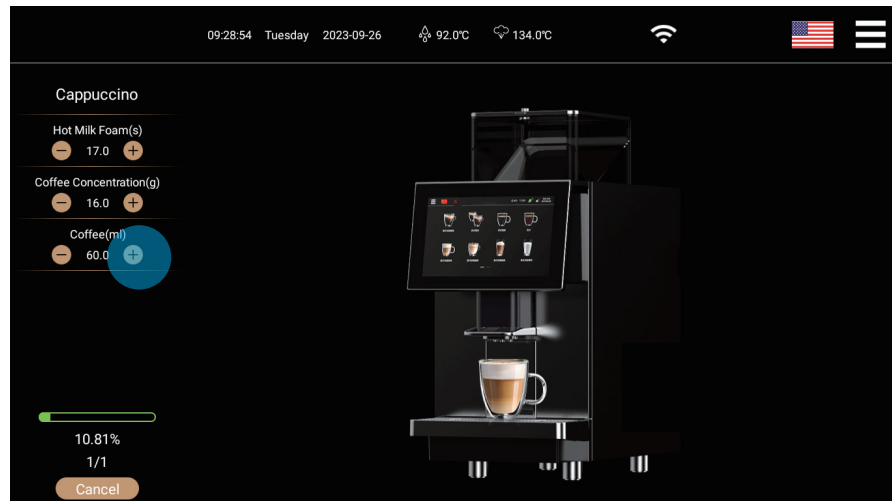
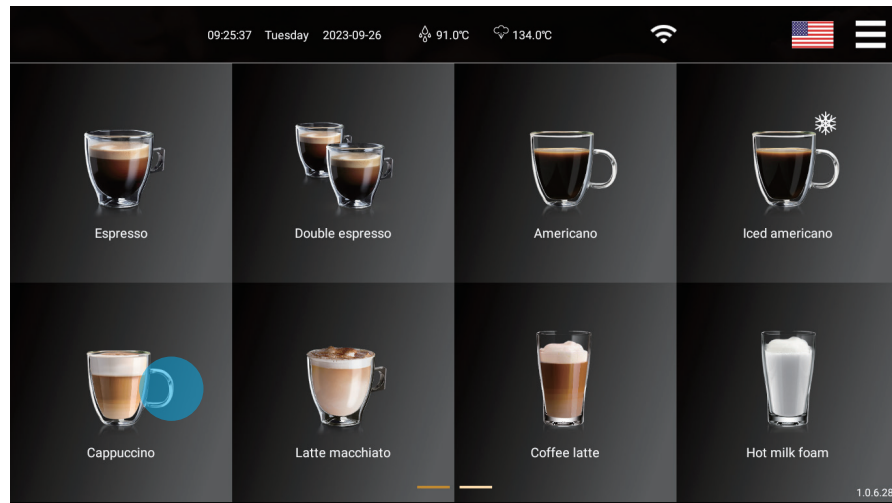
Step 3: In the process of drink making, click "Cancel" to stop making immediately.

The coffee drink making is completed.

## Milk Drinks

Example: Making a cup of Cappuccino

Step 1: Click "Cappuccino", and the coffee machine will start making;



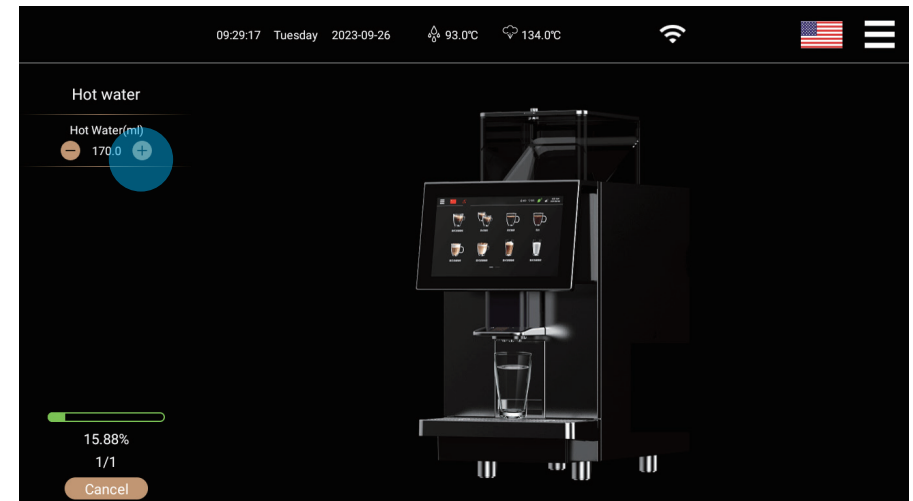
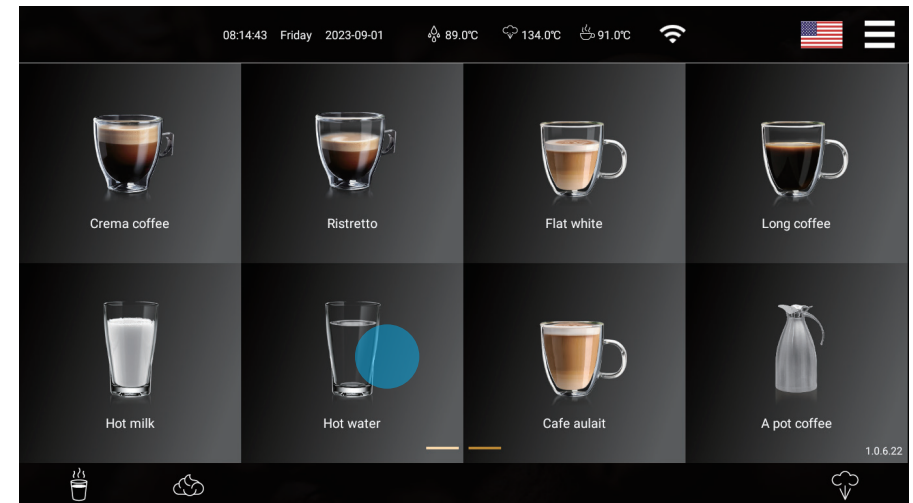
Step 2: In the process of drink making..., click "-" or "+" in the left menu bar to temporarily adjust the coffee concentration, coffee volume, milk volume and milk foam volume (only available in the adjustable volume mode);

Step 3: In the process of drink making, click "Cancel" to stop making immediately.  
The milk drink making is completed.

## Hot water

Example: Making a cup of "hot water"

Step 1: Click "hot water", and the coffee machine will start making;



Step 2: In the process of drink making..., click "-" or "+" in the menu bar on the left to temporarily adjust the volume of water (only available in the adjustable volume mode);

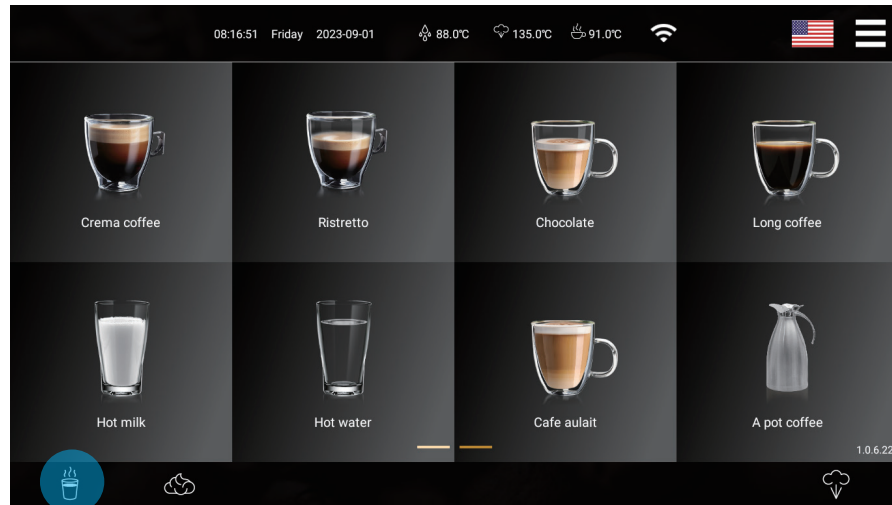
Step 3: In the process of drink making, click "Cancel" to stop making immediately.  
The hot water making is completed.

## Making Hot Water with Hot Water Rod

This part applies only to the models with hot water rod (R).

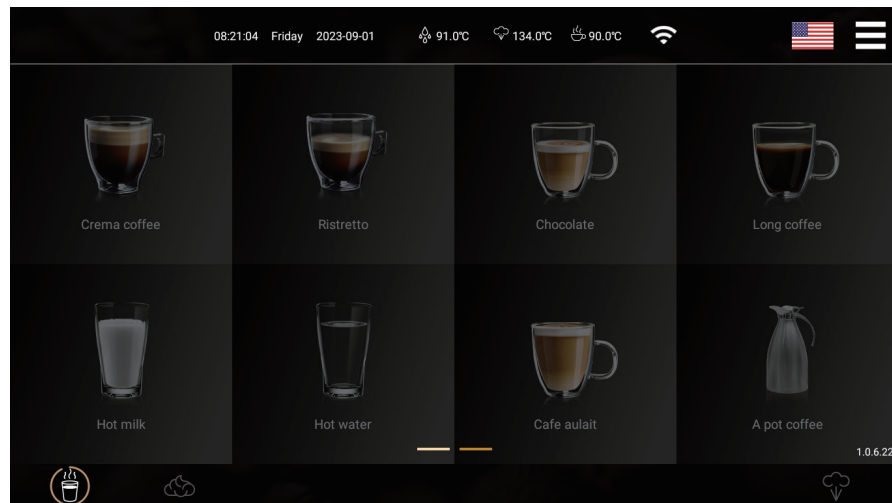
For example: Use a hot water rod to make a cup of "hot water"

Step 1: Click the "Hot Water Rod" icon, and the coffee machine will start making;



Step 2: During the making process, the making progress bar is displayed on the hot water rod icon, click the icon again to stop making immediately;

Step 3: You can long press the hot water rod icon during the making process to maintain the making all the time, and release it to stop making (The maximum cup volume is 600ml when you long press).

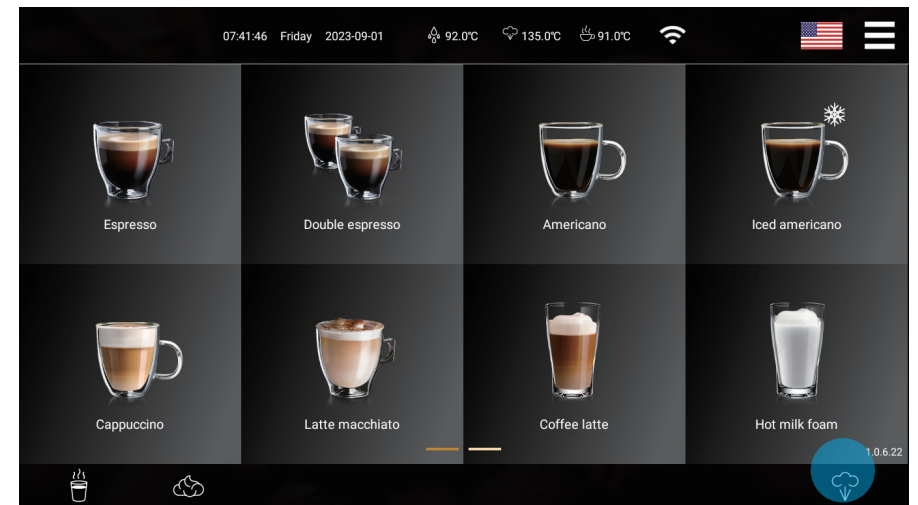


The hot water making with hot water rod is completed.

## Steam drink

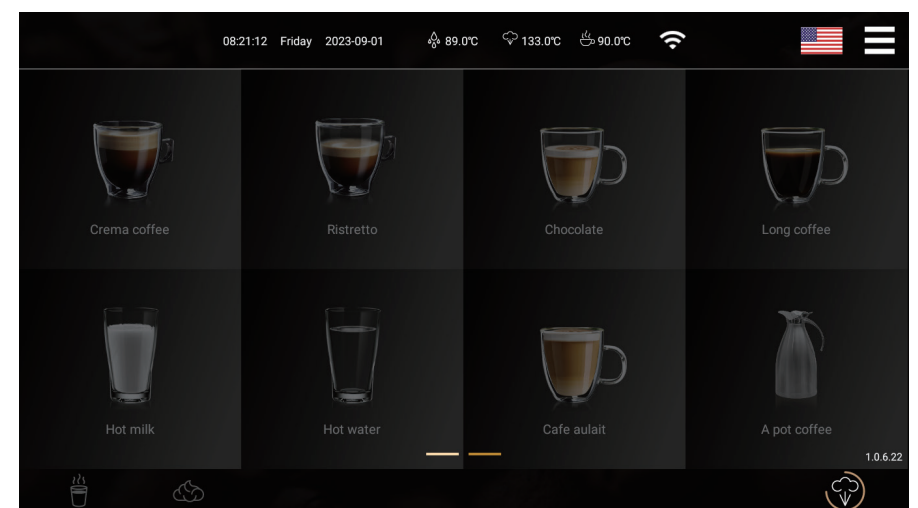
This part applies only to the models with steam rod (Z).

Step 1: Click the "Steam" icon to start making steam;



Step 2: During the making process, the making progress bar is displayed on the making process steam icon, click the icon again to stop making immediately;

Step 3: You can long press the steam icon during the making process to maintain the making all the time, and release it to stop the making (The maximum duration is 120s when you long press).

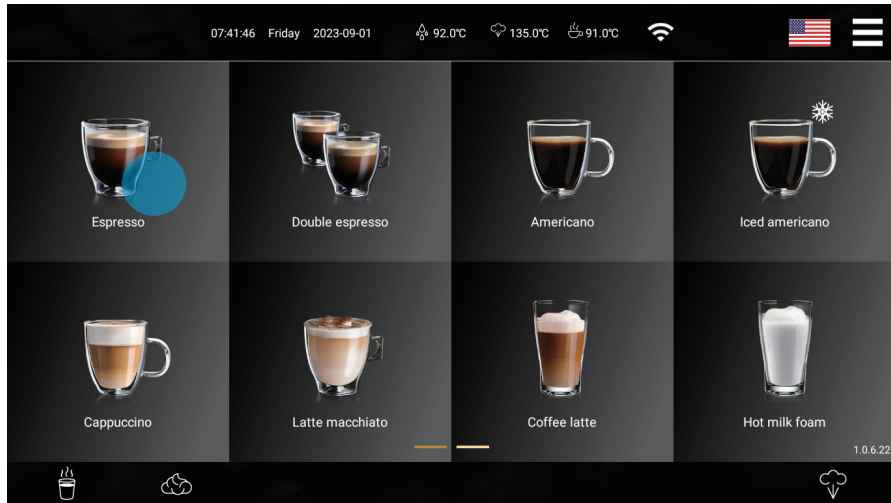


The steam making is completed.

## Making Black Coffee and Steam at the same time

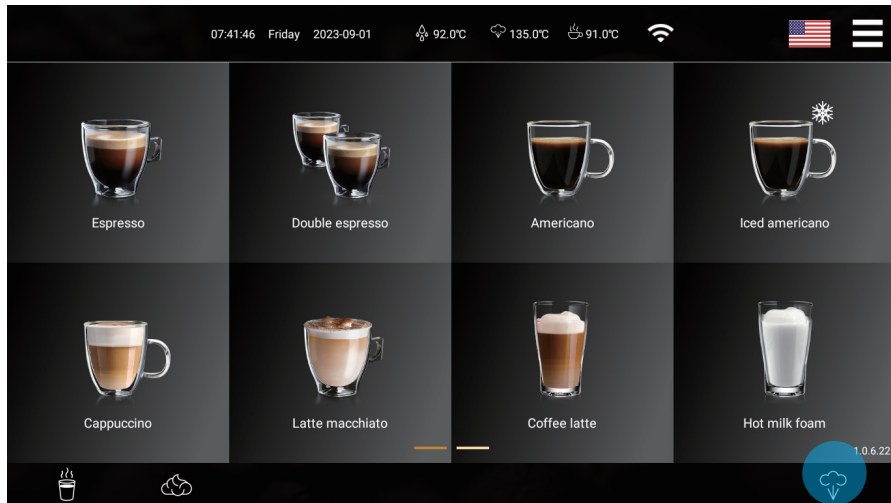
This part applies only to the models with steam rod (Z).

Step 1: Click on the black coffee drink (the formula does not contain milk), and the coffee will start making;



Step 2: During the drink making process, click the steam rod icon on the screen. The icon shows the making progress bar, and the coffee and steam are made at the same time;

Step 3: During the drink making process, click "Cancel" to stop making coffee immediately, click the steam rod icon to stop making steam immediately.



The simultaneous making of black coffee and steam is completed.

## CLEANING AND MAINTENANCE

Well trained personnel can perform the following operations:

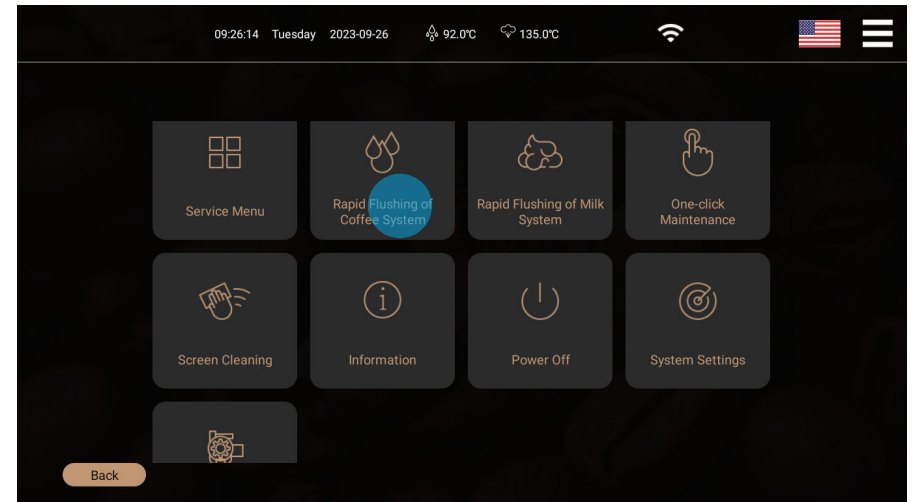
### Daily Cleaning

Daily cleaning shall be carried out on a daily basis.

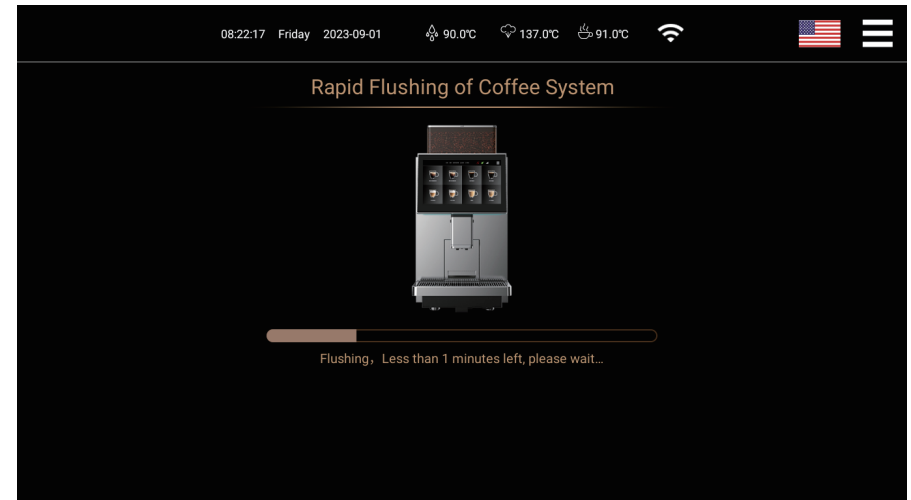
### Quick Flushing of Coffee System

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page;

Step 2: Click "Quick Flushing of Coffee System";



Step 3: Operate step by step according to the on-screen prompts to quickly rinse the coffee system.

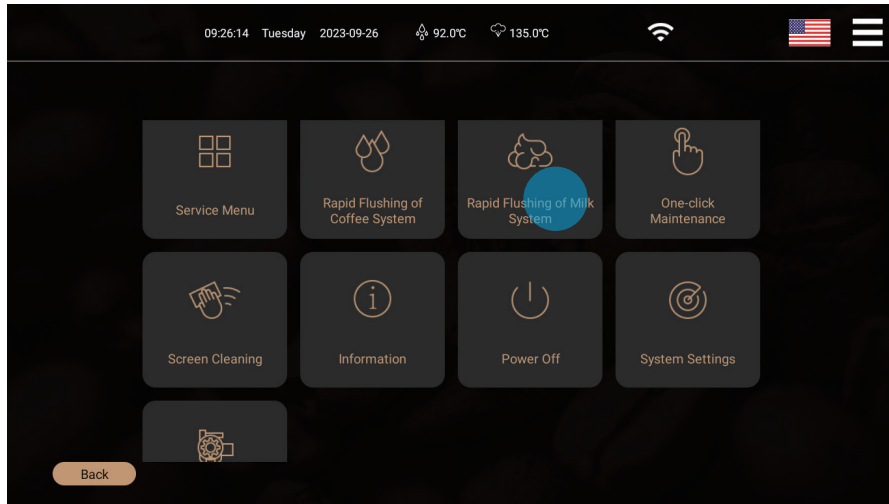


The Quick Flushing of Coffee System is quickly completed. Return to the shortcut menu interface.

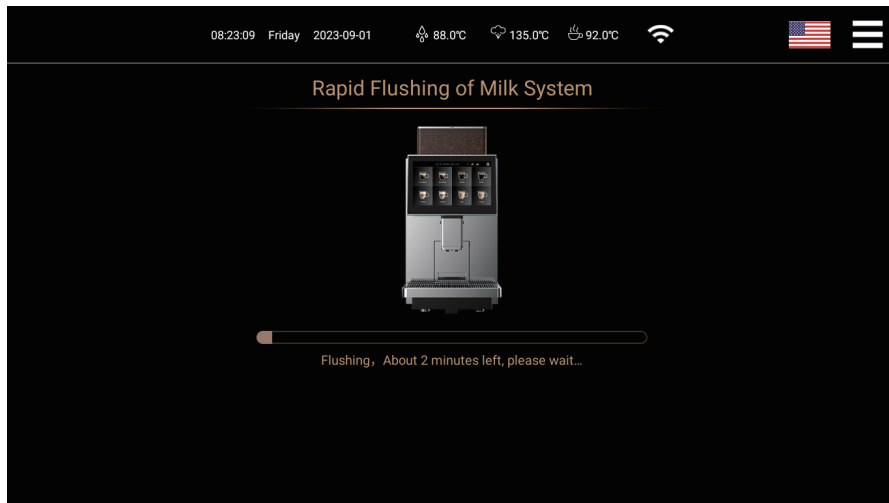
## Quick Flushing of Milk System

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page;

Step 2: Click "milk system quick flushing";



Step 3: Operate step by step according to the on-screen prompts to rinse the milk system quickly.

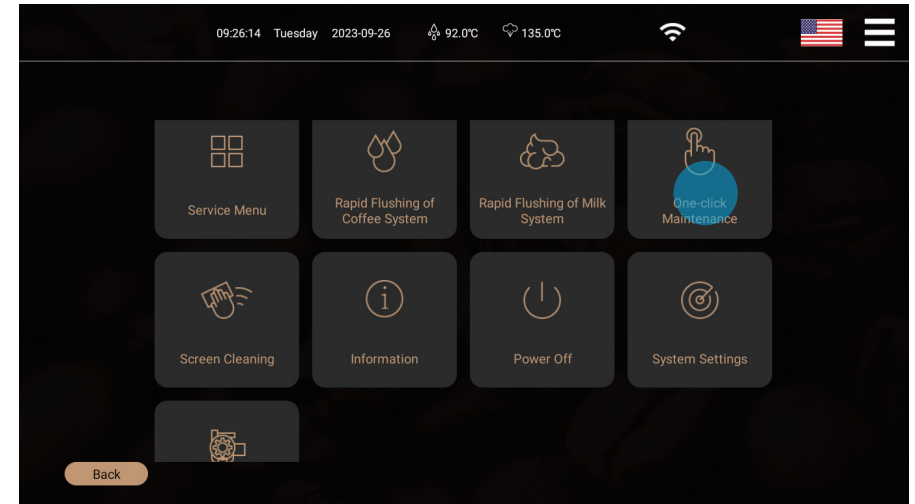


The Quick Flushing of Milk System is completed. Return to the shortcut menu interface

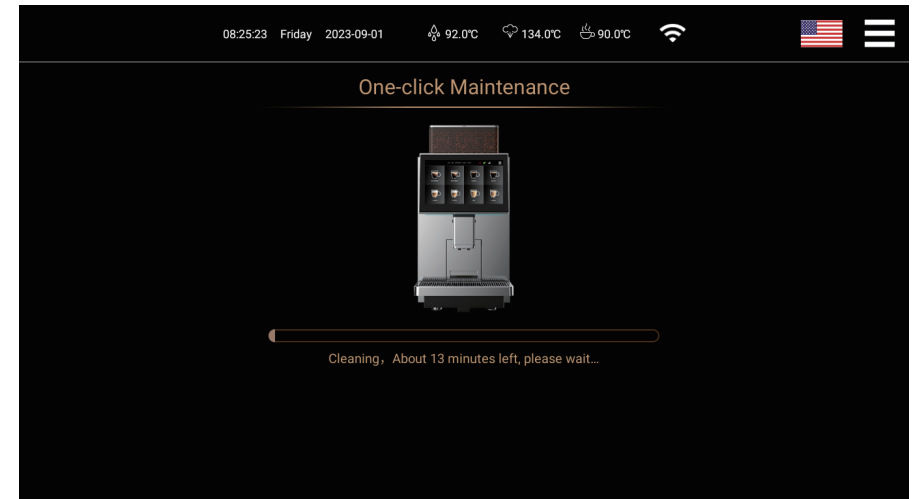
## One-Click Maintenance

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page;


Step 2: Click the "One Click Maintenance" to proceed to the next step;



Step 3: Perform step-by-step maintenance according to the screen prompts;

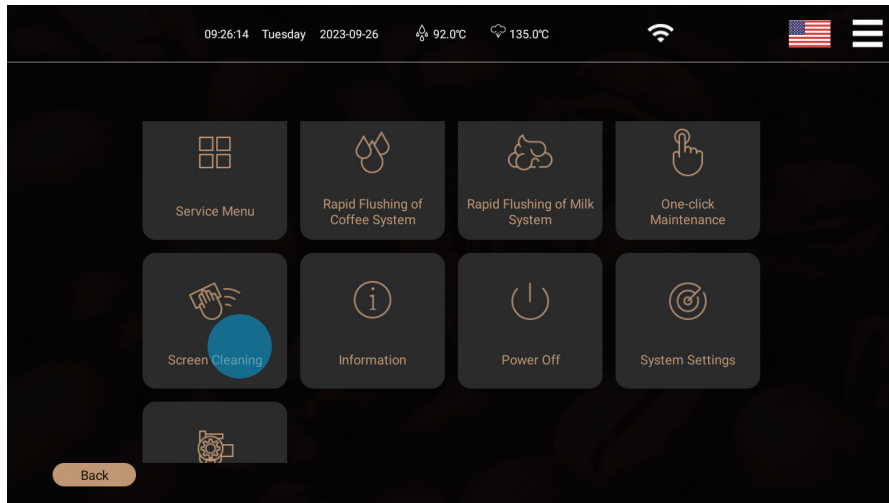


After the one-click maintenance is completed, please press the power switch behind the coffee machine to completely cut off the power supply to the coffee machine.

 **Caution:** Do not cut off the power supply directly when the machine is turned on to avoid damage to the machine!

## Screen Cleaning

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu.



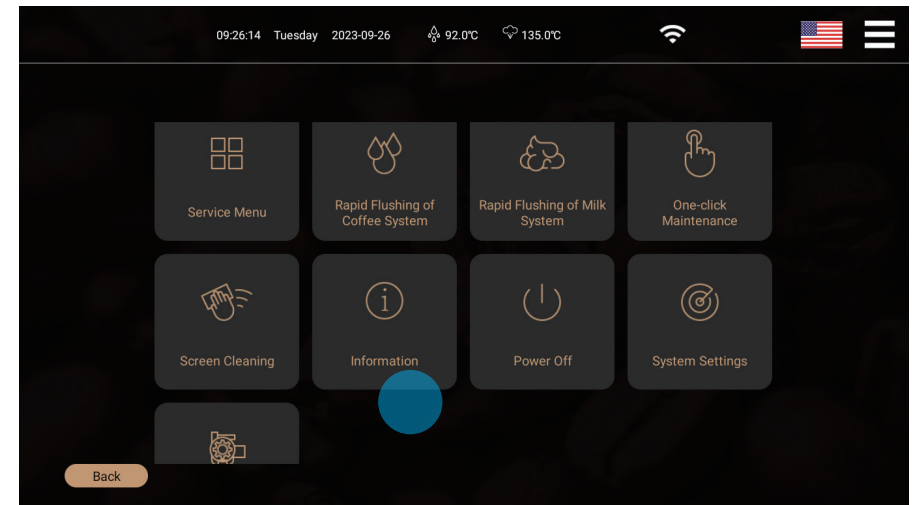
Step 2: Click "Screen Cleaning", and the screen will enter the 30-second countdown. During this time, you can use a soft cloth to wipe the dirt and water vapor on the glass screen.



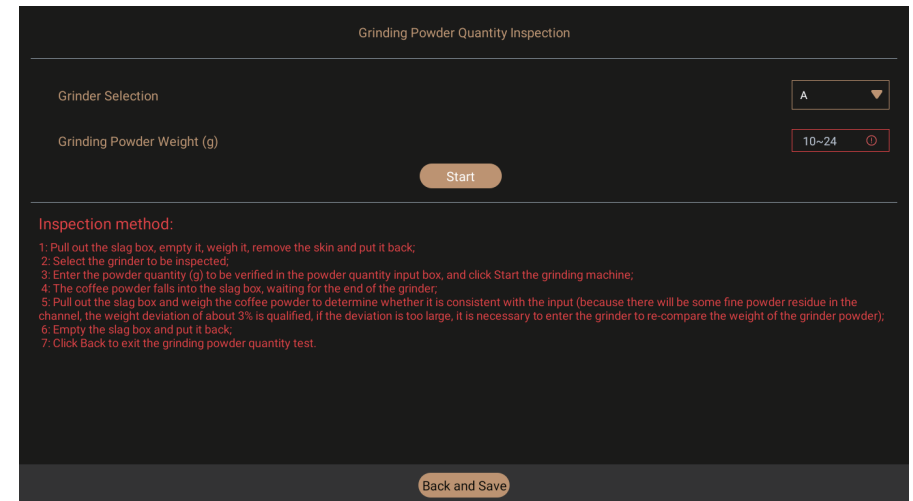
## Grinding Powder Quantity Test

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu.

Step 2: Click the "Grinding Powder Quantity Test" option to enter the next step;



Step 3: Please refer to the inspection method of red text on the screen to test the amount of grinding powder;



Step 4: Click "Back and Save" to complete the grinding powder quantity test.

**Caution:** After entering the "Grinding Powder Quantity Test" interface, you must click the "Back and Save" button to exit whether you have performed any operations or not.

## Cleaning Plan

	Daily	Weekly	On demand	Compulsory	
Automatic cleaning	<input type="radio"/>				Quick Flushing of Coffee System
	<input type="radio"/>				Quick Flushing of Milk System
				<input type="radio"/>	Tablet Cleaning of Coffee System
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Tablet Cleaning of Milk System
					Descaling
Manual cleaning			<input type="radio"/>		Grinder cleaning
	<input type="radio"/>		<input type="radio"/>		Coffee spout cleaning
	<input type="radio"/>		<input type="radio"/>		Brewing group cleaning
	<input type="radio"/>		<input type="radio"/>		Milk tube cleaning
			<input type="radio"/>		Bean box group
			<input type="radio"/>		Grounds box cleaning
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Wastewater tray cleaning
			<input type="radio"/>		Inlet water filter
		<input type="radio"/>		Steam rod	

### Cleaning Plan:

Daily: Wash at least once a day, possibly more frequently if needed;

Weekly: Wash at least once a week, possibly more frequently if needed;

On demand: According to demand, if there is an abnormality or dirty, clean it; Requirement: When the machine prompts the cleaning;

Compulsory: The machine must be cleaned in strict accordance with the requirements when it prompts the cleaning to avoid irreversible damage to the machine;

Dealer door-to-door maintenance: Every six months or 60 000 cups, door-to-door maintenance provided by the dealer.

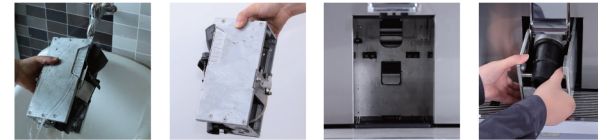
### Cleaning Method of Brewing Group:

Step 1: Rinse the brewing group under the faucet to wash the residual powder and dirt;

Step 2: Grasp the brewing group and dry the water.

Step 3: Grasp the brewing device and put it on the Cato platform as shown in the picture;

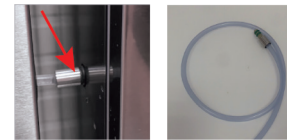
Step 4: Put your hand on the bottom of the brewing group, push the brewing group upward until it snaps in place, and then install it back into the coffee grounds box.



### Disassembly and Cleaning of Milk Pipe

Step 1: Pull out the milk pipe at the arrow of the side plate as indicated in the figure and clean it;

Step 2: Put the cleaned milk pipe back into the machine.



## Regular Maintenance

Regular maintenance items require operators to follow the steps of the coffee machine cleaning instructions.

### Disassembly and Flushing of Coffee Spout Components

Step 1: Move the coffee spout to the highest position, hold the coffee spout handle with the left hand, press the mixer elastic trip inward with the right hand and pull the mixer down forcefully;

Step 2: Use a Phillips screwdriver to twist out the fixed screw counterclockwise, disassemble the mixer components, rinse the parts under the faucet, and clean the coffee, milk and powder discharge outlet with a suitable brush, and then clean the outside of the mixing outlet with a damp rag;

Step 3: Put the rinsed mixer back into the coffee spout.



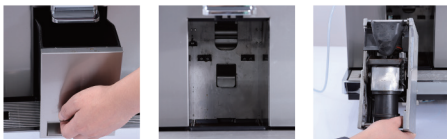
The disassembly and flushing of coffee spout components is completed.

### Cleaning of Brewing Group

Disassembly method of brewing group:

Step 1: Take out the coffee grounds box by holding its handle;

Step 2: Put the right hand flat and stretch it in as shown in the picture. The mother finger clasps the cross bar of the brewing group. While the four other fingers pull the buckle outward, the mother finger pulls down the brewing group forcefully, and then slowly takes out the brewing group along the outlet of the coffee grounds box;



### Use and Cleaning of Steam Rod

This part applies only to the models with steam rod (Z).

Step 1: Click the screen "steam" drink to start steam making, empty steam for 2-3s to remove excess water in the steam rod, click the screen drink to stop steam making.

Step 2: Pour fresh milk into the cup, insert the steam rod into the cup, click on the screen "Steam" drink

Step 3: After the milk foam making, click the "steam" drink on the screen to turn off the steam making, and wipe the milk residue on the outer surface of the steam rod with a clean wet towel;

Step 4: Reset the steam rod. Click the "steam" drink to start steam flushing, wait 2-3s and then click the "steam" drink again to stop flushing (if you do not click the "steam" drink again to stop flushing, the machine will stop making after reaching the steam set time).

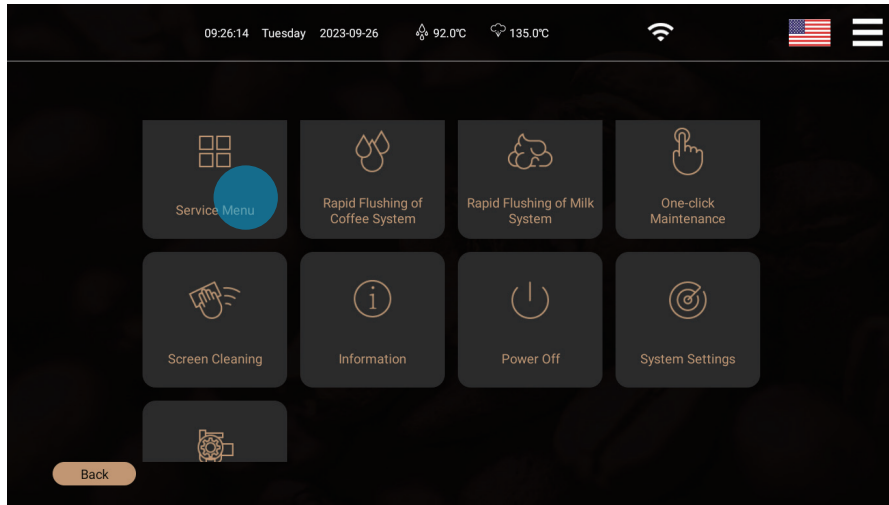
The Use and Cleaning of milk rod are completed.



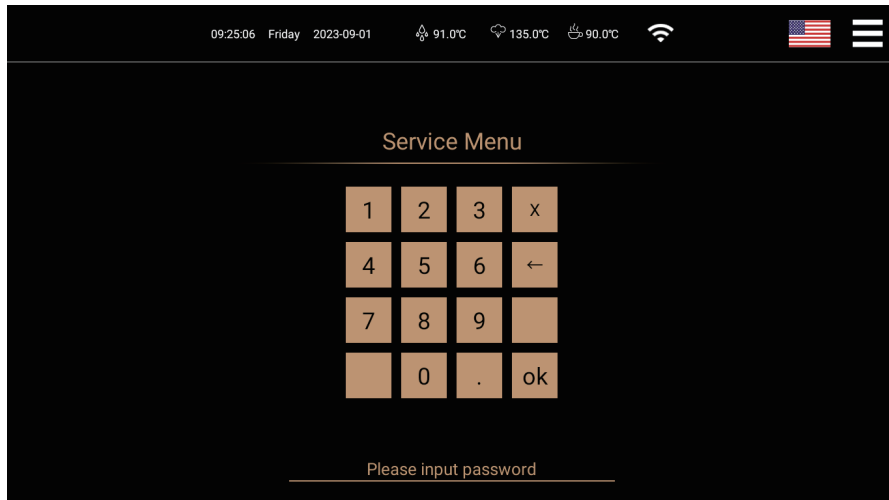
## Tablet Cleaning of Coffee System

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page;

Step 2: Click "service menu" on the screen to proceed to the next step;

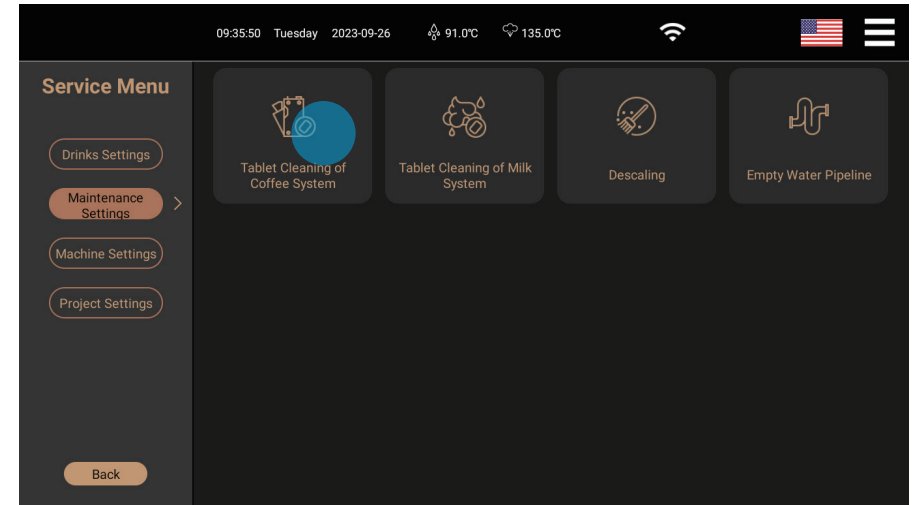


Step 3: Input the dynamic password to enter the service menu;

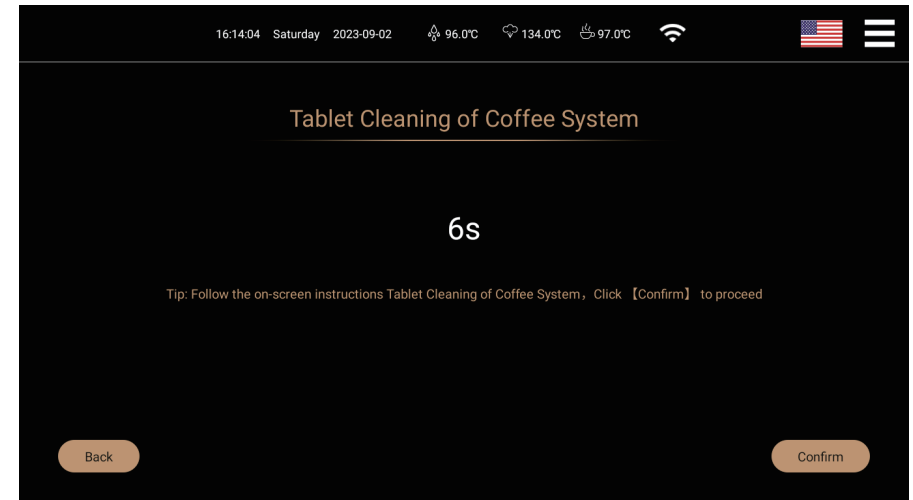


The original password is the time displayed on the screen: the reverse number of hour, day and month. For example, if the time on the screen is 10:38:47am on Thursday, June 3, 2022, the password will be 013060. If the system time is 12-hour clock, the 12-hour time in the afternoon needs to be converted to 24-hour time, for example, the time is 2022-06-03 Thursday 03:35:38, and the password is 513060.

Step 4: Select "Maintenance" and then click "Tablet Cleaning of Coffee System" to proceed to the next step;



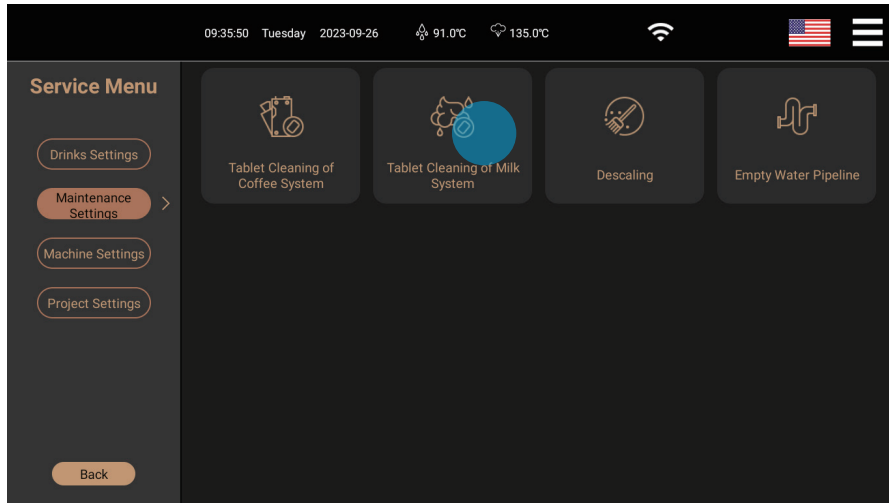
Step 5: Operate step by step according to the on-screen prompts to complete the Tablet Cleaning of Coffee System;



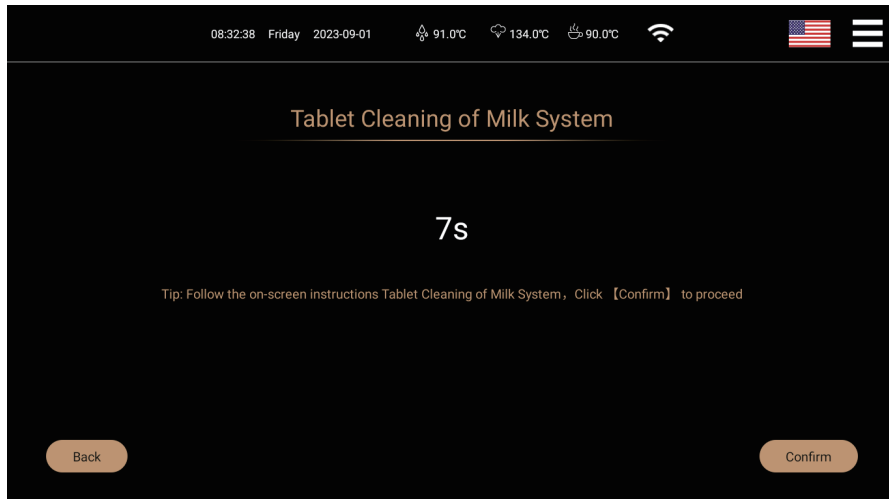
The Tablet Cleaning of Coffee System is quickly completed. Return to the shortcut menu interface.

## Tablet Cleaning of Milk System

Step 1: On the "Maintenance" interface, click "Tablet Cleaning of Milk System" to proceed to the cleaning;

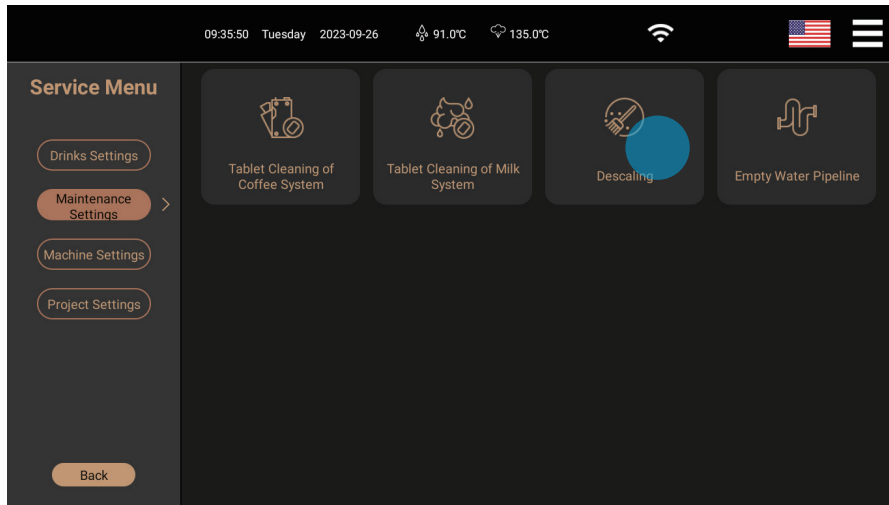


Step 2: Follow the on-screen prompts step by step to complete the Tablet Cleaning of Milk System.

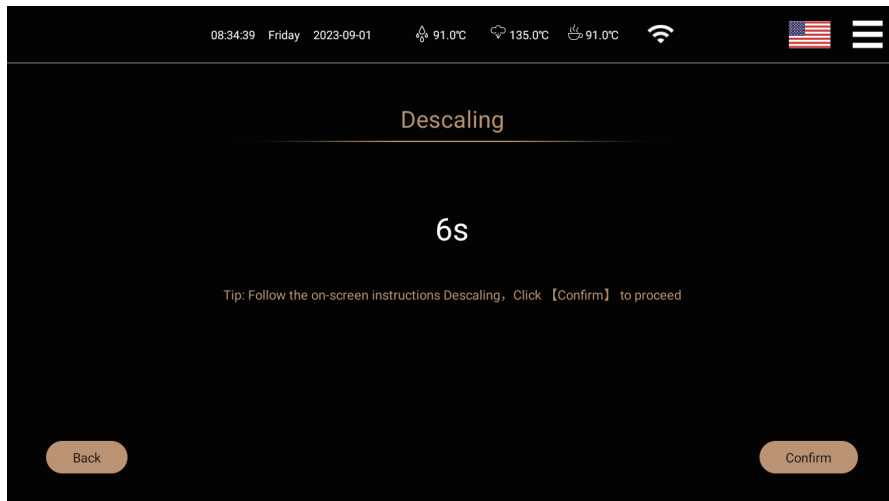


## Descaling

Step 1: On the "Maintenance" interface, click the "Descaling" option to proceed to the descaling;

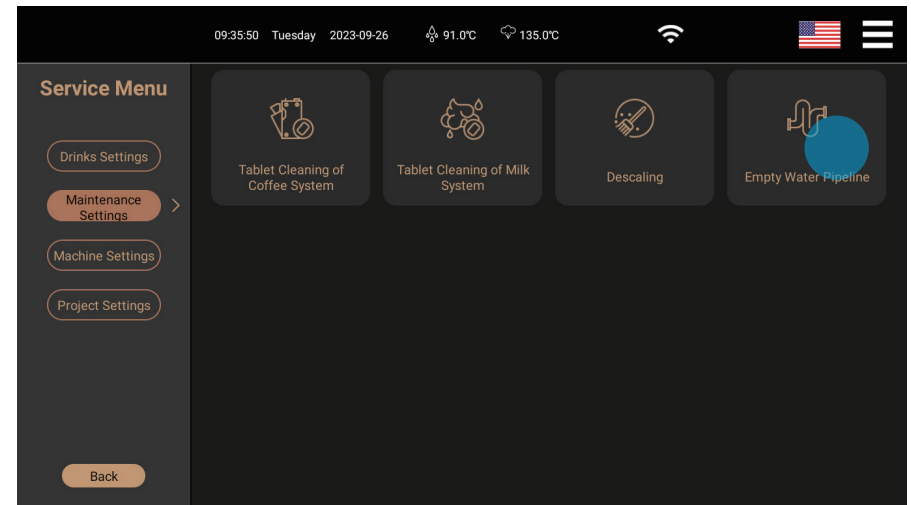


Step 2: Follow the on-screen prompts step by step to complete the descaling.

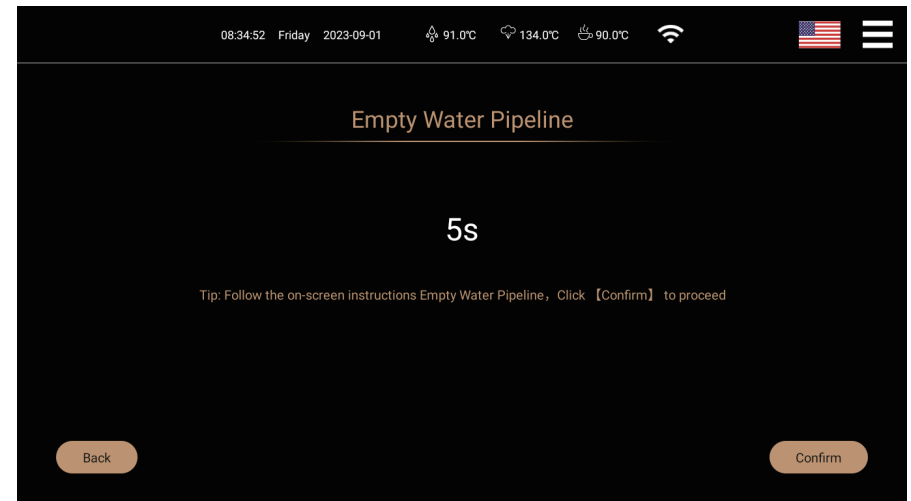


## Emptying Waterways

Step 1: On the "Maintenance" interface, click the "Emptying Waterways" option to empty the waterways;



Step 2: Follow the on-screen prompts step by step to complete emptying the waterways.



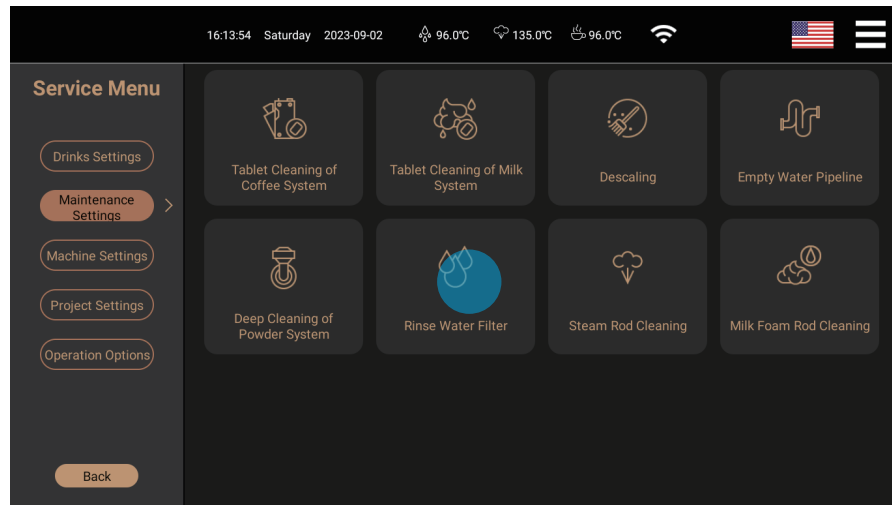
After emptying the waterways and the automatic shutdown of the machine, please press the power switch on the back of the coffee machine to completely cut off the power supply to the coffee machine.

 **Caution:** Do not directly power off in the powered on state, so as not to damage the machine!

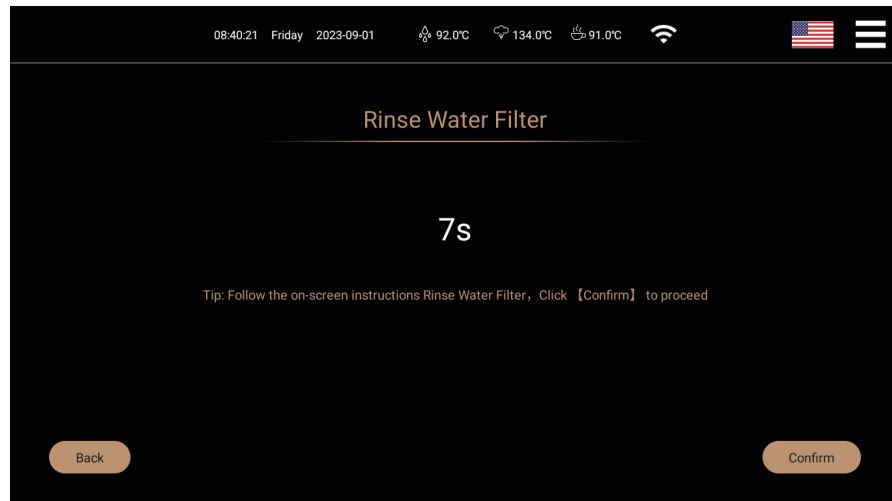
## Flushing of Water Filter

This part applies only to the models with hot water rod (R).

Step 1: On the "Maintenance" interface, click the "Flushing of Water Filter" option to rinse the hot water rod;



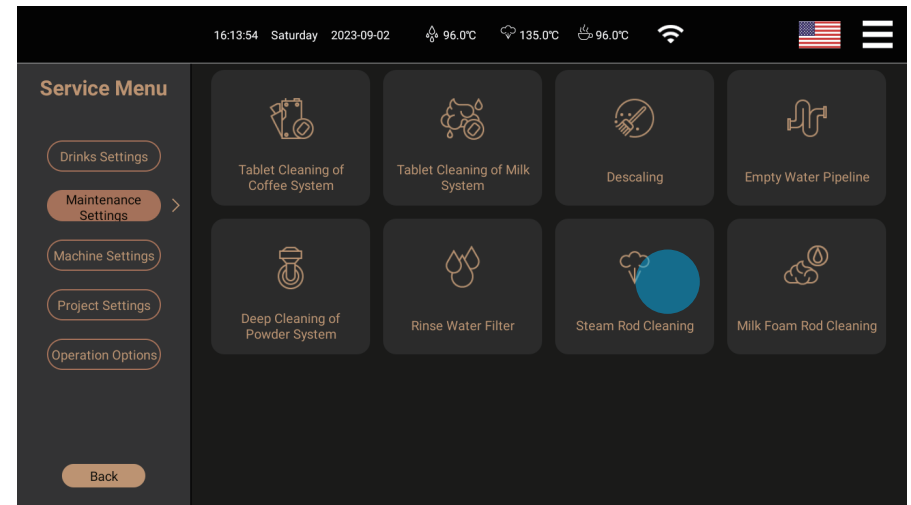
Step 2: Follow the on-screen prompts step by step to complete the flushing of hot water rod.



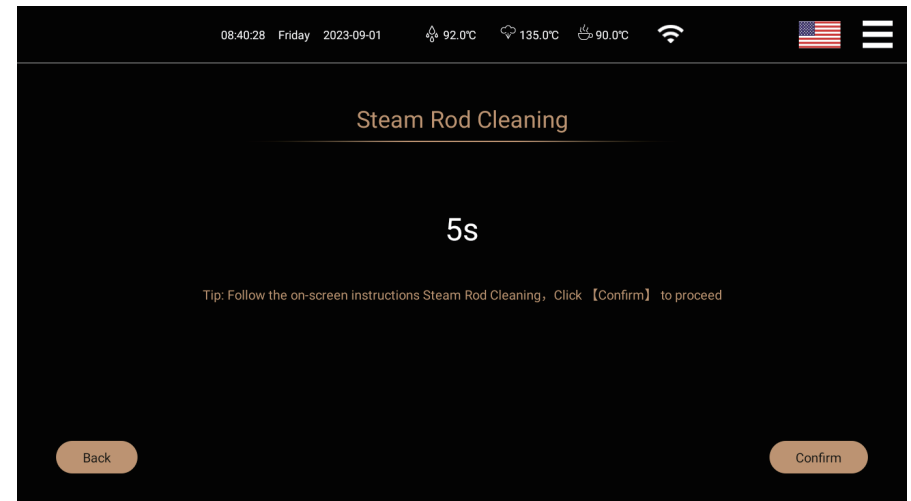
## Cleaning of Steam Rod

This part applies only to the models with steam rod (Z).

Step 1: On the "Maintenance" interface, click the "Cleaning of Steam Rod " option to clean the steam rod;



Step 2: Follow the on-screen prompts step by step to complete the Cleaning of Steam Rod;



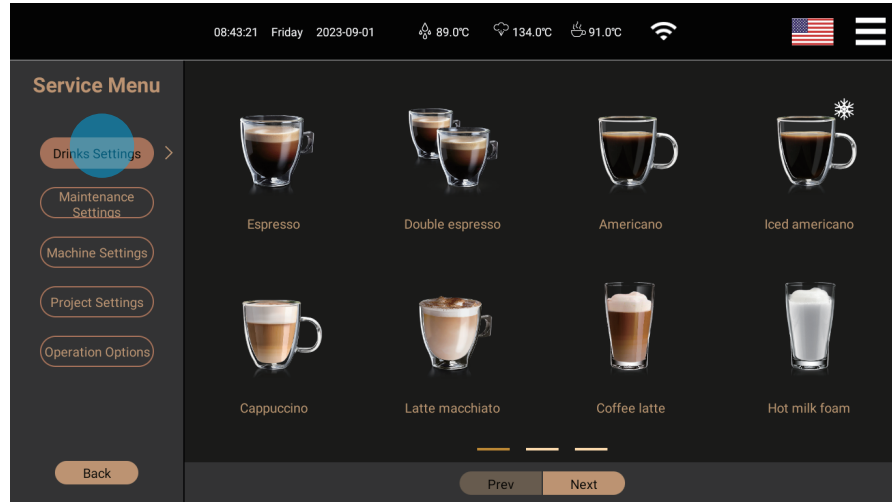
## BEVERAGE SETTINGS

The following operations can be directly performed by ordinary users:

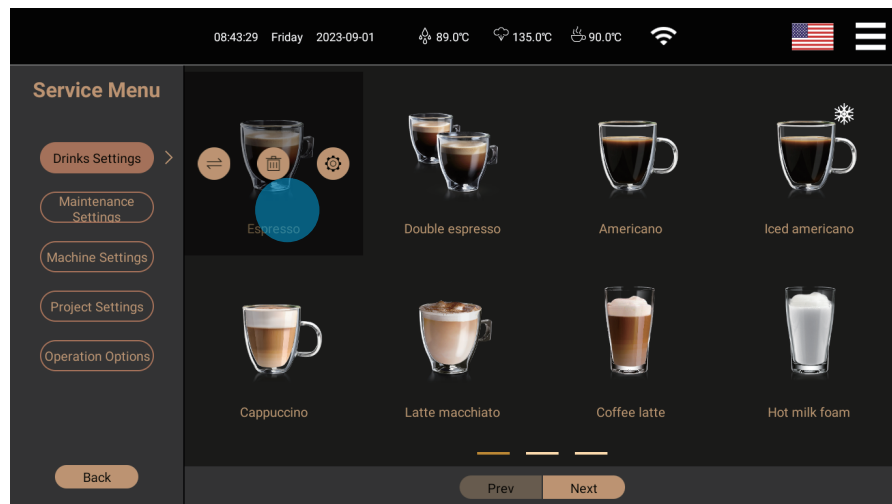
### Drink Position Customization

You can customize the display position of drinks on the main interface according to your personal preferences, such as changing the positions of "Espresso" and "Americano" on the main interface.

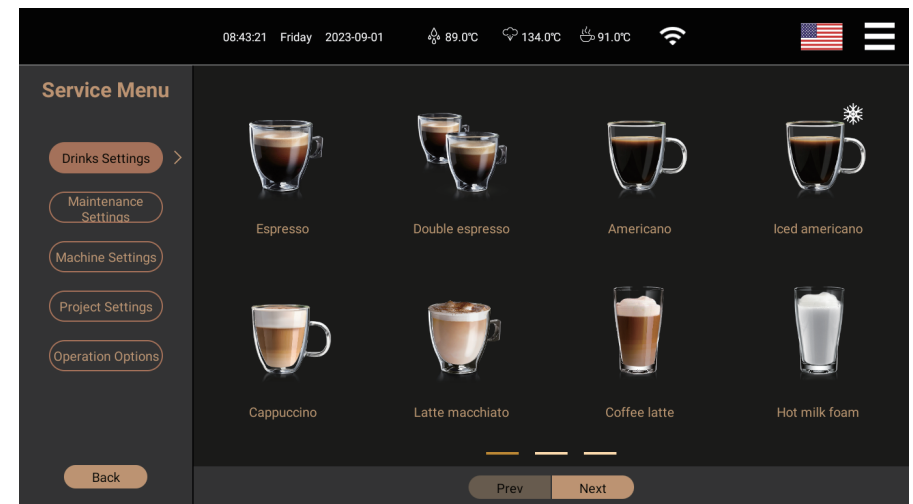
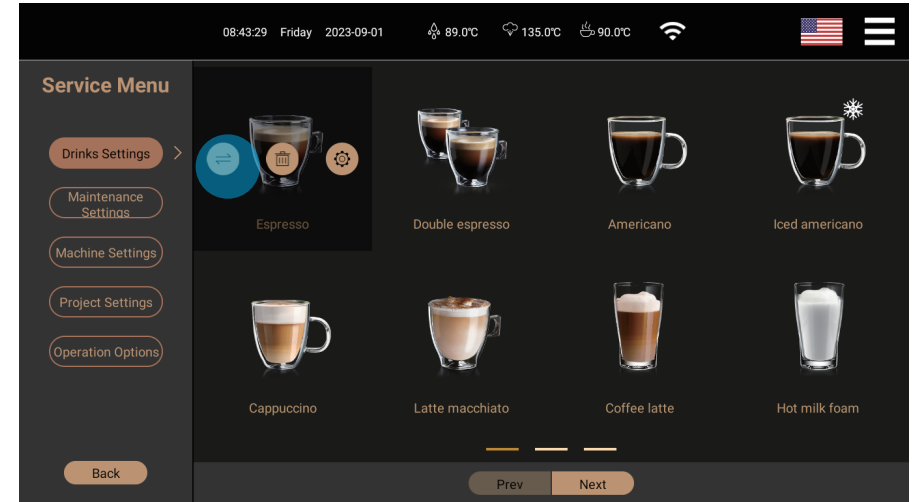
Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the password, and then select the beverage settings item;



Step 2: Click "Espresso", and the icons of shift, delete and settings will pop up;



Step 3: Click the shift icon. After the icon is colored, click "Americano". The system will automatically update the positions of the two drinks on the main interface.

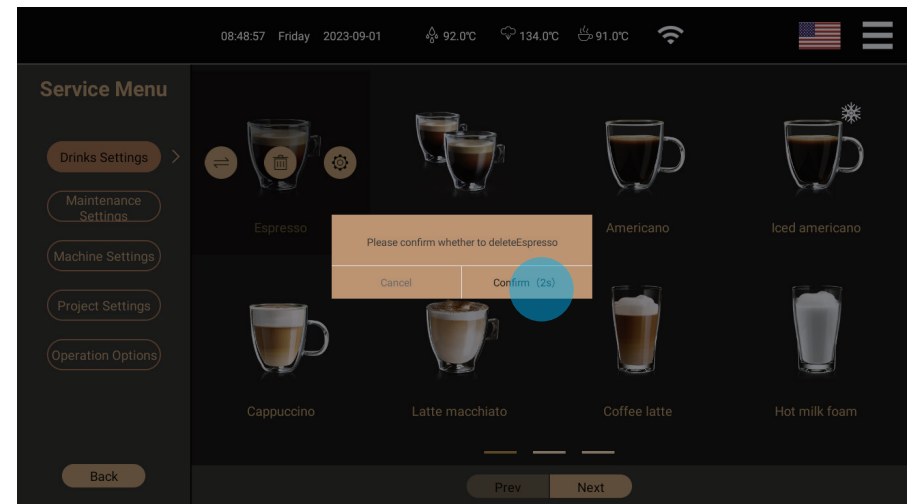
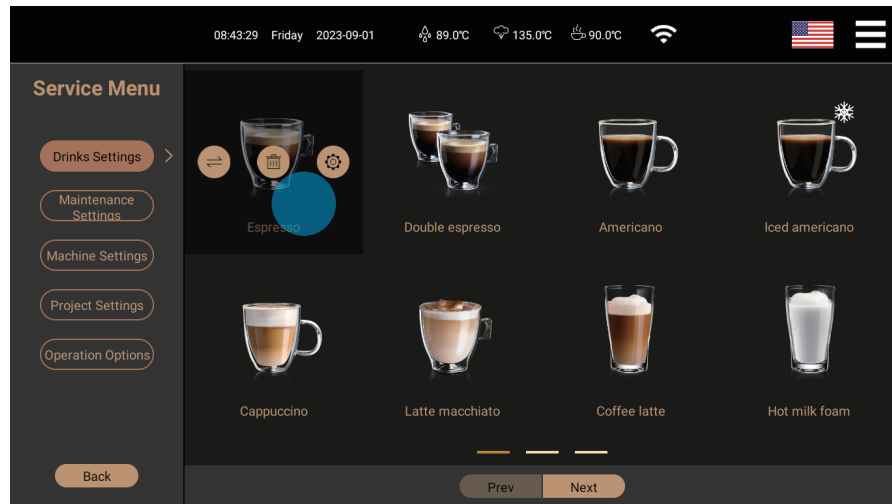


## Delete Drinks

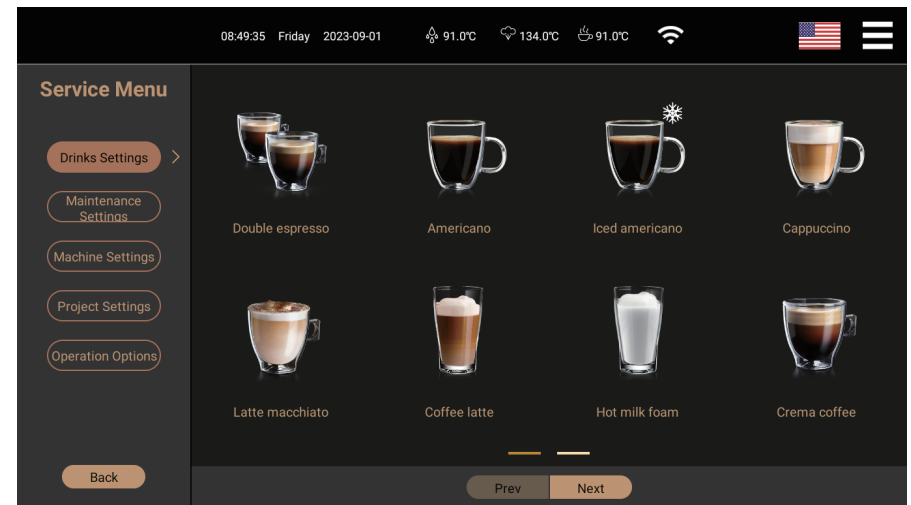
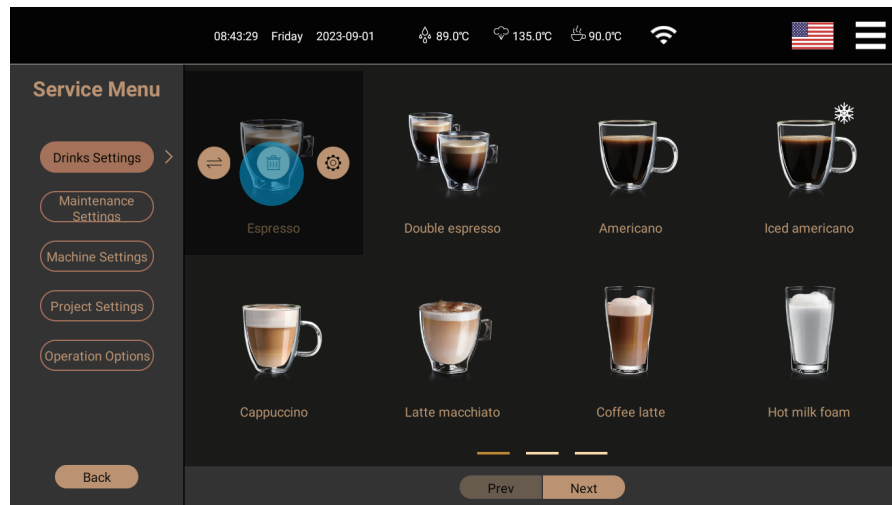
You can delete some drinks on the main interface according to your personal preferences, for example, delete "Espresso"

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the password, and then select the beverage settings item;

Step 2: Click "Espresso" and the icons of shift, delete and settings will pop up;



Step 3: Click the delete icon, and "Confirm" will pop up. Click "Confirm" to delete. After deletion, the main interface will no longer display "Espresso".

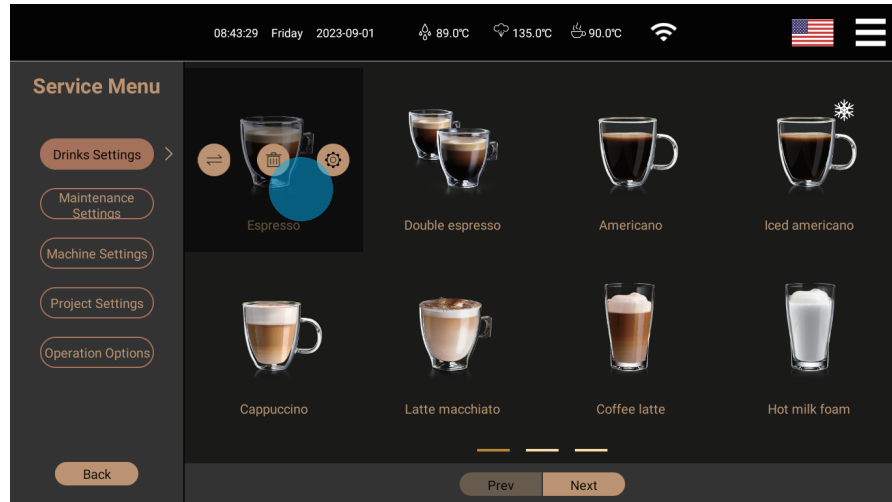


## Beverage Settings

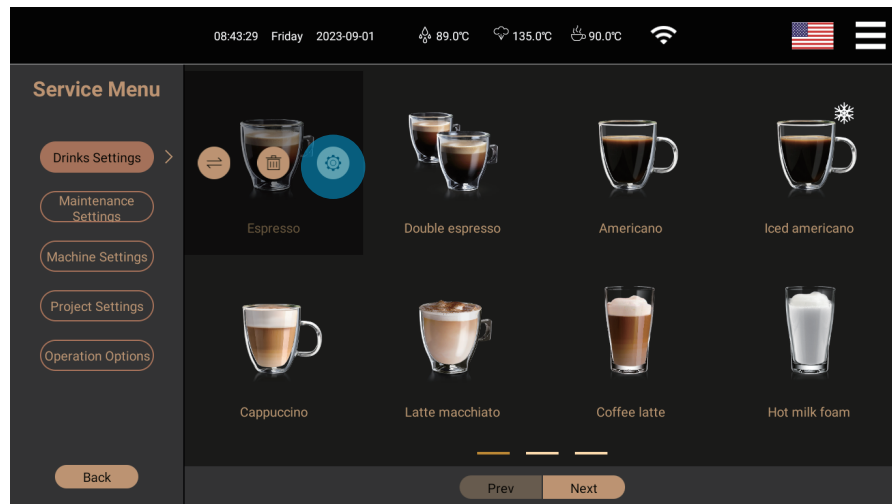
You can customize the name of the drink, the picture of the drink, the making scene, the drink formula, the order of the drink making, and whether to display the brewing pressure according to your personal preferences.

### Drink Name Customization

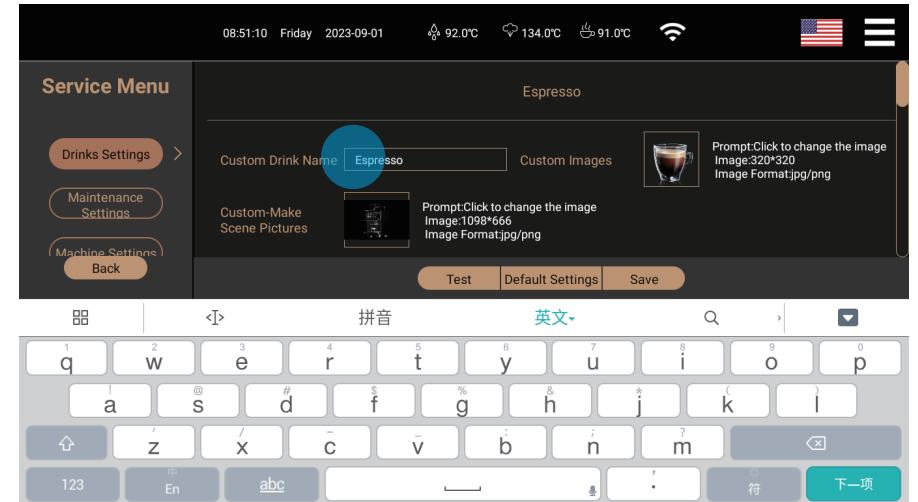
Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the password, and then select the beverage settings item;



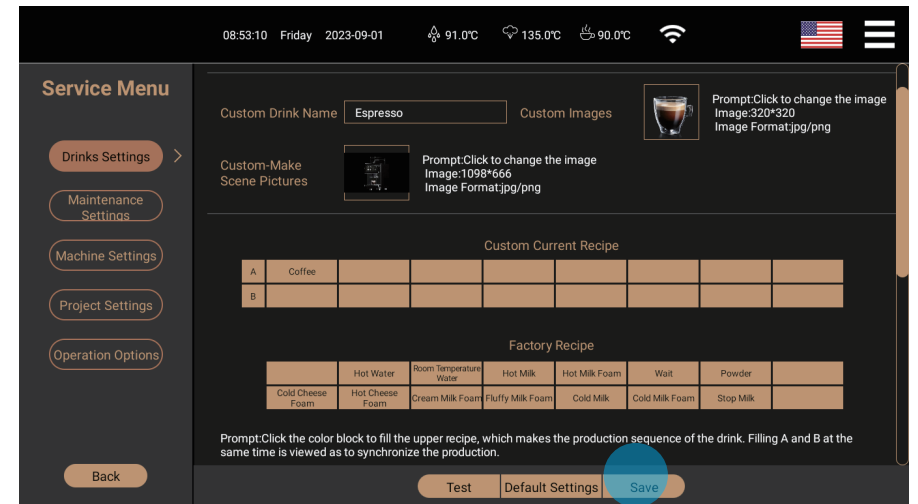
Step 2: Click settings icon, and the beverage settings interface will pop up;



Step 3: Click "Drink Name", and the input keyboard will pop up. Input the new name you want. You can click any blank space outside the keyboard to exit the keyboard;



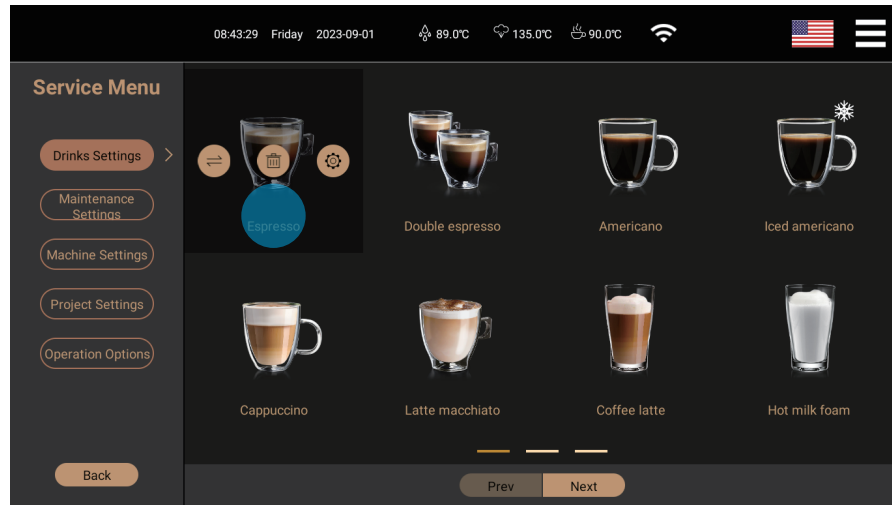
Step 4: Click "save" to save the current settings.



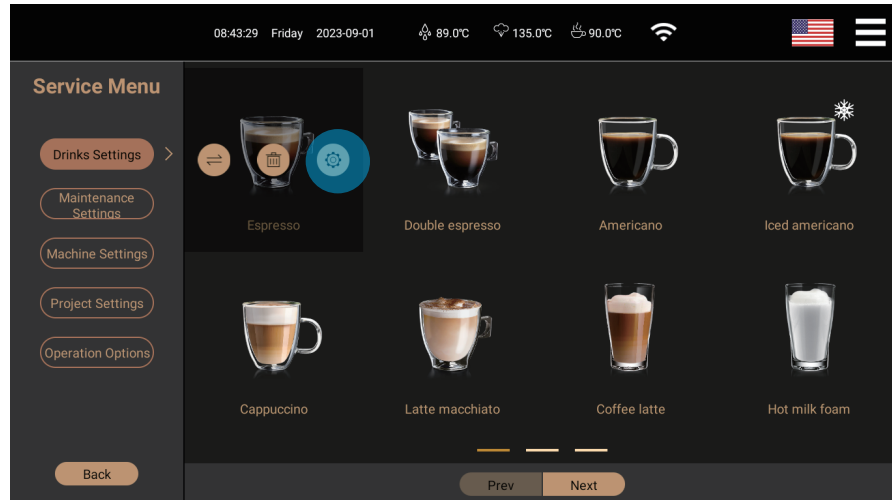
## Drink Picture Customization

The drink picture shall be in JPG or PNG format, and the picture pixel shall be 320 \* 320.

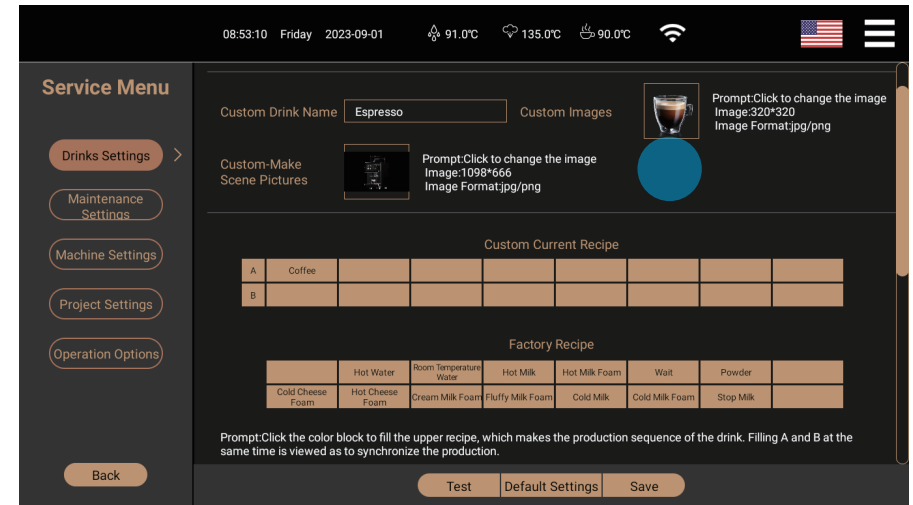
Step 1: Click the shortcut menu icon at the top right of the screen, enter the shortcut menu page, click "Service Menu" to enter the password, select beverage settings and click the drink you need to set;



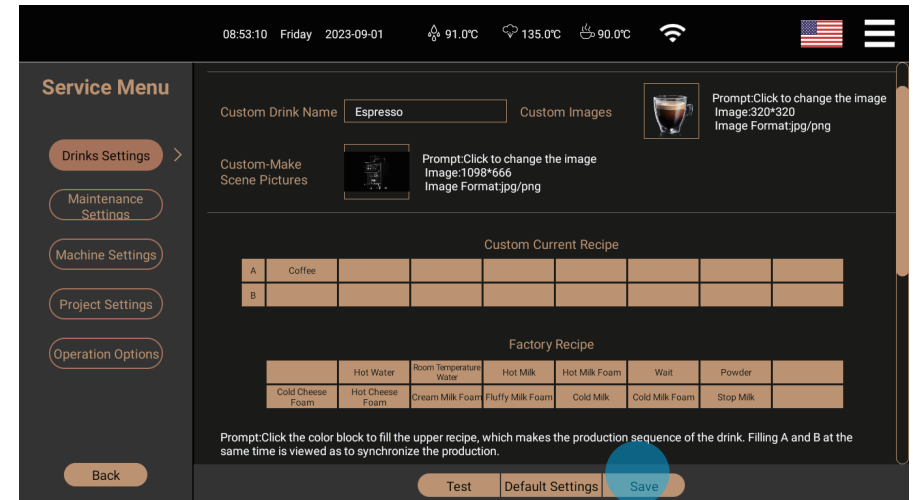
Step 2: Click settings icon, and the beverage settings interface will pop up;



Step 3: Click "Drink Picture Customization", and the pictures provided with the machine or jpg/png pictures saved in the USB disk will pop up. If none, a prompt "Please insert the USB disk" will pop up. After you select the desired drink picture, the system will keep automatically updated. After saving, the main interface will display the new drink picture;



Step 4: Click "Save" to save the current settings.

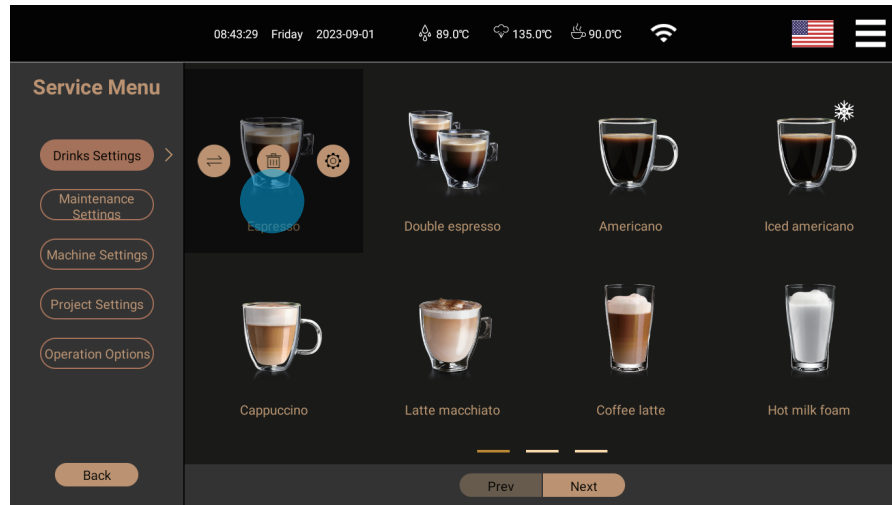




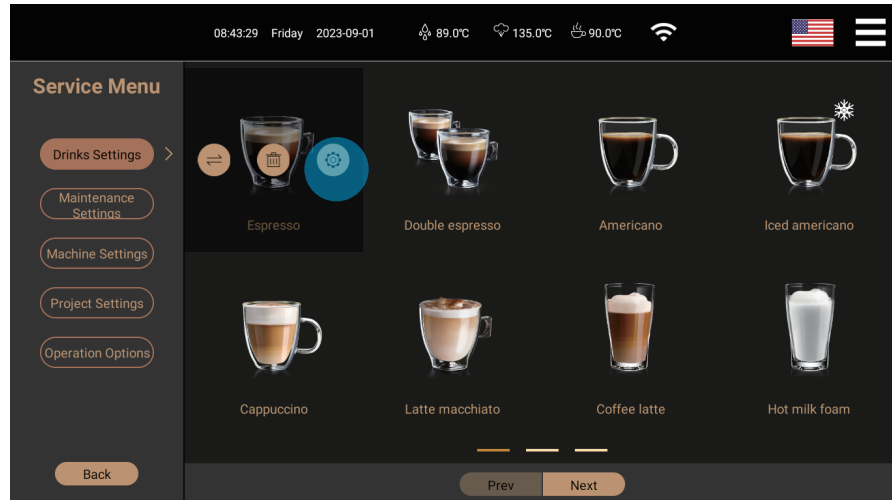
## Making Scene Picture Customization

The drink picture shall be in JPG or PNG format, and the picture pixel shall be 1098\*666.

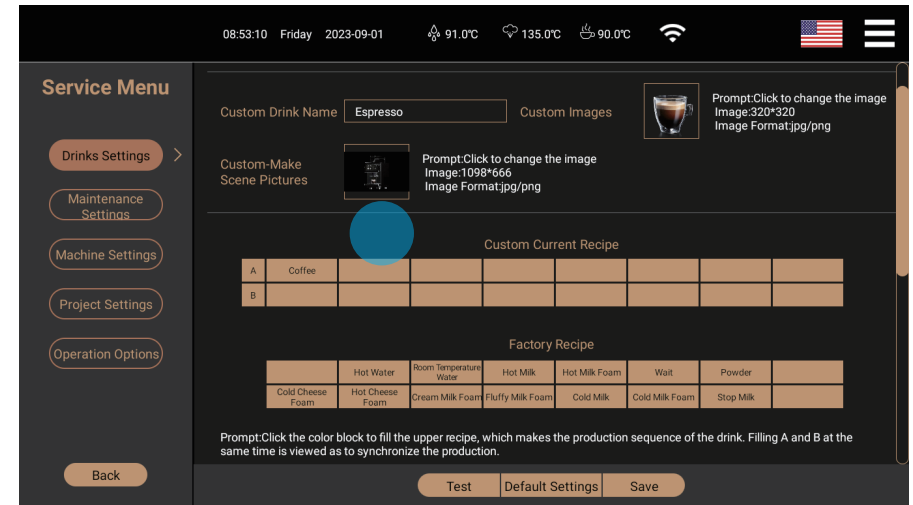
Step 1: Click the shortcut menu icon at the top right of the screen, enter the shortcut menu page, click "Service Menu" to enter the password, select beverage settings and click the drink you need to set;



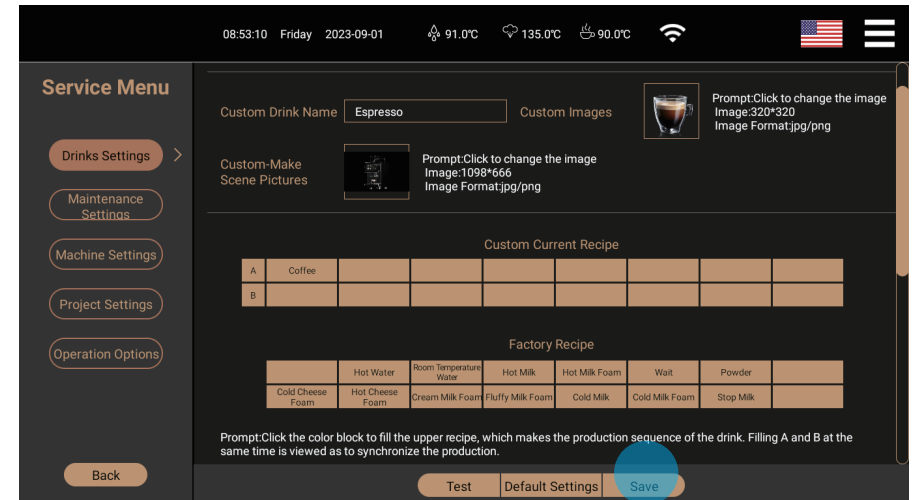
Step 2: Click settings icon, and the beverage settings interface will pop up;



Step 3: Click "Making Scene Picture Customization", and the pictures provided with the machine or jpg/png pictures saved in the USB disk will pop up. If none, a prompt "Please insert the USB disk" will pop up. After selecting the desired making scene, the system will keep automatically updated. After saving, the main interface will display the new making scene picture;

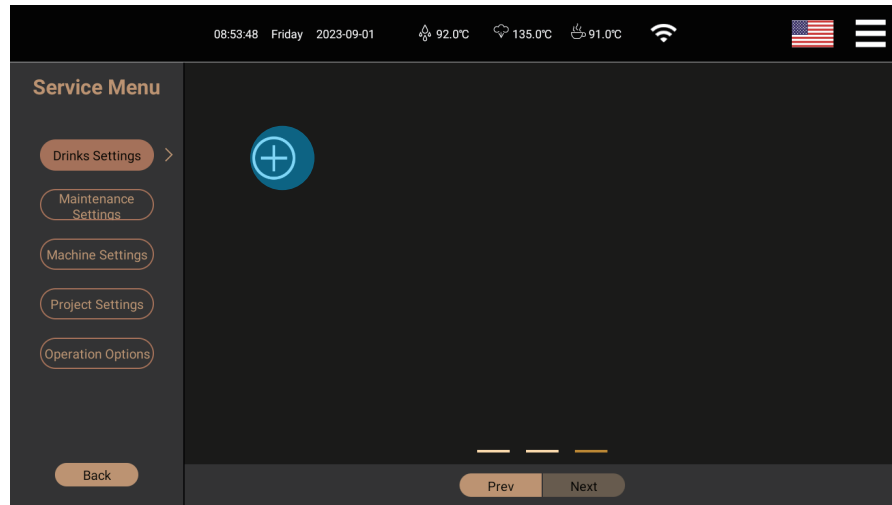


Step 4: Click "Save" to save the current settings.

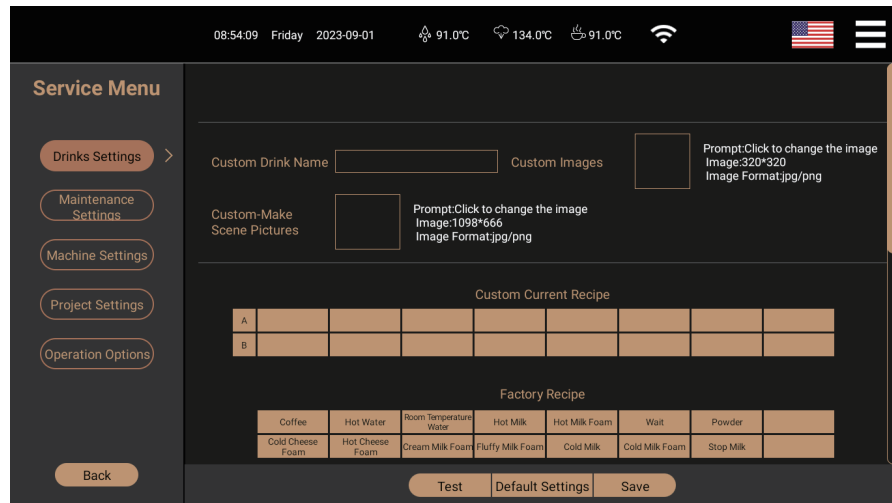


## Add Custom Drinks

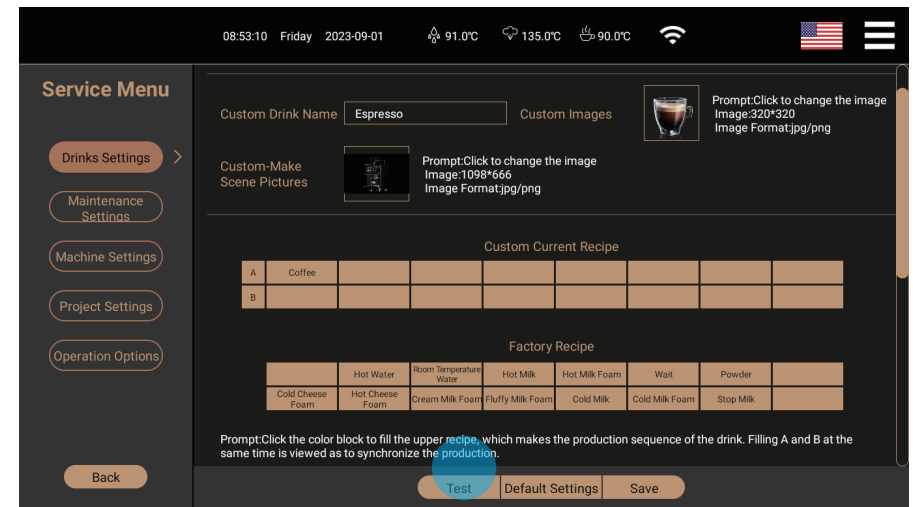
Step 1: Click the shortcut menu icon on the right side of the screen to enter the shortcut menu page, click "Service Menu" to enter the password. On the beverage settings screen, swipe left on the page to the end, click the icon to enter the beverage settings, as shown in the figure:



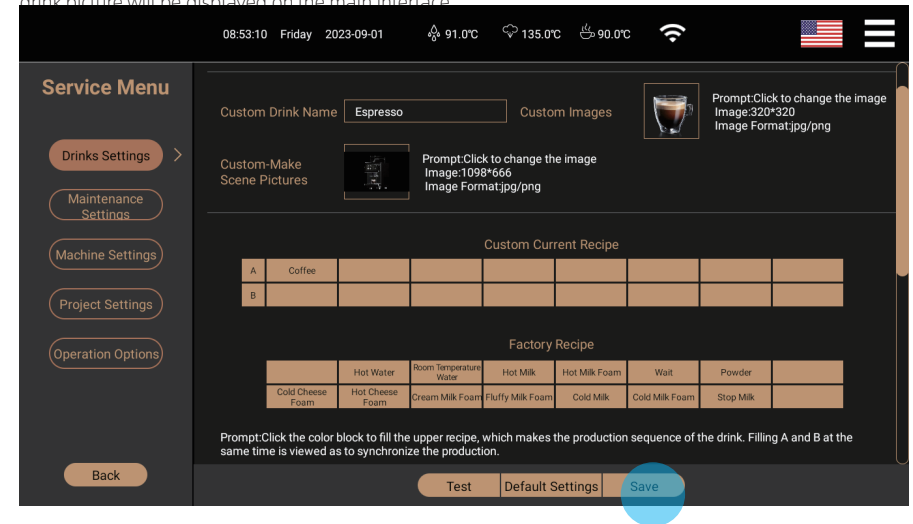
Step 2: Users can set drink name, drink picture, making scene picture, drink formula, drink structure, etc according to the operation instructions in 9.1-9.3 of drink customization;



Step 3: Click "test", and the machine will start to make a drink according to the drink parameters just set;



Step 4: When the tested drink meets your desired taste, click "Save" to save. After saving, the newly added drink picture will be displayed on the main interface.



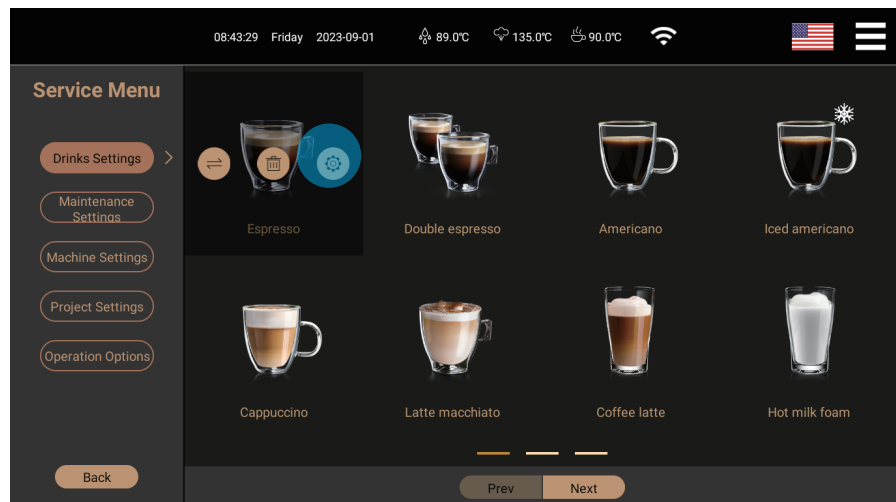
The adding custom drinks is completed

## Current Formula Structure Customization

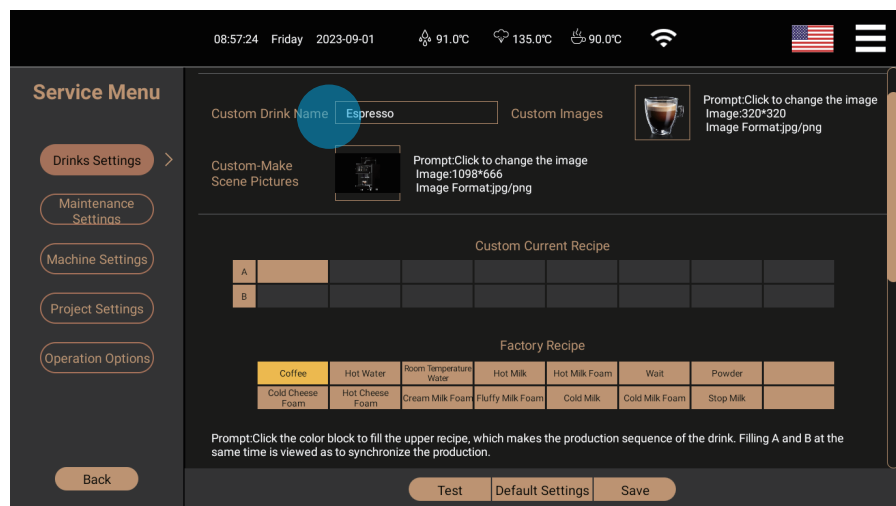
You can customize the formula combination of beverage, the making sequence of coffee, milk and hot water and adjust the amount of coffee powder, coffee, hot water and milk according to your personal taste and preferences;

For example: Customize the formula structure of Espresso

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the password, click "Espresso" drink and click the settings icon, and the drink setting interface will pop up;



Step 2: Click settings icon, and the beverage settings interface will pop up;



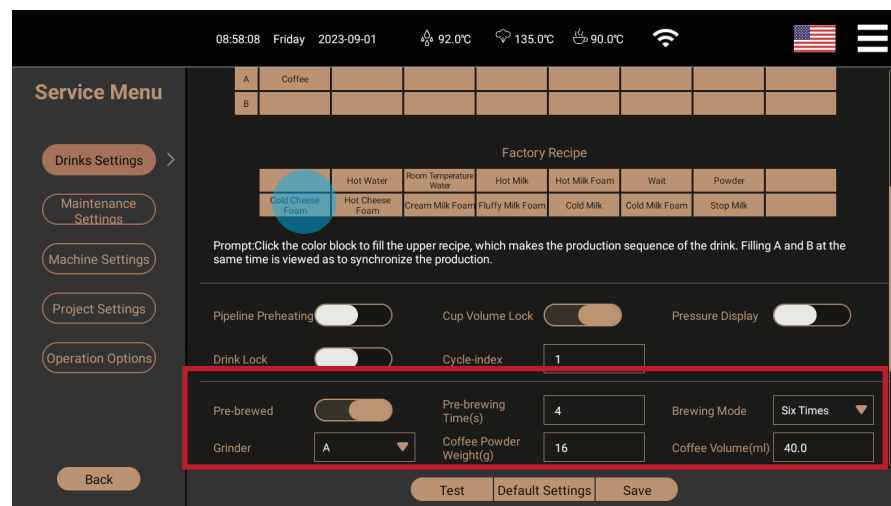
- When you click the "Coffee" color block under "Current Formula Structure Customization", the "coffee" color block will automatically jump to the color block under "Factory Ingredients". At this time, the "Espresso" does not contain coffee;
- Click "Coffee" color block under "Factory Ingredients", and the color block A under "Current Formula Structure Customization" will light up. Then click the illuminated color block to fill "coffee", and the default structure of the "coffee" drinks( including "pre-brewing", "pre-brewing time", "number of pressure applications", "grinder" "coffee powder quantity" "coffee volume" ) will be displayed simultaneously;
- Pre-brewing - press the coffee powder and then proceed to the pre-brewing;
- Brewing duration - 0~30S can be set;
- Pressure application - the more pressure is applied, the stronger the coffee flavor and the more aromatic components are released;
- The number of pressure times can be set for 1~6 times;
- 1 pressure - Wet press 1 time after pre-brewing of coffee powder;
- 2 pressures - Wet press 2 times after pre-brewing of coffee powder;
- The number of pressures can be applied and so on.

Grinder - The machine is equipped with two independent grinders, defined as grinders A and B. Under the drop-down button, there are three choices, respectively A, B, AB. When A or B grinder is selected, the amount of coffee powder is the that of the A or B grinder. When A and B are selected, the amount of coffee powder is the total amount of A and B two grinders at the same time. For example, when the amount of coffee powder is set to 16 grams, the two grinders A and B grind each  $16/2 = 8$  grams of powder.

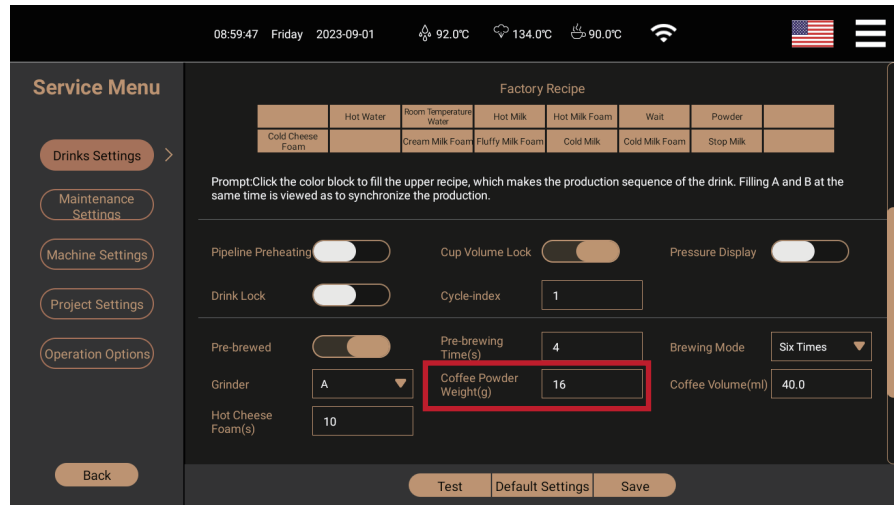
Pre-brewing" refers to the process of wetting the coffee powder grinder with a small amount of water before completely applying the 9 bar extraction pressure required by the powder grinder. The effect of pre-brewing on the taste of coffee at different times is compared as follows:

- (1) 5s pre-brewing: bright acidity and smoother taste, with a better structure and layering;
- (2) 10s pre-brewing: bright acidity and more mellow body, with a bland flavor and a shorter aftertaste;
- (3) 15s pre-brewing: little acidity and more rounded body, with an enhanced sweetness and a flavor complexity;
- (4) 30s pre-brewing: sour, thicker body, dry flavor.

The [Pre-brewing] may not produce higher extraction rates, but it can help improve consistency and reduce errors. Through the tasting, you can feel that pre-brewing can offset the bad and imperfect espresso extraction technology. Although the extraction rate is not high, the taste of these coffees is better. The technique of pre-brewing helps to minimize the inconsistencies or errors in the pre-brewing process.



· Click "Hot milk foam" color block under "Factory Ingredients", and two color blocks under "Current Formula Structure Customization" will light up simultaneously to fill the color blocks after the "coffee" in column A. At this time, the drink contains coffee and hot milk foam, and the default [milk foam volume] of the "hot milk foam" drink is displayed. The making sequence is coffee and then milk foam;

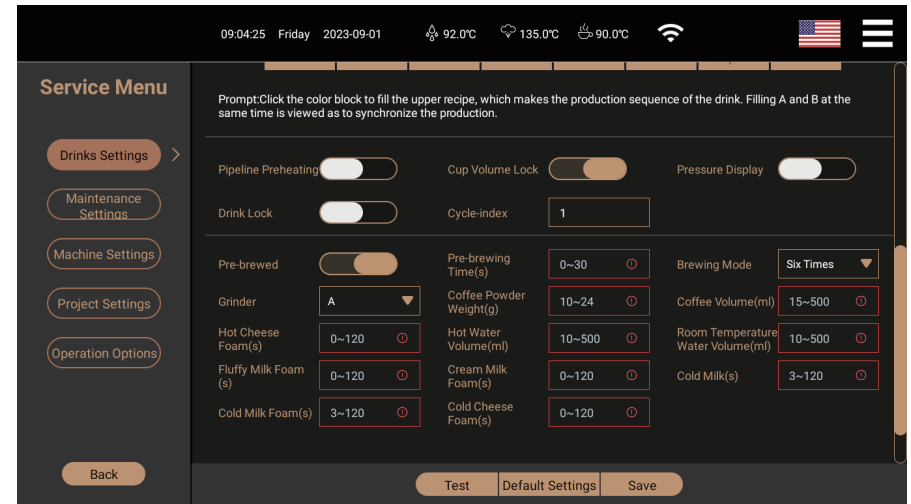


· When "hot milk foam" is filled in the color block in the column B, the drink contains coffee and hot milk foam, and the default [milk foam volume] of "hot milk foam" drink is displayed. The making sequence is as follows: Coffee and milk foam are made at the same time;



· The ingredients can be combined with a variety of formulas. Click the position of the ingredient color block to fill the formula structure, indicating the making sequence of the drink. The filled column A and column B indicates the making at the same time. When the color block cannot be filled, this means that the current formula combination is unreasonable. Please readjust the formula structure;

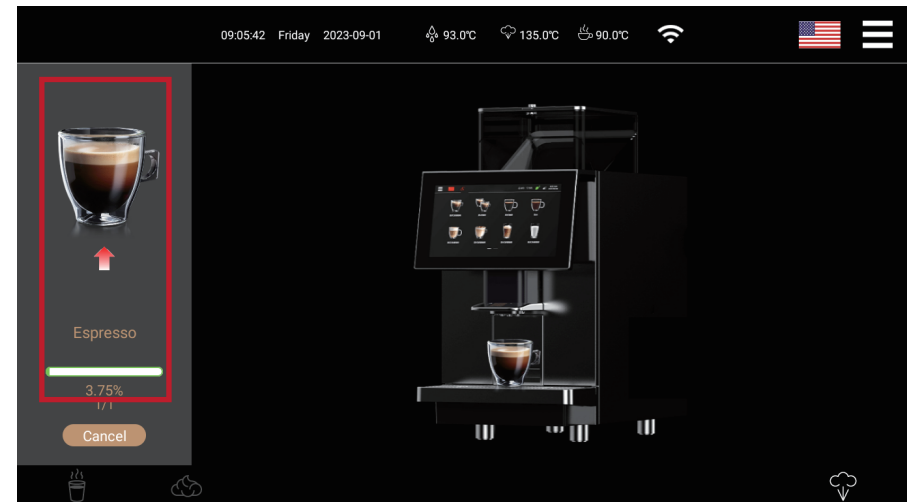
· When each formula is filled, the system displays the factory default value of the formula at the same time. You can adjust the corresponding value according to your own taste. The following figure shows the available value range of each ingredient;



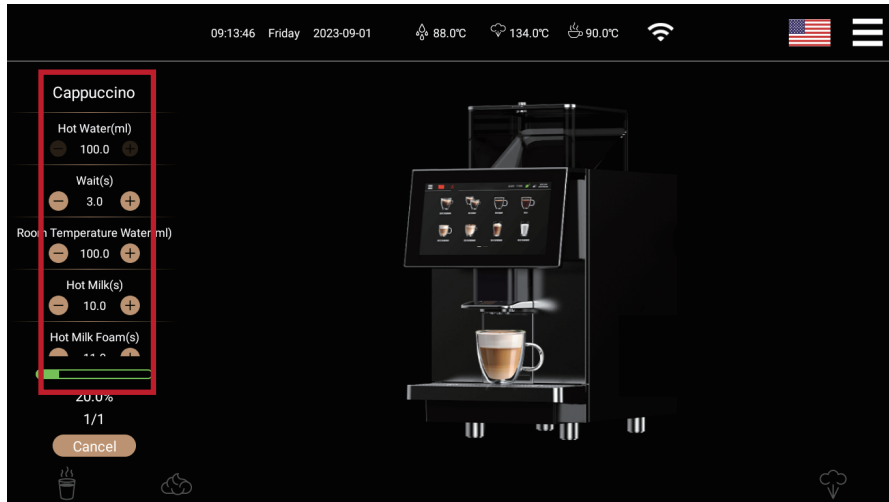
Coffee tips: "Waiting" in the factory formula is generally used in Americano drinks, because hot water comes out first for the Americano. The hot water flow rate is so fast that the heating of the boiler cannot keep up and the water temperature cannot reach the normal extraction temperature when extracting coffee. So, there is an interval of 5-10 seconds between the hot water and coffee to allow the boiler to be heated to the normal extraction temperature of 94-98 °C.

· Pipeline preheating: "ON" means the flushing of coffee pipeline with hot water before brewing coffee to ensure that the coffee reaches the most suitable temperature; "OFF" means that the preheating is inactivated by default, that is to say that the pipeline is not preheated and rinsed before brewing coffee.

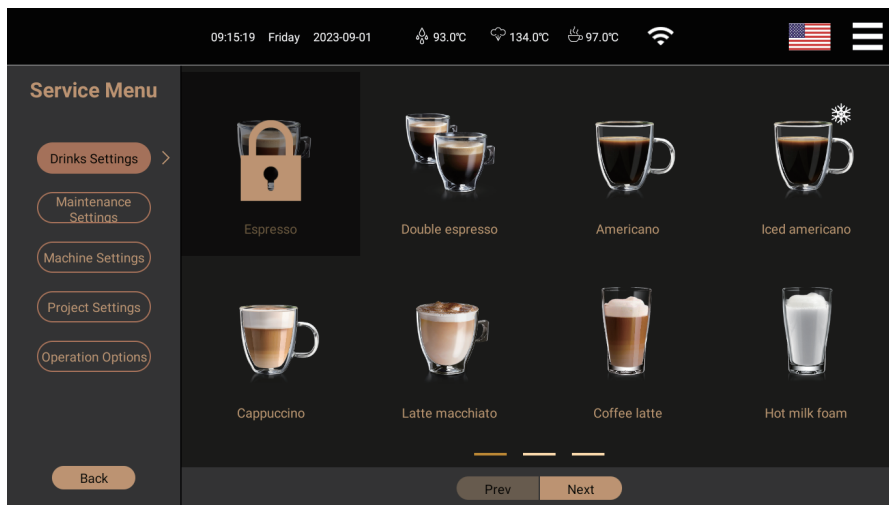
· Cup volume lock: "ON" means the display of the making progress during the drink making process;



- Cup volume lock: "OFF" means that the set amount of each ingredient ( the brewing pressure doesn't display) is displayed. You can adjust the amount of formula in real time according to personal taste during the making process.



- Pressure display: "ON" means that the brewing pressure is displayed during drink making; "OFF" means that there is no brewing pressure display during drink making.
- Drink lock: "ON" is the lock icon of the drink picture display on the beverage settings interface, clicking the drink picture can only enter the settings, instead of exchanging and deleting drinks; "OFF" means that when you click the drink picture on the beverage settings interface, a small setting window will pop up. You can change the drink position, delete the drink, set the drink and other functions.

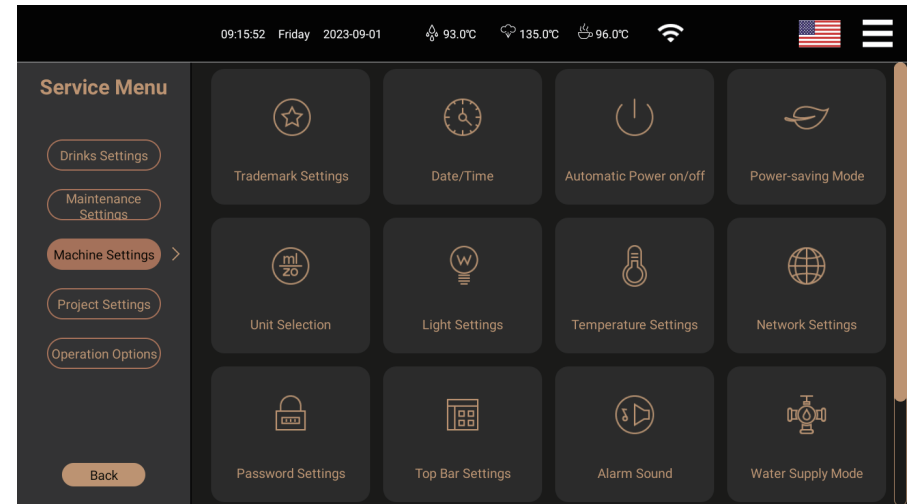


- Number of cycles: 1-30 times can be set, when set to 1, one cup of this drink is made. When set to 2, 2 cups of this drink are made in a row, and so on.
- Test: The machine makes a drink according to the currently drink formula parameters;
- Default settings: Restore all settings of the last time before saving;
- Save: Save the currently set drink formula structure and parameters.

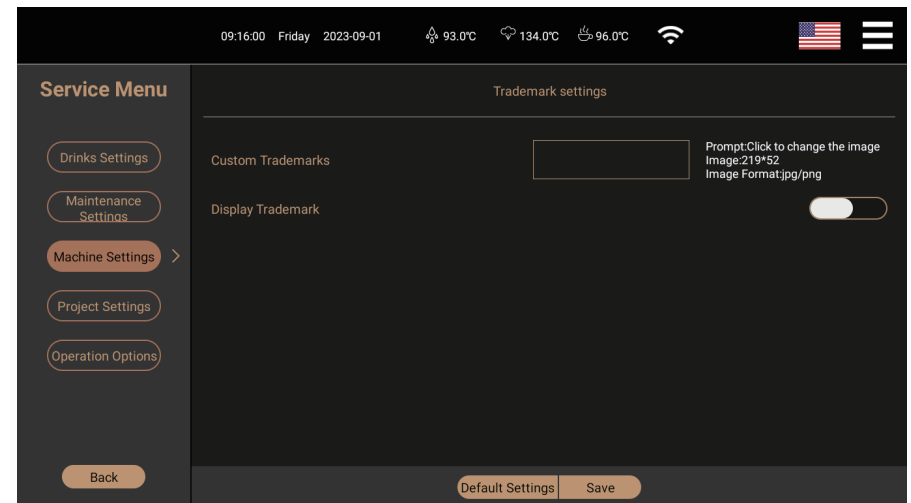
## MACHINE SETTINGS

The following operations can be directly performed by ordinary users:

Machine settings: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the password, select machine settings, and the screen displays the settable items, as shown below;

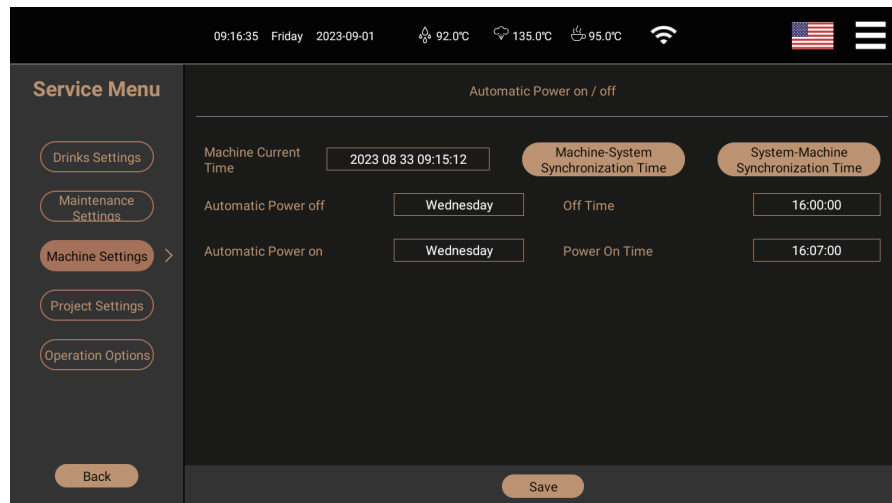


## Trademark Settings



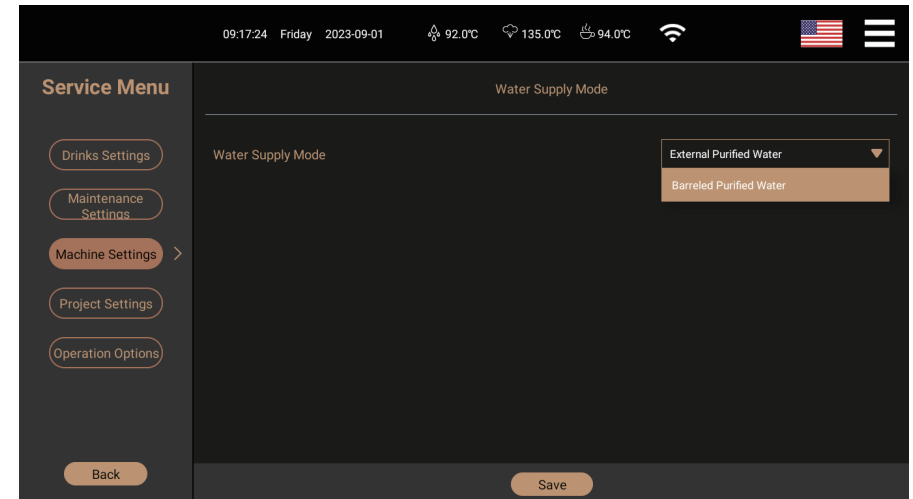
- Custom trademark: Click "Trademark Picture", and the pictures provided with the machine or jpg/png pictures(pixel: 219 \* 52 format: jpg/png) saved in the USB disk will pop up. If none, a prompt "Please insert the USB disk" will pop up. After selecting the desired picture, the system will keep automatically updated;
- Trademark display: "ON" means that the trademark is displayed in the upper left corner of the main interface, and "OFF" means that there is no display. This setting is synchronized with "Trademark display" in the [ Top bar settings ] ;
- Default setting: Restore the factory trademark.
- Save: Save the currently replaced trademark and display the trademark on the top bar of the main interface.

## Automatic Startup /Shutdown



- Current machine time: Due to the time difference in each country and region, the set machine time is the time before leaving the factory. Before setting "Automatic startup/shutdown", it is necessary to synchronize the machine with the current network time. Click "Synchronization of the machine time with the system time" button three times in a row, and the machine clock will automatically update to the current time (the time in the display box is consistent with the time in the top bar );
- Click "Synchronization of the system time with the machine time" when the machine is not connected to the network, and the time in the top bar will synchronize with the internal time of the machine;
- Automatic shutdown: Click "Automatic shutdown", and a selection box will pop up. You can select Never, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday and all. Click "OK" to select and confirm;
- Shutdown time: Click "Shutdown time", and time selection box will pop up. Click "OK" to select and confirm;
- Automatic startup: Click "Automatic startup", and a selection box will pop up. You can select Never, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday and all. Click "OK" to select and confirm;
- Startup time: Click "Starting up time", and a selection box will pop up. Click "OK" to select and confirm;
- Save: Click "Save" to save the current settings

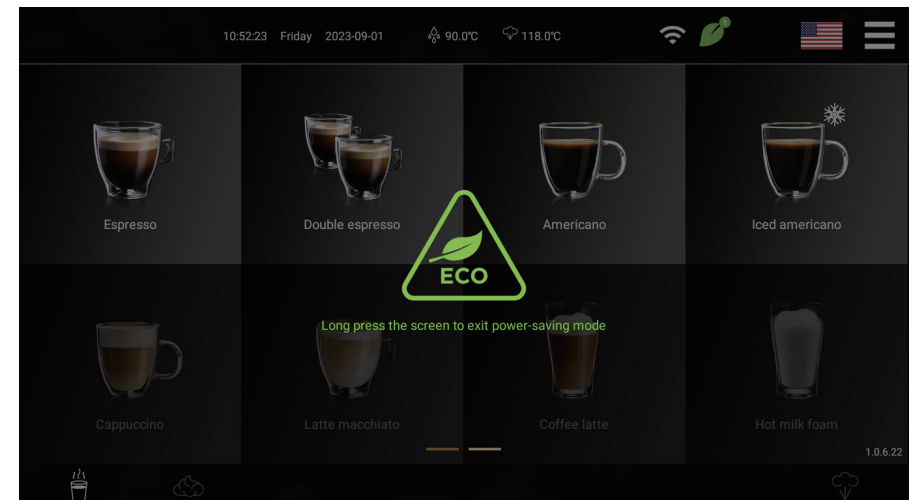
## Water Supply Mode



- Water Supply Mode: "External purified water" is the tap water or filtered purified water with pressure. The water pressure is within 0.5-5 bar, and the maximum pressure is 6 bar. When the pressure is less than 0.5 bar, the machine will prompt "Insufficient water pressure" and stop the current operation;
- Barreled purified water" is the barreled purified water without pressure. When selecting this Water Supply Mode, you need to manually rotate the water inlet valve knob to the indicated position of "Barreled purified water";
- Save: Click "Save" to save the settings.

**⚠ Caution:** when the machine runs under the Water Supply Mode of [ Barreled purified water ] and the machine displays "Pipeline Blockage", please first check whether the water in the bucket has been used up or not. If yes, please refill the water in time, and then click"Confirm" to refill the water in the system.

## Energy Saving Mode




- Energy saving mode 1: "ON" means that the machine will enter the energy-saving mode if it doesn't receive any operation instructions during 1 hour after making drinks (A: the temperature of the coffee boiler is reduced to 60-65 °C, and the steam boiler is reduced to 55-80 °C; B: the exhaust fan stops working; C: the atmosphere lamp is turned off; D: the main interface shields all touch functions to gray and displays energy-saving icon). "OFF" means that the machine is always ready;

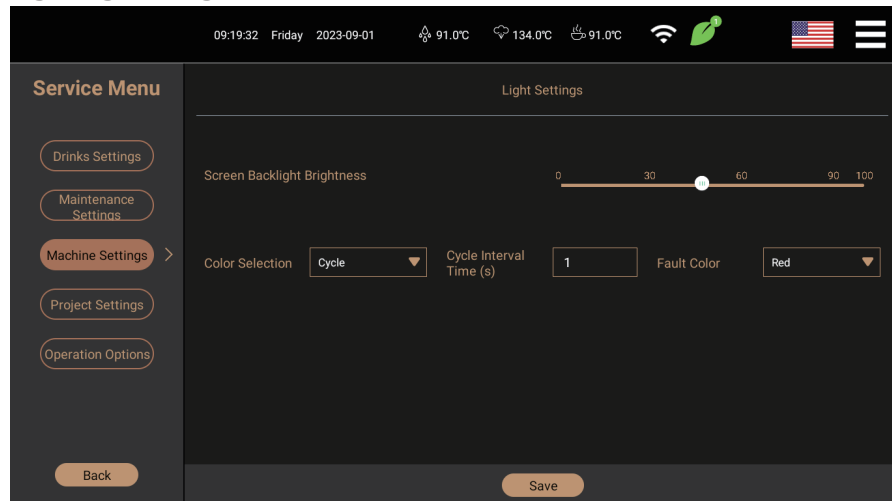
- Energy saving mode 2: "ON"- the machine enters the energy-saving mode if it doesn't receive any operation instructions for 2 hours after making drinks (A: the coffee boiler and steam boiler stop power supply; B: the exhaust fan stops working; C: the atmosphere lamp is turned off; D: the main interface shields all touch functions, all function icons are gray and the energy-saving icon is displayed). "OFF" means that the machine is always ready;

- Save: Click "Save" to save the current settings and display the energy saving icon on the top bar of the main interface;

- Caution: After the coffee machine enters the energy-saving mode, the boiler temperature will decrease. So, after exiting the energy-saving mode, please wait for the boiler to warm up to a certain temperature and then make the corresponding drinks.

 **Caution:** Long press the screen for more than 3 seconds to exit the energy-saving mode.

## Lighting Settings



- Screen backlight brightness: You can drag the dot to move right to increase the brightness, and move left to decrease the brightness;

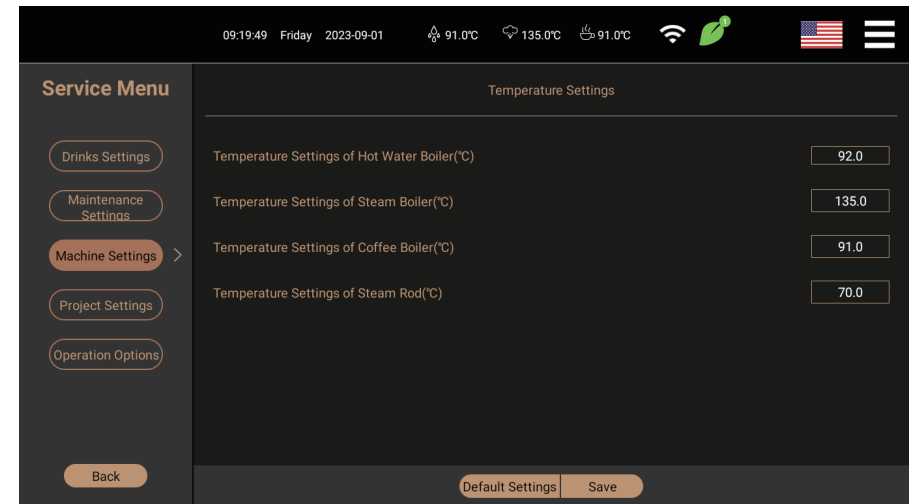
- Atmosphere lamp color selection: Click the drop-down icon to select colors including "none", "cycle", "red", "green", "blue", "rose", "orange", "white", "violet", "lake blue", etc. After selection, the machine's atmosphere lamp will light up with the corresponding color;

- Cycle interval (s): the cycle interval time can be set from 0 to 240s. This function is enabled only when the color is selected as "cycle". For example, if the interval time is set to 1s, the 8 colors of red, green, blue, rose, orange, white, violet and lake blue will turn on alternately;

- Fault color: Click the drop-down icon to select colors including "none", "red", "green", "blue", "rose", "orange", "white", "violet", "lake blue", etc. After selection, the machine's atmosphere lamp will light up with the corresponding color when the machine is in fault;

- Save: Click "Save" to save the current settings.

## Temperature Settings



- Coffee boiler: Click the temperature display box to set the temperature (80-100 °C can be set), and the coffee boiler will automatically adjust and maintain this temperature after the setting is saved.

- Steam boiler: Click the temperature display box to set the temperature (100-135 °C can be set), and the steam boiler will automatically adjust and maintain this temperature after the setting is saved.

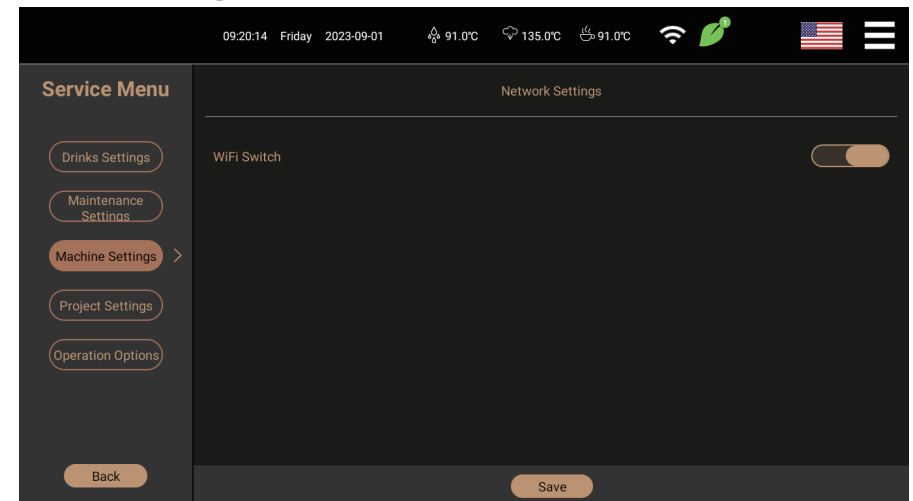
- Hot water boiler: Click the temperature display box to set the temperature (80-100 °C can be set), and the hot water boiler will automatically adjust and maintain this temperature after the setting is saved.

- Steam rod: Click the temperature display box to set the temperature (55-80 °C can be set), and the steam rod will automatically adjust and maintain this temperature after the setting is saved.

- Default settings: Restore the factory settings.

- Save: Click [Save] to store the current settings.

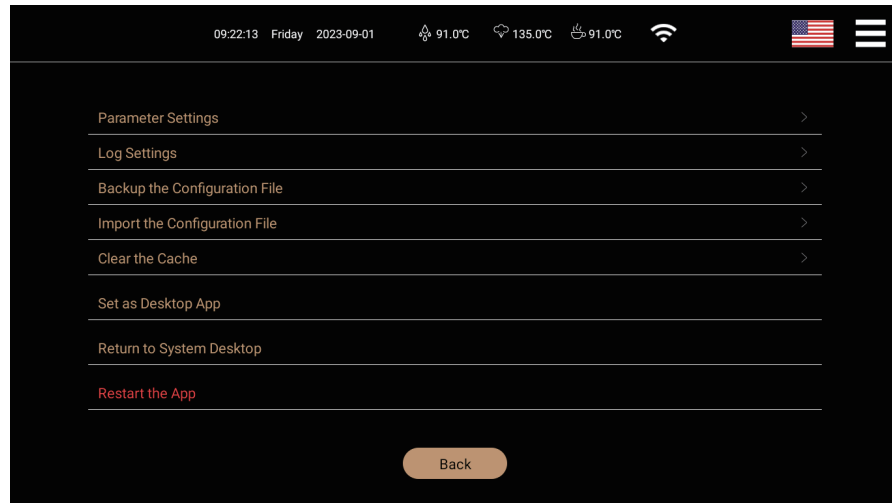
## Network Settings



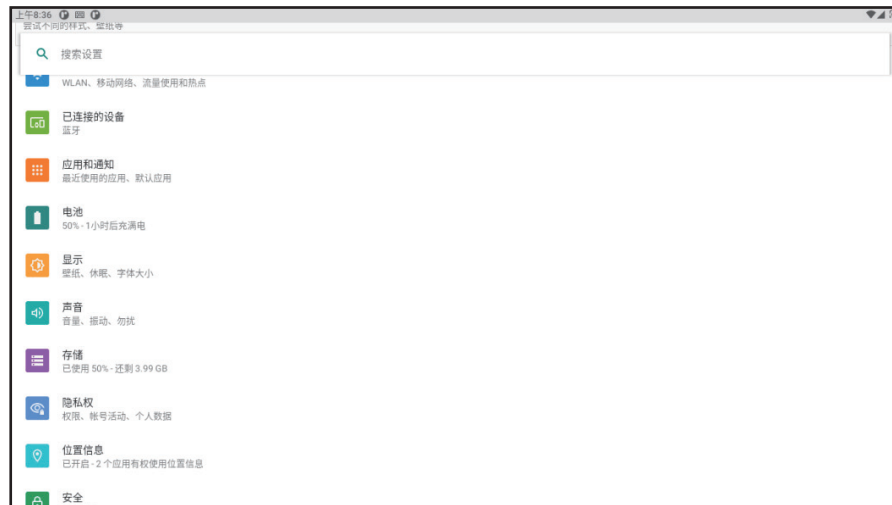
WIFI switch: "ON" - Turn on the WIF function, "OFF" - Turn off the WIF function and connect to the 4G network;  
 Caution: WIFI and 4G need to be set up in the Android system settings.

Save: Click "Save" to store the current settings

Step 1: Click the shortcut menu icon at the top right of the screen to enter the shortcut menu page, click "System Settings", click "Return to System Desktop" to enter the Android interface;

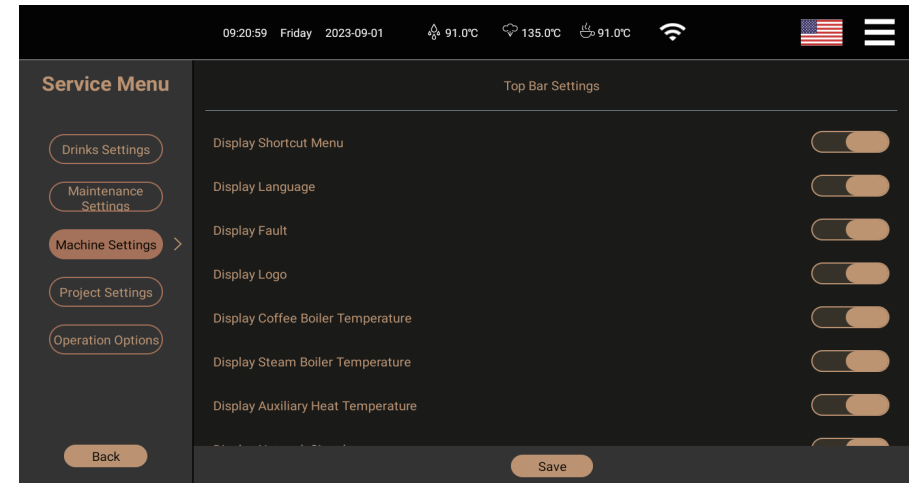


Step 2: Click "Wi-Fi, Mobile Network, Data Usage & Hot spot" and follow the prompts to set up Wifi or 4G connection;



Save: Click "Save" to save the current settings.

## Top Bar Settings



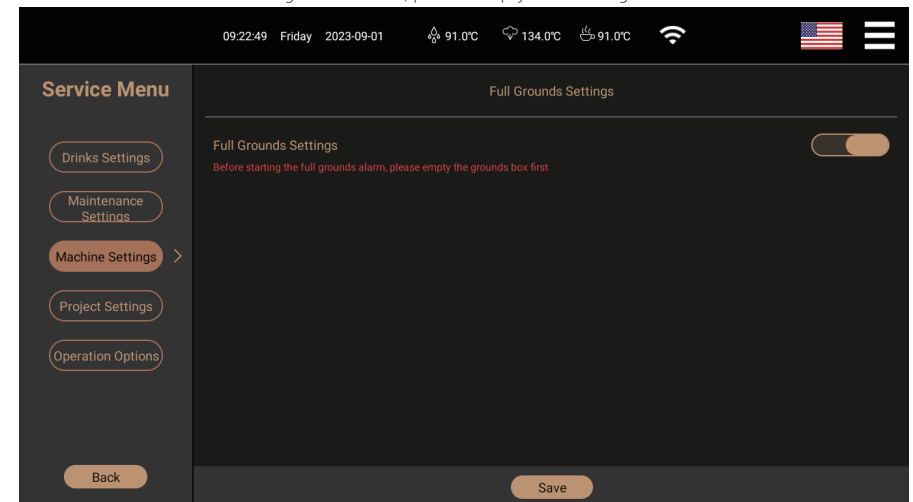
· Top bar settings: In the top bar of the main interface, "ON" means that the shortcut menu, language, fault, trademark, coffee boiler temperature, steam boiler temperature, network signal, time or others functions is activated; "OFF" means the corresponding top bar item is hidden. At this time, only the icon is hidden but the function of the original position is unchanged. For example, after hiding the icon of "Shortcut Menu", the "Shortcut Menu" interface will still pop up when you click the original position;

· Save: Click "Save" to save the settings.  
 · The "Energy saving mode" icon will be displayed on the main interface only when the "Energy saving mode 1 or 2" function is selected in the machine settings; otherwise, it will not be displayed;  
 The "Fault" icon is displayed when the machine has a fault prompt. It is automatically hidden after the fault is eliminated.

## Full coffee grounds settings

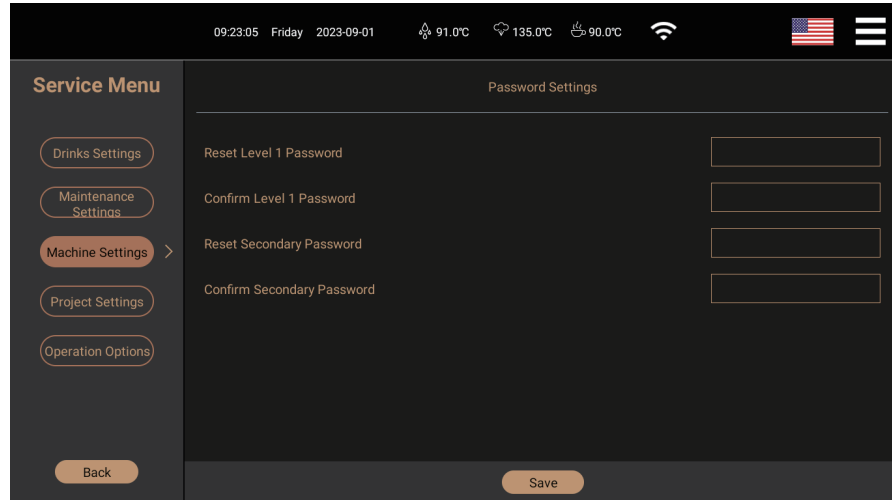
· Full coffee grounds settings: "ON" means that the "Full coffee grounds" pops up when machine counts that the amount of used powder is 900 grams, "OFF" means that the machine does not count, without prompt.

· When the alarm of full coffee grounds starts, please empty the coffee grounds box first.

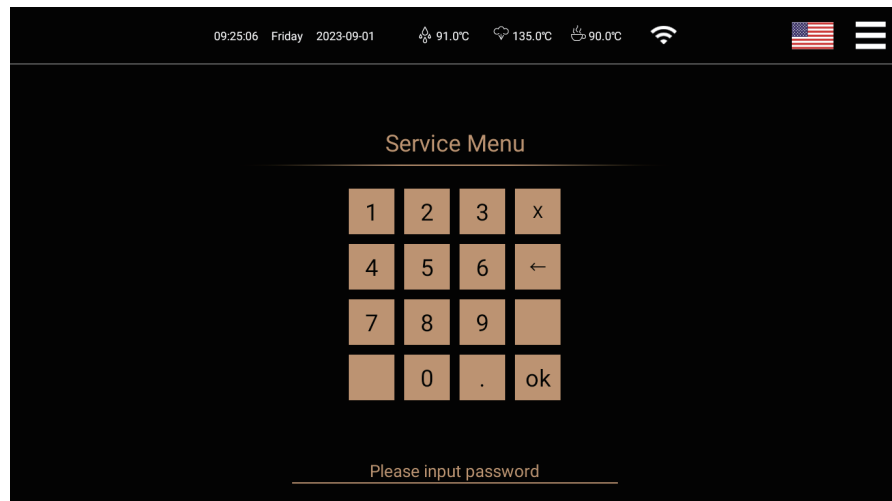




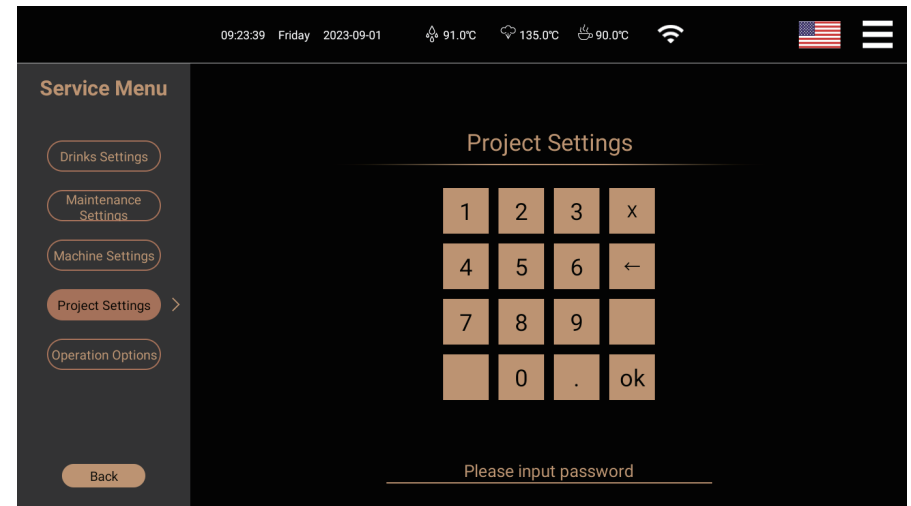
## Password Settings



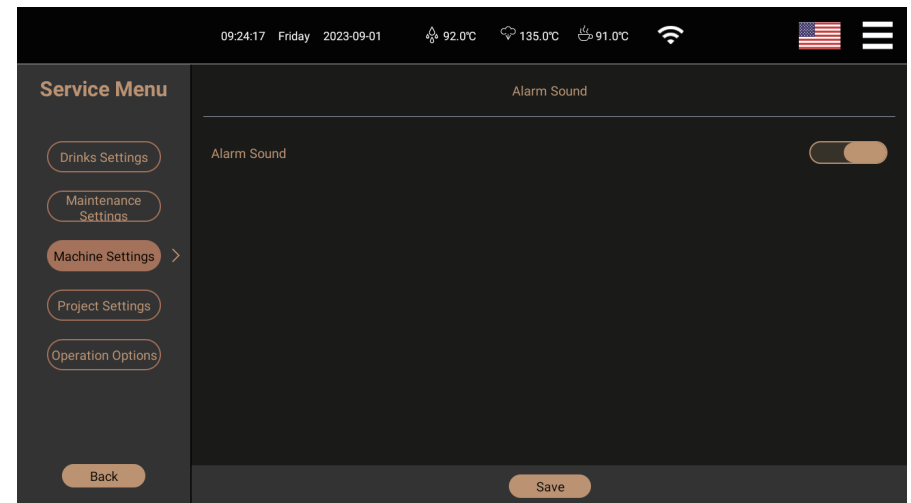
- Level 1 password modification: the level 1 password is the "Service Menu" password. Click the blank box on the right and input the new password;
- Confirm the first level password: Click the blank box on the right, input the new password again, and click "Save" to modify it successfully;
- Modify the second level password : the second level password is the "Project Settings" password. Click the blank box on the right and input the new password;
- Confirm the second level password: Click the blank box on the right, input the new password again, and click "Save" to modify it successfully;
- Save: Click "Save" to save the password settings;
- The first level password is forgotten: When the modified first level password is forgotten, click "Service Menu" and enter the password interface. Click the blank key after "9" for 4 times, and then click the blank key before "0" for 4 times continuously. The system will prompt "Password modified successfully", and the password will be restored to the reverse number of the dynamic password - month, day and time.



- The second level password is forgotten: When the modified second level password is forgotten, click "Service Menu", input the password, select the "Project Settings" and enter the password interface. Click the blank key after "9" for 4 times, and then click the blank key before "0" for 4 times continuously. The system will prompt "Password modified successfully", and the password will be restored to the reverse number of the dynamic password - month, day and time.

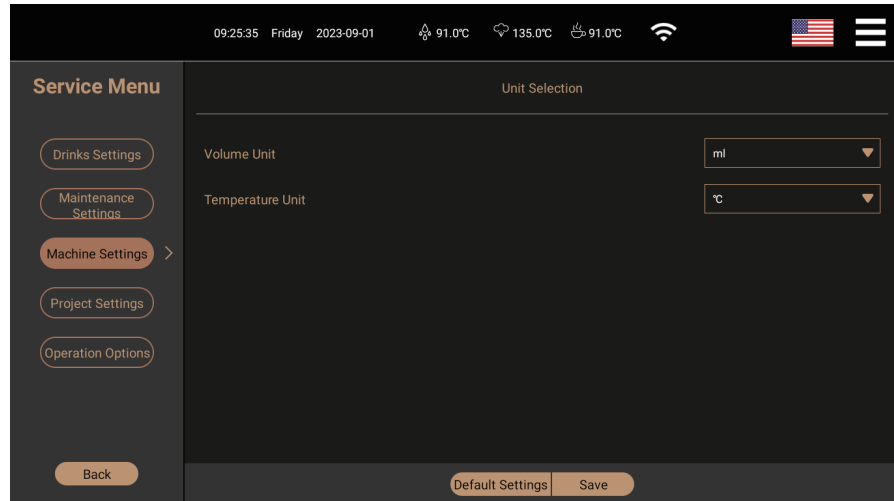


## Alarm Sound



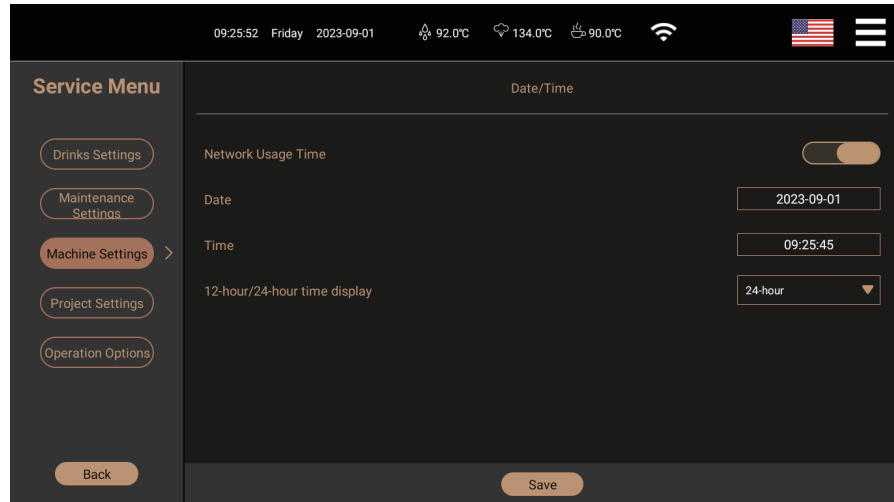
- Alarm sound: "ON" means that the buzzer will give an alarm sound of "beep beep" when the machine is in fault (e.g. "please close the front door" ,"please install the coffee grounds box"); "OFF" means that the alarm sound is turned off.
- Save: Click "Save" to save the settings
- Caution: When the bean box is short of beans, the alarm will not make a sound.

## Unit Selection



- Capacity unit: Click the drop-down icon to choose between two capacity units: Milliliter (ml) and Ounce (oz).
- Temperature unit: Click the drop-down icon to choose between two temperature units: Celsius (°C) and Fahrenheit (°F).
- Default settings: Restore the factory settings.
- Save: Click "Save" to save the current settings.

## Date / Time

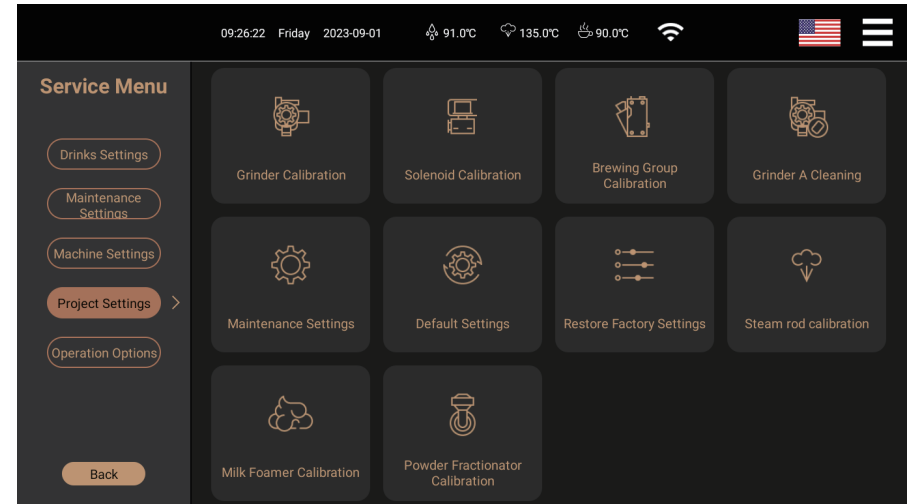


- Network Using Time: "ON" means that the system automatically reads the local network time and updates it when the machine is connected to the network; "OFF" means that the system does not read the network time;
- Date: Click "Date" to change the date. Time: Click "Time" to change the time.
- 12 / 24 hour system: Click "Hour system" to select the 12 / 24 hour system.
- Save: Click "Save" to save the current settings.

## PROJECT SETTINGS

Well trained personnel can perform the following operations:

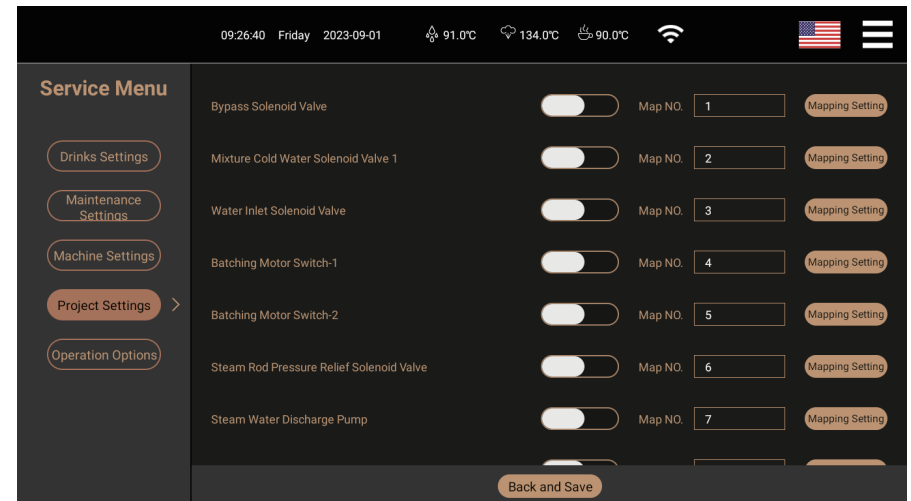
Click the shortcut menu at the top right of the screen and enter the shortcut menu page, click "Service Menu" and enter the service password, click "Project Settings" in the service menu options, enter the project password, and the project settings interface will pop up, as shown in the figure:



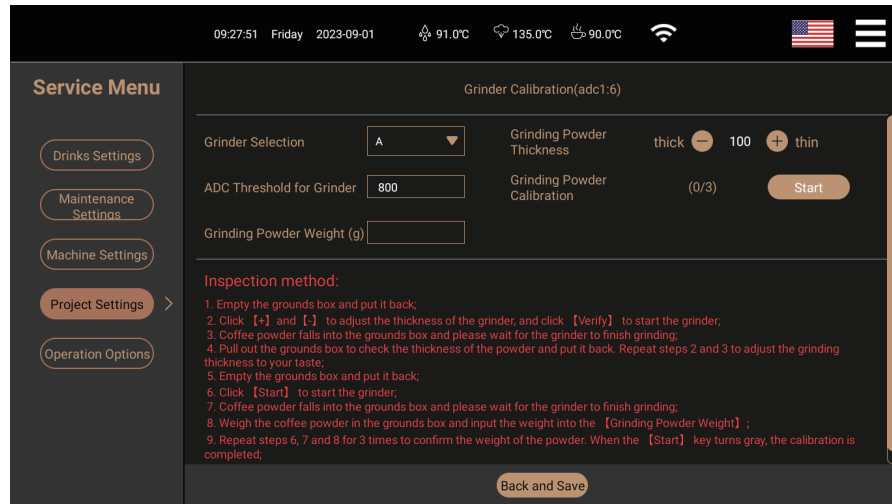
## Solenoid Valve Calibration

Solenoid valve calibration needs to be operated by well trained maintenance personnel.

**Caution:** After entering the Solenoid Valve Calibration interface, you must click the "Back and Save" button to exit whether you have performed any operations or not.



## Grinder Calibration



### Calibration of Coffee Powder Thickness

Step 1: Click "Grinder Selection" to select the grinder to be adjusted (For some models, you can choose A, B, C). You can select A to adjust the powder thickness and calibrate the powder output of the A grinder, you can select B to adjust the powder thickness and calibrate the powder output of the B grinder, you can select C to adjust the powder thickness and calibrate the powder output of the C grinder;

Caution: After selecting the calibration of the A, B or C grinder, you must press "Return and Save" to exit the grinder calibration, and the A, B, C grinders cannot be calibrated at the same time under the same interface. You must press "Return and Save" to exit and then proceed to calibrate another grinder.

Step 2: Empty the coffee grounds box and put it back;

Step 3: Click the "+" or "-" symbol on the right side of "Grinding powder thickness" once, and the grinder will start grinding powder once, and the indicated value will increase or decrease by 10 (the value range is 40-160, and the powder thickness is measured by every 10); Click "+" to decrease the thickness, and click "-" to increase the thickness;

Step 4: Pull out the coffee grounds box and put it back after judging the thickness of the powder;

Step 5: Repeat step 3 and step 4 to adjust the powder thickness suitable according to the personal taste;

### Calibration of Coffee Powder Amount

Step 1: Empty the coffee grounds box and put it back;

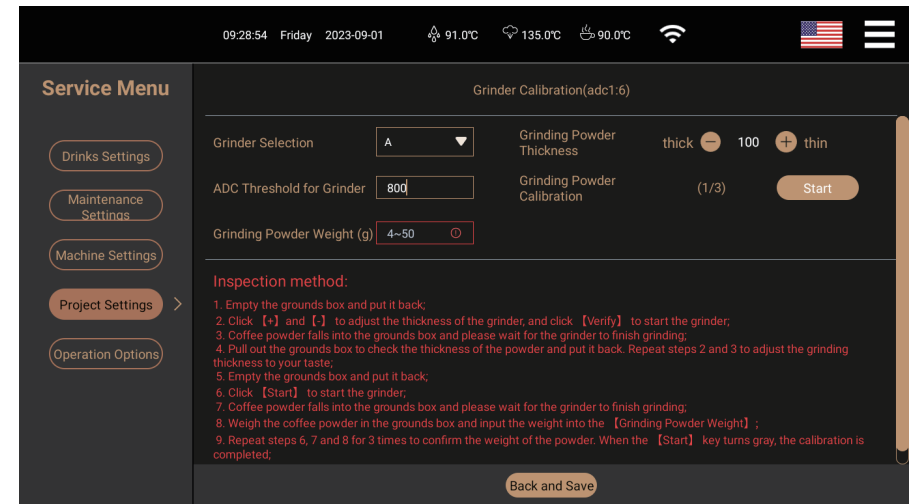
Step 2: Click "Start", and the bean grinder will start grinding powder once;

Step 3: After weighing the coffee powder in the coffee grounds box, click "Weight of grinding powder" and input the weight of the powder and click "√" to confirm, as shown in the following figure:

Step 4: Repeat the steps 2 and 3 for 3 times to confirm the weight of the powder. When the "Start" button turns gray, the calibration is completed;

Step 5: Click "Return and save" to complete the coffee powder thickness calibration.

**Caution:** After entering the Calibration of Coffee Powder Amount interface, you must click the "Back and Save" button to exit whether you have performed any operations or not.

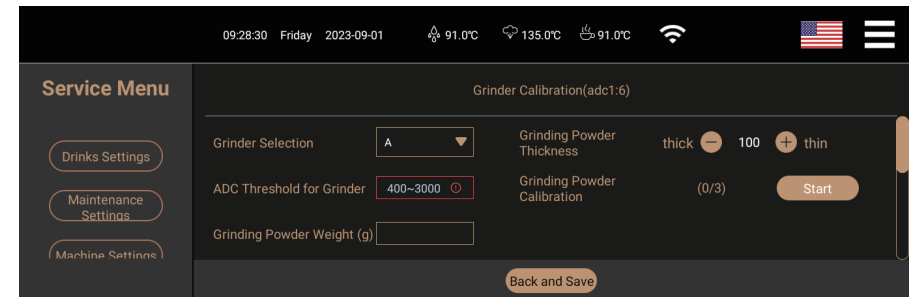


### Calibration of ADC Threshold for Grinder

The ADC threshold is the power consumption value of the grinder. It is used to judge the use status of coffee beans in the coffee beans box and to prompt whether the beans box is short of beans. It can be set in the range of 400-3000.

The set size of the threshold determines the number of beans left in the beans box that will trigger a prompt, for example, set to 1000: indicate a lack of beans when the beans box can still meet the amount of beans in a cup of coffee drink; Set to 1200: indicate a lack of beans when the beans box can still meet the amount of beans for two cups of coffee drinks.

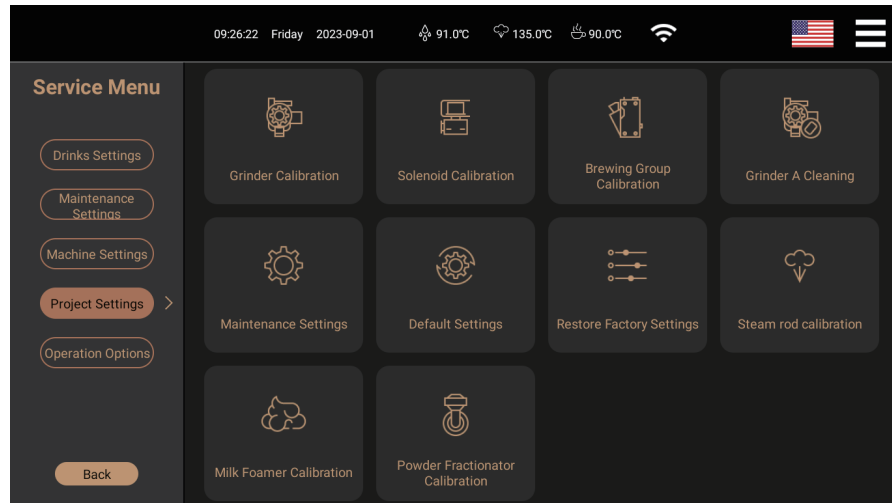
Caution: The threshold value is only a safety reminder of the value of missing beans. According to different states of coffee beans, the thickness of the powder and other reasons will be biased.



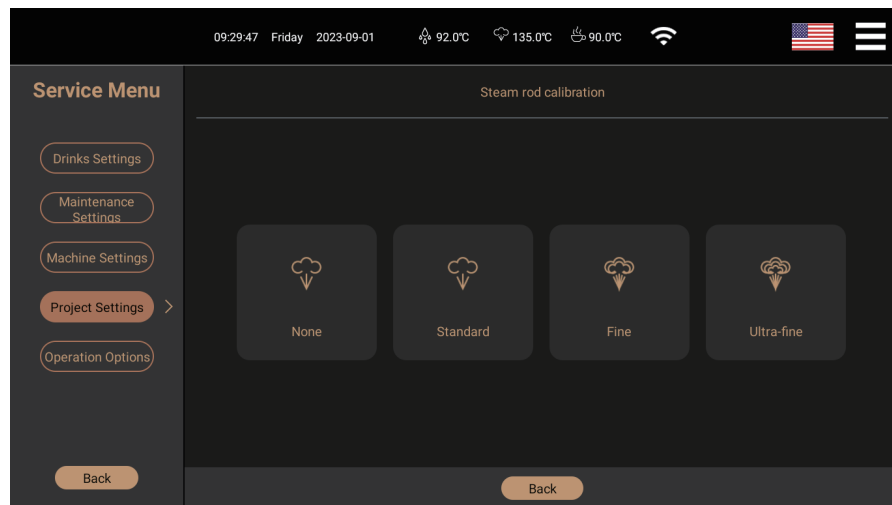
## Steam Rod Calibration

This part applies only to the models with steam rod (Z).

Step 1: Click "Steam Rod Calibration";



Step 2: Click "Standard" to proceed to the calibration;



Step 3: Adjust the duty cycle value of diaphragm pump of steam rod;

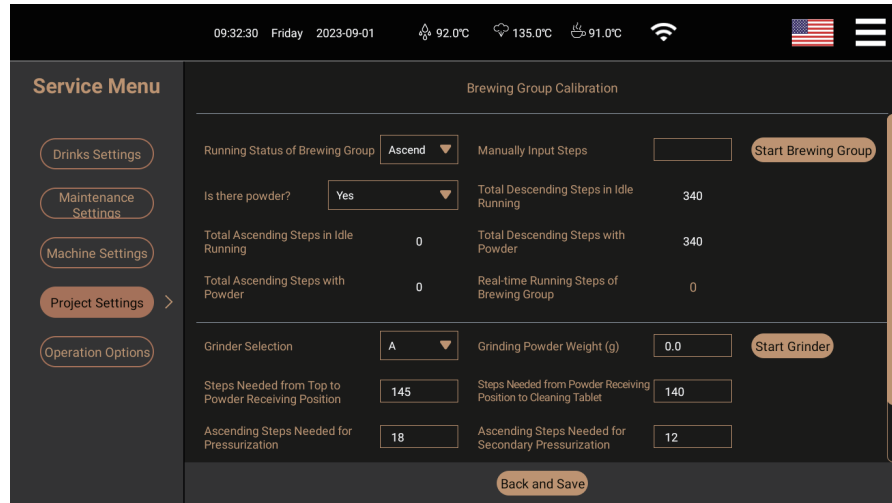


Step 4: Pour the suitable amount of milk for latte art into the milk foam cup, click "Test" to whip the milk foam, judge the fineness of the milk foam during the making process. When the desired fineness is reached, click Save to stop foaming and save the value to the MCU.

According to personal use habits, adjust the duty cycle value of diaphragm pump of steam rod to "None", "Standard", "Fine" and "Ultra-Fine" respectively, and save the values if they meet the needs after the test. The steam rod calibration is completed. Return to the previous interface.

## Brewing Group Calibration

The brewing group calibration should be operated by well trained maintenance personnel.

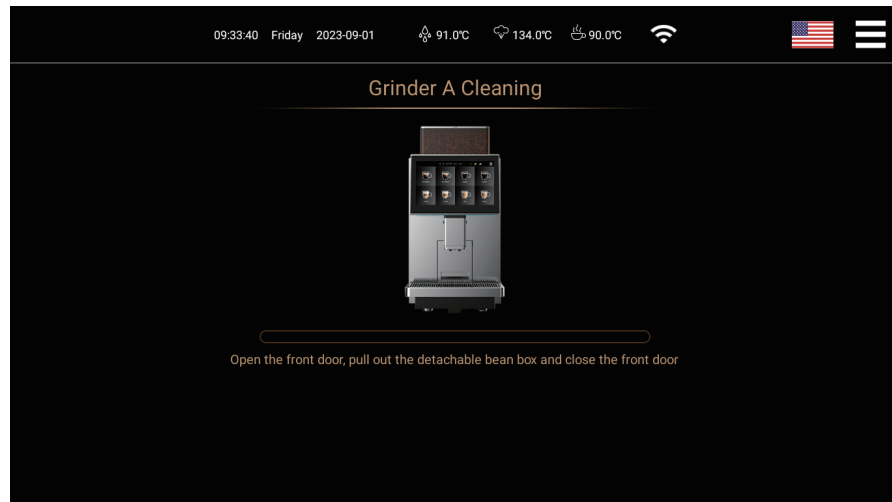


**Caution:** After entering the Brewing Group Calibration interface, you must click the "Back and Save" button to exit whether you have performed any operations or not.

## Grinder Cleaning

Step 1: Click "Grinder Cleaning";

Step 2: Clean the grinder step by step according to the on-screen prompts.

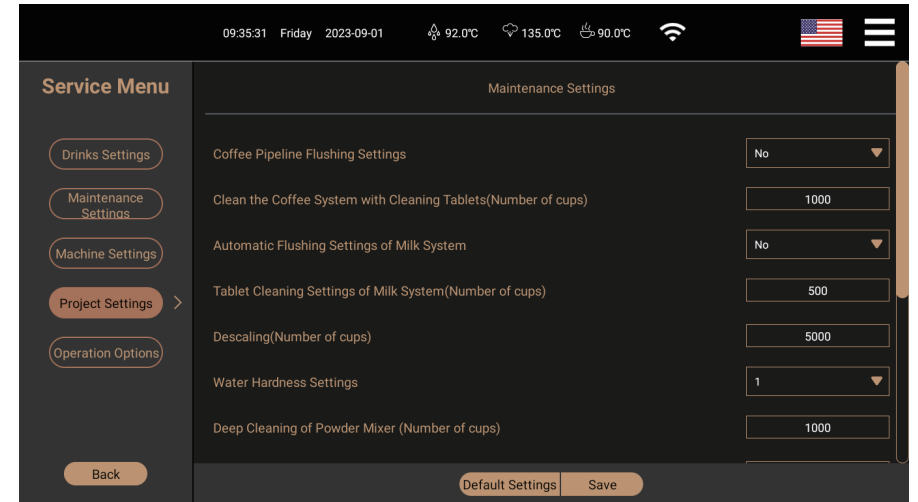


The grinder cleaning is completed. Return to the previous interface.

## Maintenance Settings

Step 1: Click the shortcut menu at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the service password, click "Project Settings" in the service menu options, enter the project password, and the project settings interface will pop up;

Step 2: Click "Maintenance Settings", and the maintenance settings interface will pop up, as shown in the picture:



Step 3: Set up various maintenance schedules.

- Settings of coffee pipeline preheating and rinsing: You can choose among NO, 15 minutes, 30 minutes, 45 minutes, 1 hour. For example, if you select "15 minutes", the machine automatically preheats and flushes the coffee pipeline every 15 minutes in the standby state. If "NO" is selected, the automatic preheating and flushing function is inactivated. Press "Save" to modify successfully.

- Tablet Cleaning of Coffee System (number of cups): 1000~5000 cups settable. For example, when set to 1000, after making 1000 cups of coffee, the fault prompt "need the Tablet Cleaning of Coffee System". please enter the "maintenance" of coffee machine and click "Tablet Cleaning of Coffee System".

- Settings of milk system self-flushing: You can choose among NO, 15 minutes, 30 points, 45 minutes, 1 hour. For example, if you select "15 minutes", the machine automatically flushes the milk pipeline every 15 minutes in the standby state. If "NO" is selected, the automatic flushing function is inactivated. Press "Save" to modify successfully.

- Tablet Cleaning of Milk System (number of cups): 500~1000 settable. For example, when set to 500, after making 500 cups of milk, the fault prompt "need the Tablet Cleaning of Milk System", please enter the "maintenance" of coffee machine and click "Tablet Cleaning of Milk System".

- Descaling (number of cups): 5000~10000 cups settable. For example, when set to 5000, after making 5000 cups of drink, the fault prompt "need to descale", please enter the machine "maintenance" and click "descaling".

- Flushing of Water Filter (number of cups): 5000~10000 cups settable. For example, when set to 5000, after making 5000 cups of hot water, the fault prompt "need to rinse water filter", please enter the machine "maintenance" and click "Flushing of Water Filter".

- Cleaning of Steam Rod (number of cups): 1000~2000 cups settable. For example, when set to 1000, after making 1000 times of steam, the fault prompt "steam rod needs cleaning", please enter the machine "maintenance" and click "Cleaning of Steam Rod".

- Settings of milk outlet pipeline self-flushing: you can choose among NO, 1-10 minutes. For example, if you select "1 minute", the machine automatically rinses the milk outlet pipeline once every 1 minute after the end of making drinks containing milk, if you select "NO", the automatic self-flushing function is inactivated.

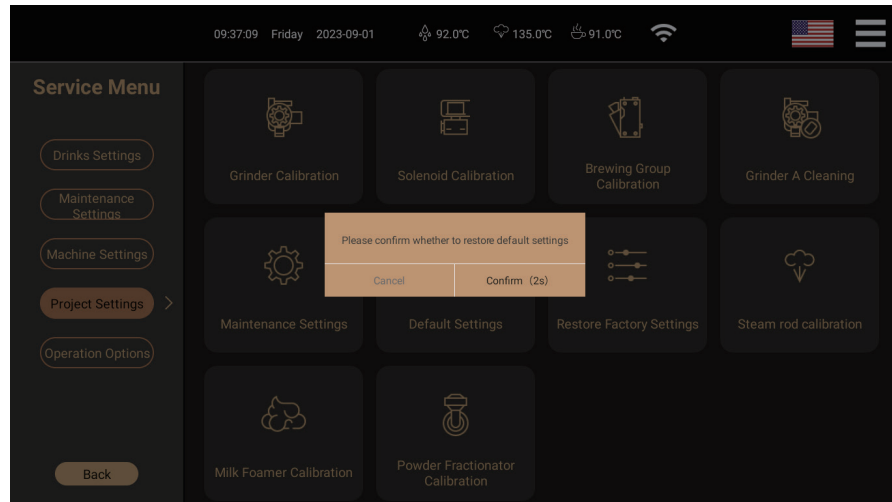
- Default setting: Restore the factory maintenance plan.

- Save: Click "Save" to store the current settings.

## Default Settings

Step 1: Click the shortcut menu at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the service password, click "Project Settings" in the service menu options, enter the project password, and the project settings interface will pop up.

Step 2: Click "Default Settings" to pop up the default dialog window as shown in the image;

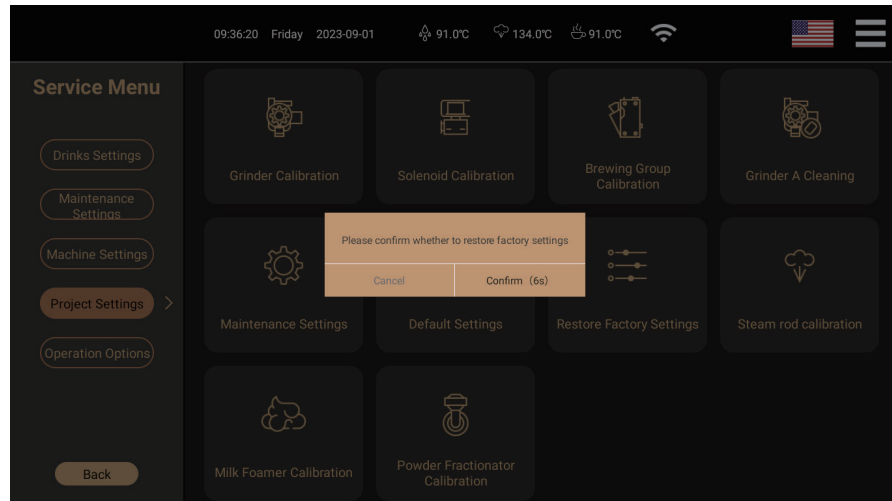


Step 3: Click "Confirm" to restore the factory parameters of all drinks, delete the customized drinks, click "Cancel" to exit the dialog window.

## Restore the Factory Settings

Step 1: Click the shortcut menu at the top right of the screen to enter the shortcut menu page, click "Service Menu" to enter the service password, click "Project Settings" in the service menu options, enter the project password and the project settings interface will pop up;

Step 2: Click "Restore the Factory Settings", and the default dialog window will pop up as shown in the figure;



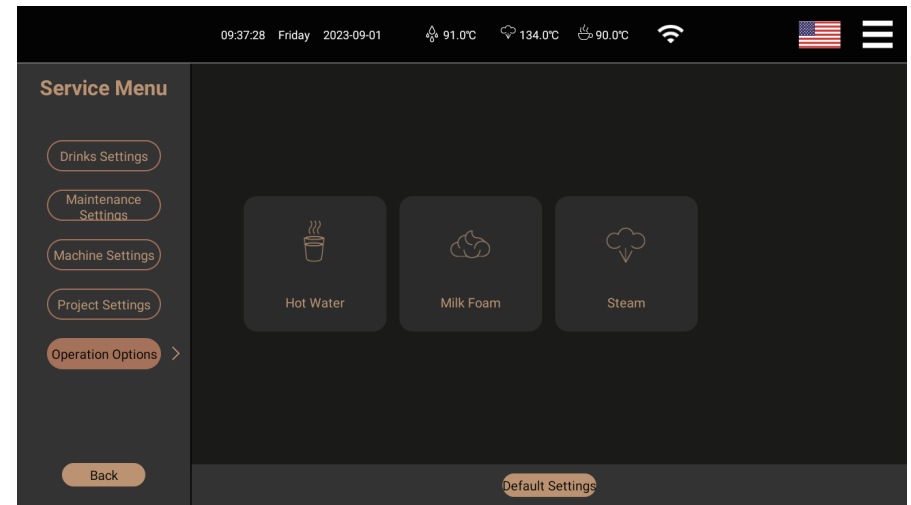
Step 3: Click "Confirm" to restore the factory settings of the machine, and click "Cancel" to exit the dialog window.

## OPERATIONS OPTION

### Hot water rod

This part applies only to the models with hot water rod (R).

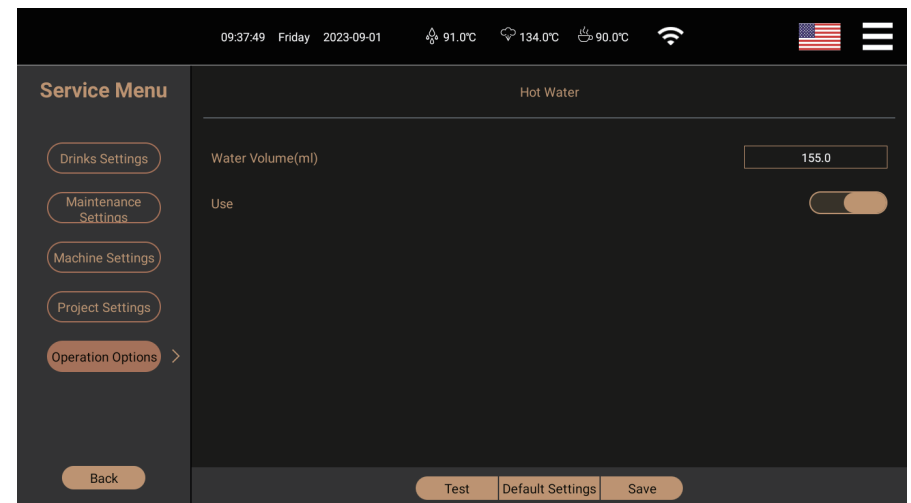
Step 1: Click "Hot Water" to enter the hot water rod settings;



Step 2: Click the right value input box to set the amount of hot water required;

Step 3: After entering the value, click "Test" to detect the actual water output, press "Save" to stop the making and save settings;

Step 4: Move the switch on the right. The white color means that the hot water icon is turned off on the screen, and the coffee color means that the hot water icon is displayed on the screen (only when the hot water icon is displayed, you can use the hot water rod to make hot water).

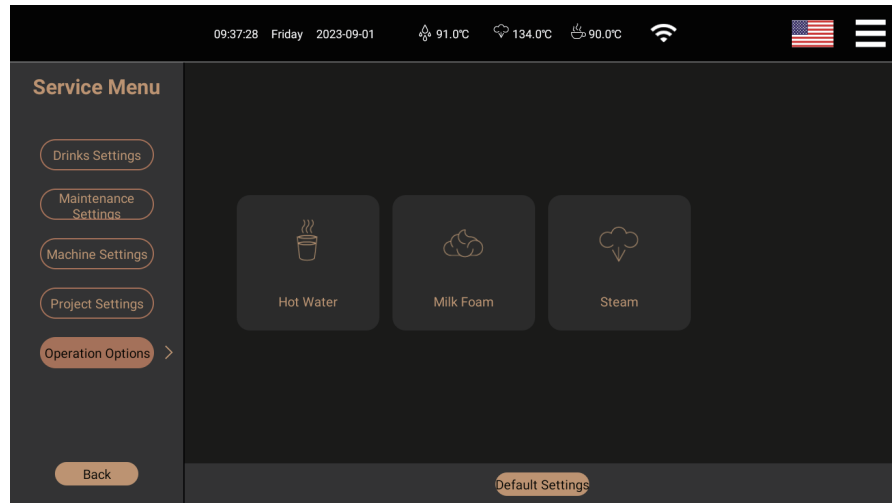


After the hot water rod cup amount is set, press "Back" to return to the previous interface.

## Steam rod

This part applies only to the models with steam rod (Z).

Step 1: Click "Steam" to enter the settings of steam rod foaming shape;

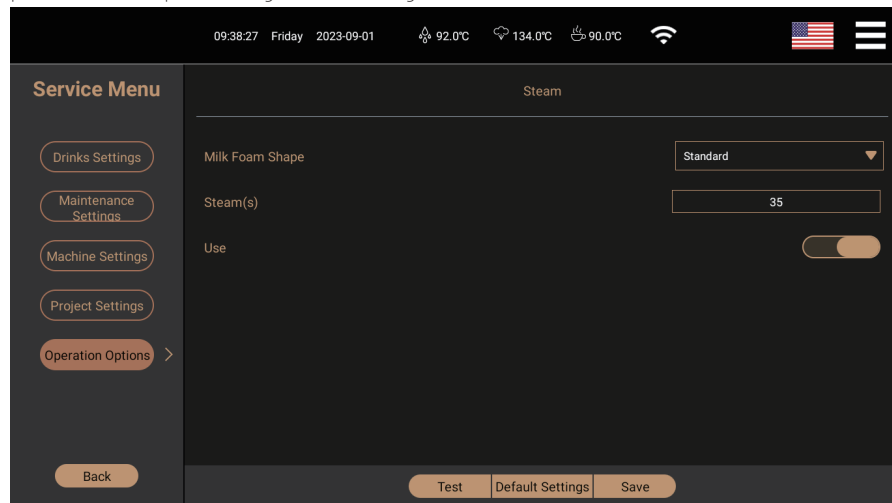


Step 2: Click the foam shape option and select the type of milk foam you need;

Step 3: Click the input box on the right side of steam and enter the steam making time;

Step 4: Move the switch on the right. The white color means that the steam rod icon is turned off on the screen, and the coffee color means that the steam rod icon is displayed on the screen (only when the steam rod icon is displayed, you can use the steam rod to make milk foam).

Step 5: After entering the value, click "Test" to check whether the milk foam quality meets the desired quality, press "Save" to stop the making and save settings.



The steam setting is completed. Press the "Back" button on the left to exit and to return to the previous interface.

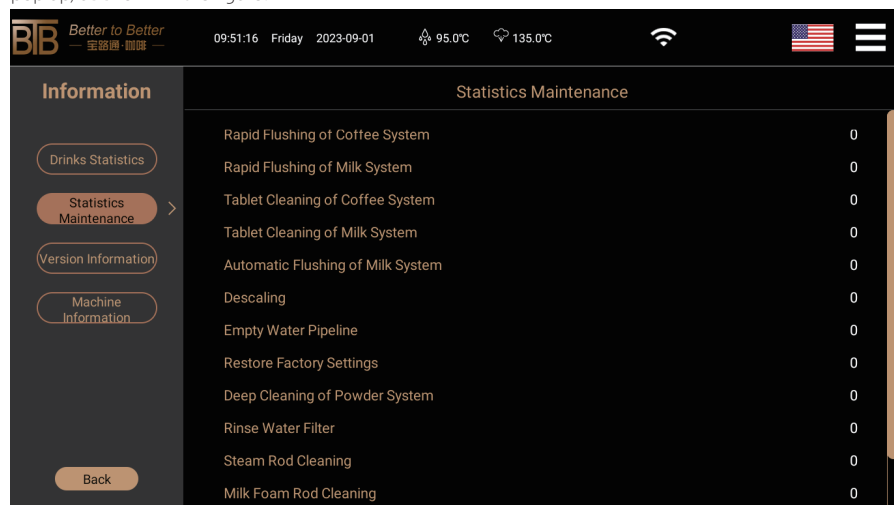
Tips: The steam rod with temperature sensor can automatically turn off the steam when the set temperature is reached, and can fully automatically make three types of milk foam - standard, fine and ultra-fine to meet some users without foaming experience. When the foam shape is set to "None", it can be used to heat milk, red wine, or make various hot drinks.

## INFORMATION

### Maintenance Statistics

Maintenance times of each machine system.

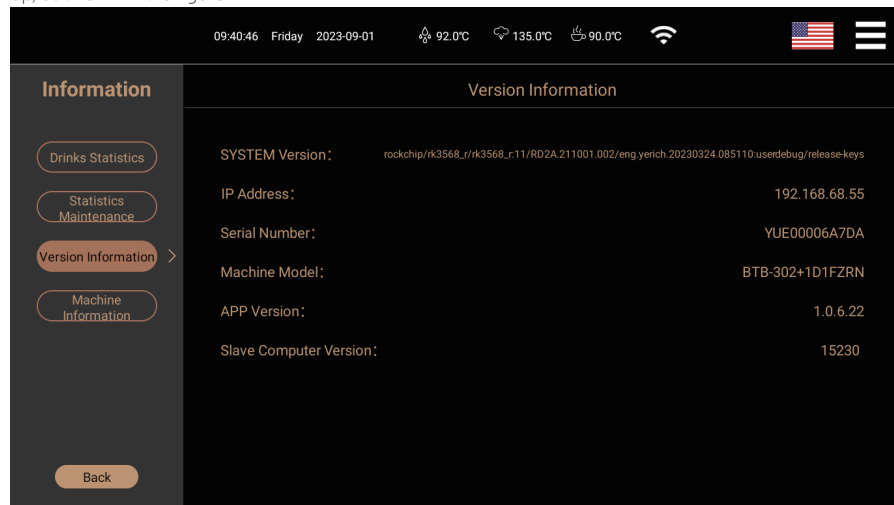
Click the shortcut menu at the top right of the screen, click "Information", and the information options will pop up, as shown in the figure:



### Version Information

Display of some key information of system software.

Click the shortcut dish at the top right of the screen, click "Information", and the information option will pop up, as shown in the figure:

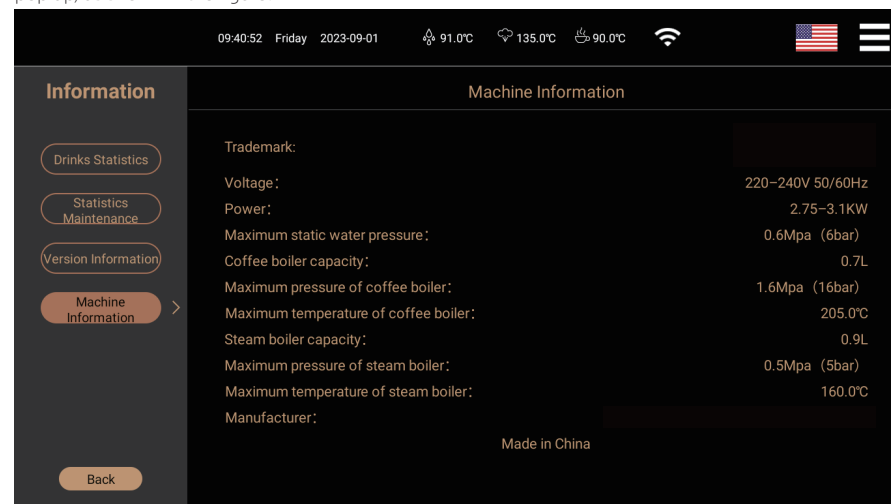


· Main control system version: Firmware version serial number of display board ;IP address: IP address of WiFi, 4G, gateway; Serial number: Machine identification number; Machine model: Machine MCU software model; APP Version: APK version number of System software

## Machine Information

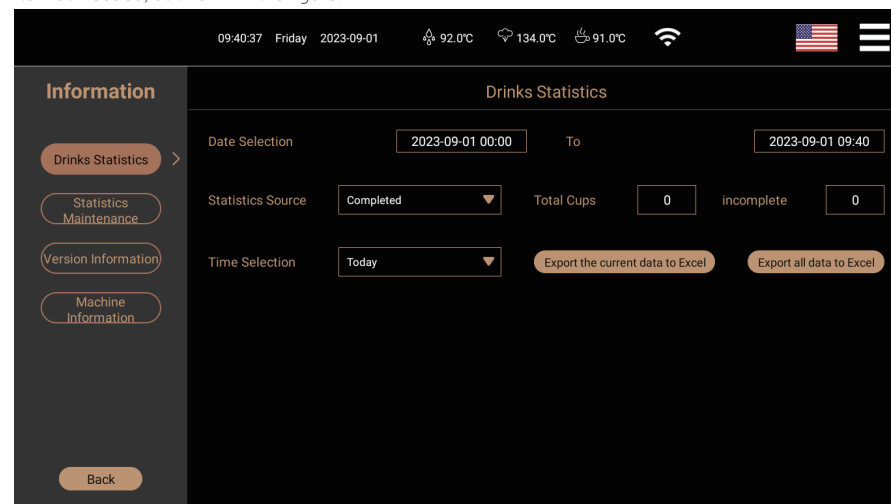
Display of some key information of machine.

Click the shortcut menu at the top right of the screen, click "Information", and the information options will pop up, as shown in the figure:



### Drinks Statistics

Click the shortcut menu at the top right of the screen to enter the interface. Click "Information" and select the item as needed, as shown in the figure:



· Date selection: Click the date box to select the start time and the end time of the query, and press OK. The system will query and update the total number of cups and the number of unfinished cups.

· Statistical source: There are "Making" and "Test" on the drop-down menu. "Making" means the total number of all normally produced drinks within the selected date range. "Test" means the total number of all tested drinks in the beverage settings.

· Time selection: There are "Today", "The last three days", "The past week", and "The last month" on the drop-down menu. After you select the time, the number of cups finished or not will be automatically updated and displayed.



- Export the current data to Excel: Save the currently displayed statistical number of cups and the number of each drink cups to a U disk in Excel format.
- Export all data to Excel: Save the total cups made by the machine and the number of each drink cups to a U disk in Excel format.
- Incomplete: The total number of drinks that have not been finished because of cancellations or machine breakdowns during drink making.
- Number of drink cups: The number of each drink cups made.

## SYSTEM SETTINGS

Click the shortcut menu at the top right of the screen, click "System Settings", and the system settings options will pop up, as shown in the figure:

### Parameter settings:

- IoT settings - Network settings:  
Network data: After opening, the main interface uses the drink data set in the background, instead of the local data, and the drink data can only be modified in the background.
- Mobile payment: After opening, making drinks requires WeChat/Alipay to make payment, the price is set in the background. This function can only be used when the network data is turned on
- Internet of Things: After opening, the carousel figure of the drink code and the recommended drink will appear on the main interface, and the relevant cup, ice, and latte art options will be displayed in the drink option after binding the IoT devices, such as the ice machine, cup drop machine, and latte art machine
- Background advertisements: After opening, advertisements are displayed in the three processes of standby, payment, and MAKING. And ads configuration can be done in the background.
- IoT settings - offline advertisements:  
Advertisements switching: Turn on or off the offline advertisements
- Standby ad playback interval: When there is no operation on the main interface within X seconds, the advertisements starts playing.
- Image playback time: The duration that a single image is displayed (the video is automatically switched after playback) if there are some images in the ads.
- Advertisements importing: Import files of the ADV folder in the U disk as ads creatives. The supported video formats are as follows: MP4, avi, wmv, and the supported image formats: jpg, jpeg, png, bmp. (Create a new ADV folder under the U disk, put the creatives into the folder, the supported image formats: jpg, jpeg, png, bmp, and the supported video formats: Mp4, avi, wmv. The recommended total size is not to exceed 1G. Proceed to the importing in the offline advertising settings. After the importing, the ads creatives are played in the default name order. If you want to specify the playback order, it is recommended to change the name of the ads creatives to 01, 02, 03 in advance).
- The imported offline ads have a higher priority than background ads. If they are turned on at the same time, the offline ads are played first.
- If you need to show background standby ads, please manually turn off the offline ads.
- Main interface drink display: In the drop-down menu, you can select the number of interface drinks displayed in 2\*2, 3\*2, 4\*2, 6\*2, 4\*4, 8\*4.
- Coffee machine model: To display the model of the machine.

### Log settings:

- Export log files: Export all log files of the app to the log folder under the U disk.
- Clean up expired logs: Manually clean up logs older than one month, not yet available.

### Backup and import configuration files:

- You can back up the configuration of the local machine, except for some settings in the project settings.

### Clean cache:

- Mainly cleans the image and video cache, not yet available.

### Set as system desktop:

- Set the App as a desktop application to realize functions such as boot and startup.

### Return to the system desktop:

- The maintenance personnel can enter the Android system settings and make some basic settings.

### Restart the App:

- Restart the App

## PROMPT INFORMATION AND TROUBLESHOOTING

### Prompt Information

- The icon (⚠) on the display screen is used to indicate the fault of the machine or prompt the operator;
- Press the icon (⚠) on the touch screen to display the prompt information. According to the contents of the prompt information, you can query the corresponding disposal methods in the following list. If the error is still not eliminated or there is no corresponding content in the list, please contact the after-sales service center;
- Some prompts will turn off some functions. You can check whether the corresponding functions of the drink button are turned off according to the light and dark conditions. The drinks whose button is illuminated can still be made.
- This coffee machine is equipped with self diagnosis program.

If you turn off the coffee machine for 15 seconds and then turn it on again, in many cases, some faults will be eliminated. You can continue to operate the coffee machine.

Prompt Message	Possible Reasons	Solutions
No. 1 grinder is short of beans	There is no coffee bean in the bean box. The handle for removing the bean box is not pushed in place.	1.Add coffee beans to the bean box. 2.Remove the bean box handle and push it to the bottom.
Insufficient water pressure	1.External water source shutdown. 2.Water supply valve not open. 3.Water inlet pipe is squeezed.	1.Check whether the tap water is stopped. Please turn off the machine when the water is stopped. 2.Turn on the faucet. 3.Put inlet pipe in order.
Please close the front door	The front door is open.	Close the front door.
Coffee grounds box needs to be installed	1.Coffee grounds box is not replaced after cleaning the coffee grounds. 2.Coffee grounds box is not put in place.	Put coffee grounds box back.
Coffee grounds full	Coffee grounds full	Empty coffee grounds and put box back into the machine. Click "Confirm"for the prompt "Have you cleaned the coffee grounds?"
Fault of brewing group	1.The brewing group not replaced after cleaning. 2.The movement mechanism of the brewing group is clamped.	1.Check whether the brewing group is installed. 2.Turn off the machine, disassemble the brewing group, rinse and reapply lubricating oil, and then restart the machine after reassembly. 3.Turn off the coffee machine and turn it on again after a few minutes. The machine self checks and eliminates the fault. If the problem is still not solved, please contact the after-sales service center.
Tablet Cleaning of Coffee System is required	The number of cups for making coffee drinks reaches the set number for maintenance.	Please enter "Maintenance" and click "Tablet Cleaning of Coffee System"

Tablet Cleaning of Milk System is required	The number of cups for making milk drinks reaches the set number for maintenance.	Please enter "Maintenance" and click "Tablet Cleaning of Milk System".
Descaling is required	The total number of cups produced reaches the set number of cups for boiler descaling	Please enter "Maintenance" and click "Descaling" ]
Coffee boiler disconnection	Overheat of steam boiler causing the thermostat to trip.	Turn off the coffee machine and turn it on after 15 minutes. The machine will self check and eliminate the fault. If the problem is still not solved, please contact the after-sales service center
Steam boiler disconnection	Overheat of steam boiler causing the thermostat to trip.	
NTC fault of coffee boiler	1.NTC connecting line is loose 2.NTC is damaged.	Please contact the after-sales service center after turning off the coffee machine.
NTC fault of steam boiler		
Low temperature of coffee boiler		
Low temperature of steam boiler		
Overheating of coffee boiler		
Overheating of steam boiler		
Pipeline blocked	1.External water source is stopped. 2.Water supply valve is not open. 3.Water inlet pipe is squeezed. 4.The bucket has run out of water. 5.Coffee powder too fine.	1.Check whether the tap water is stopped. Please turn off the machine when the water is stopped. 2.Turn on the faucet. 3.Put the inlet pipe in order. 4.Fill the bucket with water. 5.Adjust the thickness of coffee powder. 6.Turn off the coffee machine and turn it on again after a few seconds. The machine self checks and eliminates the fault.  If the problem is still not solved, please contact the after-sales service center

## Regular Troubleshooting

The following is the solution list of some common faults. If the solutions corresponding to the list still cannot be eliminated, please turn off the coffee machine and contact the after-sales service center.

Prompt Message	Possible Reasons	Solutions
Pump keeps running, coffee not flowed out, and there is some water in the coffee grounds box	1.Grinding powder is too fine. 2.The brewing group is abnormal.	1.Enter "Project Settings and click "Grinder Calibration", and adjust the powder thickness according to the prompt. 2.Turn off the coffee machine, disassemble the brewing group to check whether there is any residual coffee powder clogging, and start the machine after washing and reassembling.  If the problem is still not solved, please contact the after-sales service center.
Coffee flow is too slow	1.Grinding powder is too fine. 2.Water inlet pipe is squeezed.	1.Enter "Project Settings and click "Grinder Calibration", and adjust the powder thickness according to the prompt. 2.Put the inlet pipe in order.
Inconsistent outflow of coffee	1.Tablet Cleaning of Coffee System is required. 2.Coffee outlet is blocked by foreign matters.	1.Enter the "Maintenance" of the machine and click "Tablet Cleaning of Coffee System". 2.Clean the inner hole of the coffee outlet with a toothpick or a small cotton swab.
Water flows out of coffee outlet.	1.There is no coffee bean in the bean box. 2.The handle of the bean box is not pushed in place. 3.The brewing group is abnormal.	1.Add coffee beans to the bean box. 2.Remove the bean box handle and push it to the bottom. 3.Turn off the coffee machine and turn it on again after a few seconds. The machine self checks and eliminates the fault.  If the problem is still not solved, please contact the after-sales service center.
There is some milk in the milk box, but there is no milk foam / milk outflow.	1.Milk hose is cracked or squeezed. 2.There is some milk clotting at the milk inlet. 3.There is some milk clotting in the milk foamer.	1.Put the milk hose in order. 2.Manually clean the milk pipe inlet, milk foamer and steam nozzle. 3.Enter "Maintenance" of the machine and click "Tablet Cleaning of Milk System".
1.Milk foam is abnormal and splashes. 2.Temperature is too low or too high	1.Large air inlet of air valve. 2.The temperature of milk used is abnormal. 3.There is some milk clotting in the milk foamer.	1.Manually adjust the intake volume of the micro air valve. 2.Manually clean the inlet of milk pipe, milk foamer and steam nozzle. 3.Check whether the milk used is sufficiently cooled. 4.Enter "Maintenance" of the machine and click "Tablet Cleaning of Milk System".

## WARRANTY AND LIABILITY

### User Responsibilities

- Users must ensure that the safety devices are regularly maintained and inspected by the technical service personnel, the authorized personnel or other authorized personnel of BTB company.
- Quality defects must be notified by writing to BTB company within 30 days. For hidden defects, this period is extended to 12 months after installation (offering work report and handover record).
- Parts and components involving safety, such as safety relief valve, overheat protector, solid state relay, boiler, etc., are not allowed to be repaired. The parts must be replaced!
- These measures are taken by the customer service technicians or service cooperation agencies of BTB company during the maintenance.

### Warranty and Compensation Liability

If personal injury or property loss is caused by the following issues, our company will not bear the warranty and compensation liability:

- The machine is not used correctly as required.
- Incorrectly install, commission, operate, clean and maintain equipment and auxiliary optional equipment.
- Maintenance intervals are not observed.
- Continue to use the machine when the safety devices and protective devices are damaged, incorrectly installed or ineffectively.
- Failure to comply with the safety instructions on the storage, installation, operation, use and maintenance of the machine in the manual.
- The machine is not used under normal conditions.
- The repair is not performed correctly.
- Use non-original parts of BTB company.
- Use cleaning tablets not recommended by BTB company.
- Damage caused by foreign matters, accidents, intentional damage and force majeure.
- Insert foreign objects into the machine or open the machine housing with foreign objects.

The manufacturer shall be liable for all possible damages only if the specified service and maintenance intervals are observed and the original spare parts ordered from the manufacturer or authorized suppliers are used.

The "General commercial terms" of BTB company are applicable.

## PRECAUTIONS

Precautions for daily use and maintenance

- Please do not add water to the coffee bean box;
- During the operation of the coffee machine, please do not forcibly open the door of the coffee machine and extract the coffee grounds box, wastewater tray and other parts;
- When using "Barreled purified water", only pure water at normal temperature can be added to the bucket. Please do not add hot water or ice water;
- It is recommended to use medium or deep roasted coffee beans with low oil content. It is not recommended to use deep baking or charcoal burning and very oily coffee beans;
- When the drink flows out, please do not put your hand at the outlet of the coffee machine to avoid scalding;
- When cleaning the machine, please do not use a brush or detergent to avoid damaging the appearance of the coffee machine. Please use soft and wet cloth to clean;

- Please do not exceed the MAX line when adding beans in the bean box. If there is no MAX line, it can be filled to 80% of the box;
- Please do not cut off the power supply during the coffee making process, the self inspection and reset of the machine, the automatic cleaning process and the system water replenishment process;
- Please adjust the height of the coffee outlet according to the height of the coffee cup to avoid spilling of coffee, hot water, hot milk and other drinks;
- Please follow the correct steps when you turn off the machine: first enter the shortcut menu at the top right of the screen, and then click "Turn off" to turn off the machine. Then the coffee machine will automatically flush the pipeline. After flushing, the screen will light off, and then press the power switch on the back of the coffee machine to completely cut off the power supply. Please do not unplug the power plug directly;
- After the machine is shut down every day, please empty and clean the coffee grounds in the machine;
- To ensure the quality of coffee, it is recommended to clean the bucket and replace the water in the bucket every day (only using barreled pure water);
- If the machine with external water supply is used, please do not use the machine after the external water supply is stopped.

## NAME AND CONTENT OF HARMFUL SUBSTANCES IN THE PRODUCT

Part name	Hazardous substances									
	(Pb)	(Hg)	(Cd)	(CR(VI))	(PBB)	(PBDE)	Biphenyl dimethyl dicarboxylate			
							DEHP	BBP	DBP	DIBP
Printed circuit boards	×	○	○	○	○	○	○	○	○	○
Plastic	○	○	○	○	○	○	○	○	○	○
Silastic	○	○	○	○	○	○	○	○	○	○
Metal	×	○	○	○	○	○	○	○	○	○
Annex	○	○	○	○	○	○	○	○	○	○

- "O"-indicates that the content of the hazardous substance in all homogeneous materials of the component is below the limit of hazardous substance specified in the national standard and the national standard.
- "x"- indicates that the content of the hazardous substance in at least one homogeneous material of the component exceeds the limit of hazardous substance specified in the national standard and the national standard.
- The circuit boards and metal copper parts of components marked x contain Pb, and the current technology can not reduce harmful substances.