

Exploring Coffee Secrets



Series F11 Instructions



Please read the instructions carefully, and keep it well.

Content

1	Content.	1
2	Introduction.	5
2.1	Welcome.	5
2.2	About these instructions.	5
2.3	Description.	5
2.4	Manufacturer information.	6
3	Safety.	7
3.1	Purpose.	7
3.2	Safety Instructions.	7
3.2.1	Consumer's risk.	7
3.2.2	Machine's risk.	9
3.2.3	Safety regulations.	10
4	Product description.	13
4.1	Production introduction.	13
4.1.1	Model F11	13
4.1.1.1	F11 / F11 Plus.	13
4.1.1.2	F11 Big / F11 Big Plus.	14
4.1.2	Model F09.	15
4.1.2.1	F09 / F09 Plus.	15
4.1.2.2	F09 Big / F09 Big Plus.	16
4.1.3	Model F7+11.	17
4.1.3.1	F7+11 / F7+11 Plus.	17
4.1.3.2	F7+11 Big / F7+11 Big Plus.	18

This instruction is for:

F11、 F11 Big、 F11 Plus、 F11 Big Plus ;

F09、 F09 Big、 F09 Plus、 F09 Big Plus ;

F7+11、 F7+11 Big、 F7+11 Plus、 F7+11 Big Plus ;

F12(M)、 F12(M) Big、 F12(M) Plus、 F12(M) Big Plus ;

There is difference between picture and products, because of the upgrading of products. Please refer to the actual products.

4. 1. 4 Model F12(M).....	19
4. 1. 4. 1 F12(M) / F12(M) Plus.....	19
4. 1. 4. 2 F12(M) Big / F12(M) Big Plus.....	20
4. 2 Technical data.....	21
4. 2. 1 Capacity.....	21
4. 2. 2 Technical sheet.....	23
4. 3 Accessories.....	24
4. 3. 1 Accessories supplied.....	24
4. 3. 2 Spare parts and additional equipment.....	25
5 Installation and Testing.....	26
5. 1 Prerequisites.....	26
5. 1. 1 Installation Site.....	26
5. 1. 2 Weather conditionWeather condition.....	26
5. 1. 3 Electronic connection.....	27
5. 1. 4 Water connection.....	28
5. 2 Installation.....	28
5. 2. 1 Machine installation.....	28
5. 2. 2 Milk tube installation.....	29
5. 3 Connection.....	29
5. 3. 1 Water inlet tube connection.....	29
5. 3. 2 Water inlet tube connection --Silicon tube.....	30
5. 3. 3 Waste water tube connection.....	31
5. 3. 4 Coffee machine and cooler tube connection.....	32
5. 4 Power.....	34
5. 4. 1 Coffee machine Power.....	34
6 Initial working.....	34
6. 1 Filling.....	34

6. 1. 1 Beans hopper filling.....	34
6. 1. 2 Water filling.....	35
6. 2 Power on.....	35
6. 2. 1 Coffee machine.....	35
6. 3 Default Setting.....	36
6. 3. 1 Default Setting.....	36
6. 4 Power off.....	38
6. 4. 1 Coffee machine.....	38
7 Drink Making.....	40
7. 1 Coffee Drink.....	40
7. 2 Milk Coffee.....	41
7. 3 Hot water.....	43
8 Rinse and maintenance.....	45
8. 1 Cleaning schedule.....	45
8. 2 Daily cleaning.....	46
8. 2. 1 Brewing system rapid rinse.....	46
8. 2. 2 Milk frother rapid rinse.....	47
8. 2. 3 Removing and cleaning the milk foam unit.....	49
8. 3 Maintenance.....	50
8. 3. 1 Brewer deep clean.....	50
8. 3. 2 Milk deep clean.....	51
8. 3. 3 Descaling.....	52
8. 3. 4 Water draining.....	53
8. 3. 5 Coffee beans ground setting.....	56
9 Responsibility and warranty.....	57
9. 1 User's responsibility.....	57

9.2	Warranty and compensation.....	57
10	Attention.....	58

2 Introduction

2.1 Welcome

- ◆ This model is the latest fully-automatic coffee machine with core patented
- ◆ This instructions introduce how to use and clean the machine. We will not responsible for the lost for the damaging, in case of you did not follow up our instructions. If you need to know more details, please contact with our customer service department.
- ◆ This instruction show you how to use and clean this machine. Please use the machine under instruction and keep the instructions for further reading.

2.2 About these instructions

- ◆ These instructions are included with the equipment. Always keep these instructions in legible condition at the place of use of the product.
- ◆ Modifications to these instructions due to technical advancements reserved. Reprints, translations and reproductions in any form, including excerpts, require written approval from the publisher. The copyright is held by the manufacturer.
- ❖ This instruction is for:
 - F11、 F11 Big、 F11 Plus、 F11 Big Plus ;
 - F09、 F09 Big、 F09 Plus、 F09 Big Plus ;
 - F7+11、 F7+11 Big、 F7+11 Plus、 F7+11 Big Plus ;
 - F12(M)、 F12(M) Big、 F12(M) Plus、 F12(M) Big Plus.

2.3 Description

- ◆ This fully automatic coffee machine is used to make black coffee, milk coffee, flat milk. To make sure it meet the demand of large quantity daily cups, the machine is used for the restaurant, office and other commercial sites.

- ◆ The following products can be dispensed depending on the machine equipment:
 - ❖ Coffee, milk coffee and milky products.
 - ❖ Hot water and steam.
- ◆ The housing consists of aluminum and high quality plastic. The design of this machine and all accessories permits the following operator requirements to be observed:
 - ❖ HACCP hygiene regulations.
 - ❖ Accident prevention regulations for electrical safety in the commercial area.
- ◆ The machine has a touch screen for operation.

2.4 Manufacturer information

- ◆ Suzhou Dr.Coffee System Technology Co., Ltd
- ◆ Add: No.3 Building, No.55 Taishan Road, New District, Suzhou, Jiangsu, China, 215151
- ◆ Post code: 215151
- ◆ Tel: +86 512-6731-7782
- ◆ Web: www.dr-coffee.com

3 Safety

Safety is one of our most important features. To make sure that safety device remains useful, you must follow up with the instruction.

3.1 Purpose

- ◆ This machine and all accessories are intended for the following operating modes:
 - ❖ Usage of the personnel authorized by the manufacturer.
 - ❖ Supervised self-service operation (self-service).
 - ❖ With fixed water connection.
 - ❖ Pressure-free operation via freshwater and barrel water.
 - ❖ Permanent installation within dry, enclosed rooms.
- ◆ This machine and all accessories are not intended for the following operating modes:
 - ❖ Areas with high percentage humidity (flash steam area) or outdoors.
 - ❖ On board of vehicles or in mobile applications (please check with the manufacturer).

3.2 Safety Instructions

3.2.1 Consumer's risk

 **Caution** You may get hurt if instructions are not well followed up.

- ◆ Please must observe the following points:
 - ❖ Please read the instructions carefully before you using it.
 - ❖ Don't operate it, if the machine is not running normal or damage.
 - ❖ Changing the safety device is not permitted.
 - ❖ Touching the high temperature components is not permitted.

- ❖ This equipment can be used by children of 8 years and above, and by persons with reduced physical, sensory or mental abilities or of a lesser level of experience and knowledge when they are supervised or have been trained in the safe use of the equipment.
- ❖ Children are not allowed to play with the equipment. Cleaning and usage service is only permitted to be carried out by children under supervision of an adult.
- ❖ Children are not permitted to cleaning and maintenance machine;
- ❖ Machine is installed at obvious site.
- ❖ Children are not permitted to play with the equipment. Cleaning and user service is only permitted to be carried out by children when under supervision.

⚠ Caution Incorrect using the electronic device can lead to shocking.

- ◆ Please read the following points:
 - ❖ There is a danger of death if live parts are touched.
 - ❖ The machine must be connected with fuse-protected circuit (Connection by selective leakage protection).
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ The connection must obey the regulation to avoid the electronic.
 - ❖ The supply voltage must match the details on the nameplate.
 - ❖ Don't touch live parts.
 - ❖ Power off while maintenance, make the machine disconnected the machine of the power.
 - ❖ Cable replacement only permitted to the personnel authorized by the manufacturer.

⚠ Caution Be careful with the drinks additives and residues case allergies.

- ◆ Please must observe the following points:

- ❖ Check the additives in case of allergy listed on the display under self-service operation.
- ❖ Check the additives can cause allergic when machine self-service operated by professional person.

⚠ Caution with burns There is risk of getting burned with the drinks, keep hands far away with steam outlet.

⚠ Caution with burns High temperature on the outlet and brewing system. Only touch the handle. Only rinse the brewing system after cooling.

⚠ Caution with burns There is risk of being crushed by touching any of the active parts. Don't put your hand into beans hopper and brewing system when machine working.

3. 2. 2 Machine's risk

⚠ Caution The machine may cause impurities and damages if it is not properly installed.

- ◆ Please must observe the following points:
 - ❖ If the hygiene is required less than 5°dKH, please install water filter, if not, the machine would be damaged.
 - ❖ Turn off tap running(Machine with fixed water tube connection), then close the switch or disconnect plug.
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ Please power off while without water filling, otherwise the boil device will be damaged.
 - ❖ The check valve should be installed in the tube, in case of the water leakage by the tube crack.
 - ❖ If the machine has not been used for more than one week, cleaning must be carried out before the next operation.
 - ❖ Prevent coffee machines from being affected by the bad weather.

- ❖ Removing fault by experts approved by the manufacturer.
- ❖ Please use the original accessories with our coffee machine.
- ❖ Please contact with our custom service department to do the replacement or maintenance.
- ❖ Washing the machine with water or steam is not permitted.
- ❖ The device is not suitable for positioning on a surface where water jet may be used.
- ❖ Beans hopper only for beans.
- ❖ Frozen coffee bean is not permitted, otherwise the brewing device would be sticky.
- ❖ If transport the machine&spare parts under -10 °C, there is risk of being short circuit and damaged by frozen water.
- ❖ Only use new tube set!

3.2.3 Safety regulations

Water:

 **Caution** It will harmful for the healthy with incorrect operation of water!

- ◆ Please must observe the following points:
 - ❖ Only clean water.
 - ❖ Corrosive water is not allowed to be poured in the machine.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH. PH should between 6.5 – 7.
 - ❖ Total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH.
 - ❖ Chlorine cont should be less than 100mg/L.
 - ❖ PH should between 6.5 – 7.
- ◆ Use the machine with the water tank (Inside/outside).
 - ❖ Fill the water tank with clean water everyday.

- ❖ Clean the water tank before filling.
- ❖ Hardness of water < 80ppm.

Coffee:

 **Caution** It will harmful for the healthy with incorrect operation of coffee!

- ◆ Please must observe the following points:
 - ❖ Check the package.
 - ❖ The filling capacity is no more than the daily usage.
 - ❖ Close the beans hopper instantly.
 - ❖ Keep the beans in dry, cold and enclosed room.
 - ❖ Use the fresh beans.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

Milk:

 **Caution** It will harmful for the healthy with incorrect operation of milk!

- ◆ Please must observe the following points:
 - ❖ Don't use raw milk.
 - ❖ Only pasteurized and heat treated milk.
 - ❖ Only homogenize milk.
 - ❖ Only 3-5 °C cold milk.
 - ❖ Wear gloves during milk treatment.
 - ❖ Only milk from original package.
 - ❖ Filling milk into original package is not permitted. Clean the milk container before filling.
 - ❖ Check the package.
 - ❖ The filling capacity of milk is no more than the daily usage.

- ❖ Close the cover of milk container and cooler after filling (Inside / Outside) .
- ❖ Keep the milk in dry, cold and enclosed room.(Highest temperature 7℃)
- ❖ Use fresh milk.
- ❖ Use beans during the shelf-life.
- ❖ Seal package after opening it, to prevent it from pollution.

Powder:

⚠ Caution It will harmful for the healthy with incorrect operation of powder!

- ◆ Please must observe the following points:
 - ❖ Confirm that all powdered fast solvents are used for machines.
 - ❖ Check the package.
 - ❖ The filling capacity of powder is no more than the daily usage.
 - ❖ Close the powder hopper after filling.
 - ❖ Keep the powder in dry, cold and enclosed room.
 - ❖ Use the fresh powder.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

4 Product description

4.1 Product introduction

4.1.1 Model F11

4.1.1.1 F11 / F11 Plus

Coffee machine (Front side)



Coffee machine (Back side)



4. 1. 1. 2 F11 Big / F11 Big Plus

Coffee machine
(Front side)



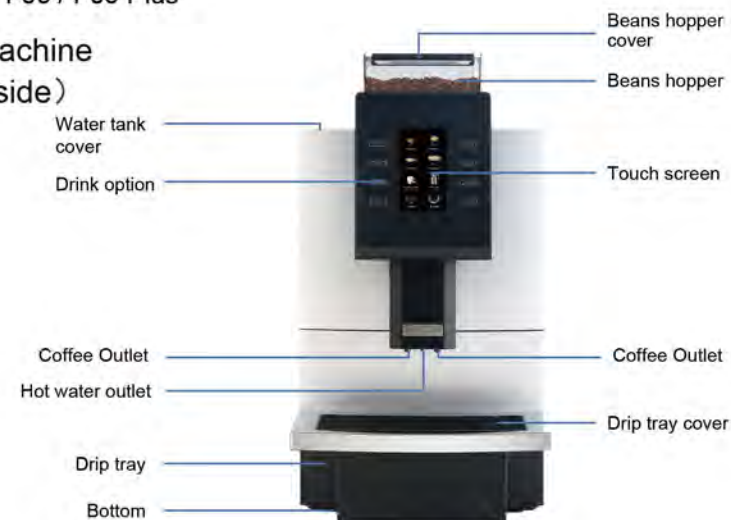
Coffee machine
(Back side)



4. 1. 2 Model F09

4. 1. 2. 1 F09 / F09 Plus

Coffee machine
(Front side)



Coffee machine
(Back side)



4. 1. 2. 2 F09 Big / F09 Big Plus

Coffee machine (Front side)



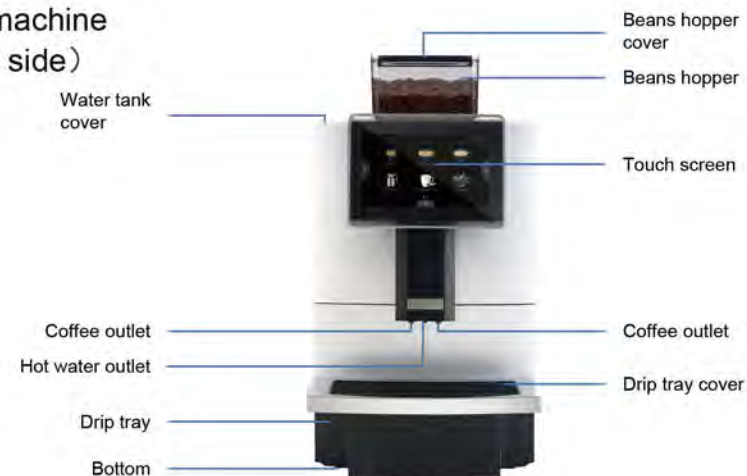
Coffee machine (Back side)



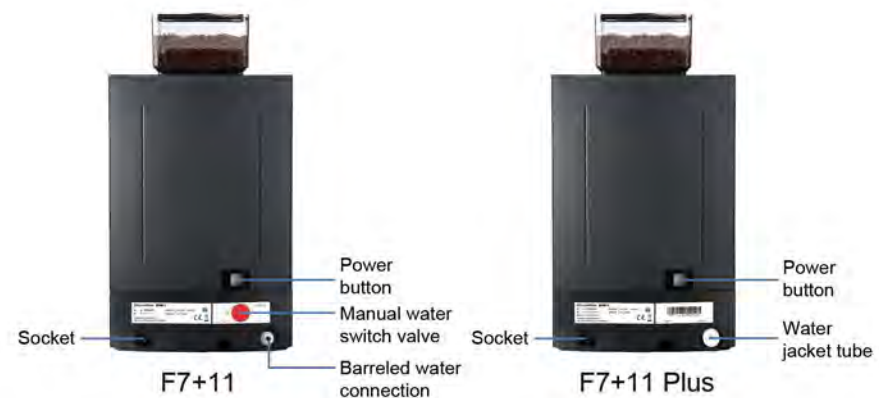
4. 1. 3 Model F7+11

4. 1. 3. 1 F7+11 / F7+11 Plus

Coffee machine (Front side)



Coffee machine (Back side)



4. 1. 3. 2 F7+11 Big / F7+11 Big Plus

Coffee machine (Front side)



Coffee machine (Back side)



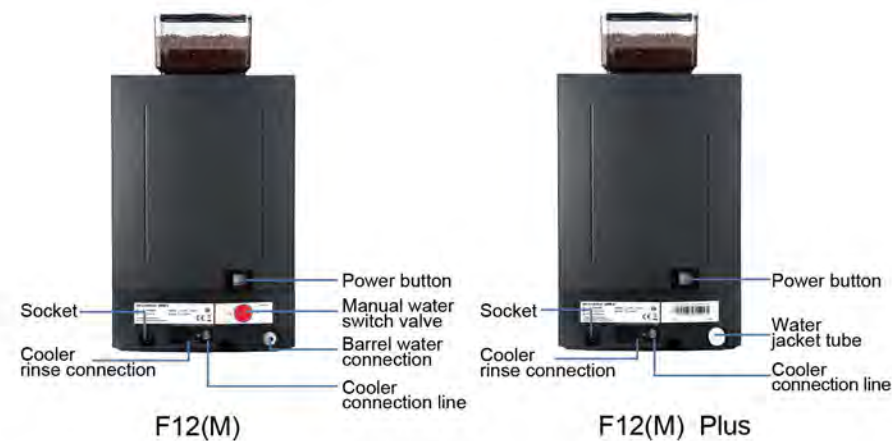
4. 1. 4 Model F12(M)

4. 1. 4. 1 F12(M) / F12(M) Plus

Coffee machine (Front side)



Coffee machine (Back side)

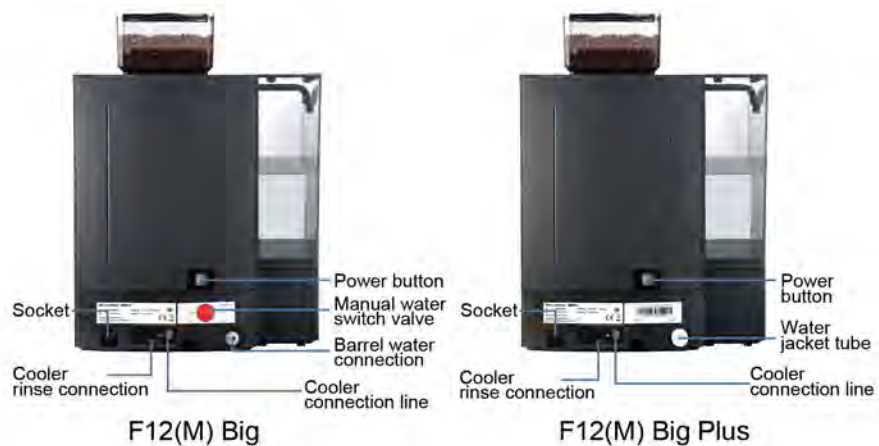


4. 1. 4. 2 F12(M) Big / F12(M) Big Plus

Coffee machine (Front side)



Coffee machine (Back side)



4. 2 Specification

★This item only for F11 Big Plus.

4. 2. 1 Capacity

◆ Hourly output on DIN18873-2:

	F11	F09		
Advised daily output	100 cups			
Hourly output	Single	Double	Normal	Large
Espresso	70	100	70	50
Americano	50	/	50	35
Ice Americano	/	/	/	/
Cappuccino	50	60	/	/
Regular coffee	35	35	50	35
Hourly hot water output	15L			
Water tank capacity	Small Water Tank : 2L / Big Water Tank : 8L			
Beans hopper capacity	1000g			
Grounds container capacity	About 70 Pcs (Base on 10g / pc)			

	F7+11		F12(M)	
Advised daily output	100 cups			
Hourly output	Normal	Large	Single	Double
Espresso	70	50	70	100
Americano	50	35	50	/
Ice Americano	50	35	50	35
Cappuccino	/	/	50	60
Regular coffee	/	/	35	35
Hourly hot water output	15L			
Water tank capacity	Small Water Tank : 2L / Big Water Tank : 8L			
Beans hopper capacity	1000g			
Grounds container capacity	About 70 Pcs (Base on 10g / pc)			

4. 2. 2 Technical sheet

	F11		F09	
	F11 F11 Big	F11 Plus F11 Big Plus	F09 F09 Big	F09 Plus F09 Big Plus
Coffee machine	220-240V~ 50/60Hz 1500-1700W			
Connection tube set	Inner diameter 5mm, Outer diameter 9mm, length 1.5M	G3/4'change into G3/8'length1.5M metal tube	Inner diameter 5mm, Outer diameter 9mm, length 1.5M	G3/4'change into G3/8'length1.5M metal tube
Connection water pressure	Tape water is not permitted	Max 600kPa (6Bar)	Tape water is not permitted	Max 600kPa (6Bar)
Coffee machine W*D*H	Small Water Tank: 30*50*58cm / Big Water Tank: 41*50*58cm			
Machine N.W	Small Water Tank: 15.5kg / Big Water Tank:17kg		Small Water Tank: 15kg / Big Water Tank: 16.5kg	

	F7+11		F12(M)	
	F7+11 F7+11 Big	F7+11 Plus F7+11 Big Plus	F12(M) F12(M) Big	F12(M) Plus F12(M) Big Plus
Coffee machine	220-240V~ 50/60Hz 2750-3300W			
Connection tube set	Inner diameter 5mm, Outer diameter 9mm, length 1.5M	G3/4'change into G3/8'length1.5M metal tube	Inner diameter 5mm, Outer diameter 9mm, length 1.5M	G3/4'change into G3/8'length1.5M metal tube
Connection water pressure	Tape water is not permitted	Max 600kPa (6Bar)	Tape water is not permitted	Max 600kPa (6Bar)
Coffee machine W*D*H	Small Water Tank: 30*50*58cm / Big Water Tank: 41*50*58cm			
Machine N.W	Small Water Tank:16kg / Big Water Tank:17.5kg		Small Water Tank:16.5kg / Big Water Tank:18kg	

4.3 Accessories

4.3.1 Accessories supplied

- ◆ This model supply the spare parts as follows:

	F11		F09	
	F11 F11 Big	F11 Plus F11 Big Plus	F09 F09 Big	F09 Plus F09 Big Plus
Cable (SJTO 250V 16A 14AWG)	x1	x1	x1	x1
Grinding adjustment wrench	x1	x1	x1	x1
Milk tube	x1	x1	/	/
Instruction	x1	x1	x1	x1
Warranty card	x1	x1	x1	x1
Soft metal tube	/	x1	/	x1
Silicon tube (Type L pole is included)	x1	/	x1	/

- ◆ **CAUTION** - Risk of fire and electric shock. Replace only with manufacturer's cord set, part No. SJTO 250V 16A 14AWG

	F7+11		F12(M)	
	F7+11 F7+11 Big	F7+11 Plus F7+11 Big Plus	F12(M) F12(M) Big	F12(M) Plus F12(M) Big Plus
Cable (SJTO 250V 16A 14AWG)	x1	x1	x1	x1
Grinding adjustment wrench	x1	x1	x1	x1
Milk tube	/	/	x1	x1
Instruction	x1	x1	x1	x1
Warranty card	x1	x1	x1	x1
Soft metal tube	/	x1	/	x1
Silicon tube (Type L pole is included)	x1	/	x1	/

4.3.2 Accessories and device options

Picture	Device option	Description	Model
	Electronic refrigerator	Electronic refrigerator; Light, quiet; Store milk box or container directly.	F11、 F11 Big、 F11 Plus、 F11 Big Plus
	Compressor cooler	Compressor cooler; Light, quiet; Store milk or container directly.	F11、 F11 Big、 F11 Plus、 F11 Big Plus
	F12(M) professional cooler	Compressor cooler; Light, quiet; Store milk or container directly.	F12(M)、 F12(M) Big、 F12(M) Plus、 F12(M) Big Plus
	Waste water tank	It is match with Dr.Coffee smart cabinet, at most capacity for 25L waste water and it's test device connected with coffee machine which warn you when it with 15L water.	F11、 F11 Big、 F11 Plus、 F11 Big Plus F09、 F09 Big、 F09 Plus、 F09 Big Plus F7+11、 F7+11 Big、 F7+11 Plus、 F7+11 Big Plus
	Drain pipe	Used for waste water draining.	F12(M)、 F12(M) Big、 F12(M) Plus、 F12(M) Big Plus
	Filter	It can effectively filter impurities in water, reduce heavy metals, soften water quality, reduce scale formation, protect waterway and heating system of coffee machine.	F11 Big、 F11 Big Plus、 F12 Big、 F12 Big Plus、 F09 Big、 F09 Big Plus、 F7+11 Big、 F7+11 Big Plus、 F12(M) Big、 F12(M) Big Plus

5 Installation and Testing

★The following steps must be operated to the personnel authorized by the manufacturer.

5.1 Prerequisites

5.1.1 Installation Site

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Installation must be on stable, flat, under pressure site, otherwise it will be out of shape.
 - ❖ Keep far away from high temperature place and heat source.
 - ❖ Installation Site should be revised by the personnel authorized by the manufacturer at any time.
 - ❖ Distance between power connection and machine should be less than 1m.
- ◆ Keep enough space for maintenance and operation:
 - ❖ Keep enough space for coffee beans.
 - ❖ Back of machine should kept at least 5CM with the wall. (Air circulation).
 - ❖ Observe local cooking regulations.

5.1.2 Weather condition

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Temperature should be ranged between +10 °C - +40 °C (50 °F -104 °F).
 - ❖ Maximum permitted air humidity is 80 % rF.
 - ❖ Using outside of room is not permitted, otherwise it will be damaged by bad weather. (Raining, snowing, frost)
- ◆ If temperature under -0 °C :
 - ❖ Contact with customer service department before testing.

5.1.3 Electronic connection

- ◆ Electronic connection must follow up local regulations. The supply voltage must match the details of the nameplate.

 **Caution** Danger! Electricity!

- ◆ Please must observe the following points:
 - ❖ The electrodes must match the details on the nameplate!
 - ❖ All the phase of device should be disconnected with electrified wire netting.
 - ❖ The machine can not work under the damage of a broken cable. Cable and plug replacement only permitted to be carried out by customer services or by experts approved by the manufacturer.
 - ❖ Don't use a extension line! Please observe the manufacturer instructions and local regulations, in case of using the extension line.
 - ❖ When laying out the cable, make sure that the power cord does not trip over people. Do not allow the cable pass through the sharp corners or hang in the air. Do not clamp the cable. In addition, the cables must not be placed over high-temperature items and must be protected from oil and corrosive cleaners.
 - ❖ Don't touch the device over the cable. For connection via a mains plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault. Don't plug the the wet plug into socket.

5. 1. 4 Water connection

- ◆ Inferior raw material and water cause machine damaging. Please must observe the following points:
 - ❖ Water must be clean and the Chlorine cont should be less than 100mg/L.
 - ❖ Don't add corrosive water into coffee machine.
 - ❖ Carbonate hardness must be less than 5 – 6°dKH(German carbonate hardness) or 8.9 – 10.7 °fKH (French carbonate hardness), and total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5°dKH or 8.9°fKH. PH should be between 6.5 – 7.
 - ❖ Only use a new tube set! It is not permitted to connect old or used tube sets.
- ◆ Water connection under the instructions and the local regulations. If the machine is connected with a new tube, then make sure the tube is clean.
- ◆ The machine must be connected into the tube which with shut-off tap. Install the machine on the water tape pressure reducer through pressure tube and screw connection G 3/8'.(Adjust it to 0.3 MPa (3 bar)).
- ◆ The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes."

5. 2 Installation

5. 2. 1 Coffee Machine

- ◆ Open the carton box, take out machine and spare parts. The machine and all accessory units are only permitted to be installed and stored in frost-free locations.
- ◆ Take out machine and accessories, install the cooler at the right side of coffee machine.

✓ Machine installation.

5. 2. 2 Milk tube installation (This item is used for Model F11/F12(M))

Step 1 :Insert milk tube into milk tube connection (Both ends are same).



Step 2 : Insert the milk tube on the drip tray. Installation is complete.



Remark: Insert the other end of milk tube into milk box.



Remark: If the machine supplies with cooler, insert the end of milk tube into the milk tube connection on the coffee machine.

✓ Milk tube installation is complete.

5. 3 Connection

5. 3. 1 Water inlet tube connection -Soft metal tube connection

★Models with directly link system: F11 Plus / F11 Big Plus / F09 Plus / F09 Big Plus / F7+11 Plus / F7+11 Big Plus / F12(M) Plus / F12(M) Big Plus

Step 1: Connect the end of tube with the water intake, turn the screw nut clockwise.



Step 2: Insert the other end of pipe into the barrel water of connect it to the tape water .



✓ Soft metal tube connection is complete.

5.3.2 Water inlet tube connection-silicon tube

★This item is used for the following models: F11 / F11 Big / F09 / F09 Big / F7+11 / F7+11 Big / F12(M) / F12(M) Big

Step 1: Pull out plug;



Step 2: Insert the Type L pole into the connection, and another end to the water barrel.



✓ Silicon tube connection is complete.

Remark: Please switch the valve to water tank while using water tank.
Please switch the valve to water barrel while using water barrel.



(Water tank)

(Water barrel)

5.3.3 Drain pipe connection (Option)

Step 1: Take out the drip tray.



Step2: Plug the drain pipe connection on the rack at the bottom of machine.



Step 3: Put the outlet of drain pipe into the waste water barrel, then put the drip tray back to machine.



✓ Drain pipe tube installation is complete.

5. 3. 4 Coffee machine and cooler tube connection (This optional choice only available for F12(M) with cooler version.)

Step 1: Take out line&tube connection group from the carton which putted inside the fridge.



Step 2: The end marked with "Coffee Machine" is for machine, insert the white connector of the line first, then put on the whole end, and tighten the screws.



Step 3: Put the other end onto the connection place of fridge lift side. Insert the white connector of the line first, then put on the whole end, and tighten the screws.



Step 4: Insert the milk tube with black connector to the coffee out let.



Step 5: Take out the milk tube from the carton inside the fridge, insert the milk tube inside the milk box, put the milk box inside the fridge, and connect the milk tube to the connector which is on the roof inside of the fridge.



✓ Coffee machine and cooler tube connection is complete.

5. 4 Power

5. 4. 1 Coffee machine power

Step 1: Plug into socket of machine.



Step 2: Plug into socket of power.



✓ Power connection is complete.

6 Initial working

★The following steps must be operated to the personnel authorized by the manufacturer.

6. 1 Filling

6. 1. 1 Beans hopper filling

◆ Open the cover, fill the beans into hopper, cover the cap.



✓ Beans' filling is complete.

6. 1. 2 Water filling

◆ Open the cover of water tank, fill up the water tank with clean water, then cover the cap.



✓ Water filling is complete.

6. 2 Power on

6. 2. 1 Coffee machine power on

Step 1: Push the button on the back of machine.



✓ Coffee machine power on is complete.

6.3 Default setting

6.3.1 Default setting

Step 1: Touch the menu button on the screen, input the parameter accordingly; (for machines start up first time, the water supply way setting cannot be changed, there should be enough water inside the water tank) . For F12(M) working without BR9CI cooler, For “Fridge”, “None” should be selected.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 2: Click “Save” to the next step.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 3: Machine starting.....;



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 4: Power on complete, machine is ready for coffee.



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

✓ Default setting is complete.

6.4 Power off

6.4.1 Coffee machine power off

Step 1: For Model F09/F12(M), please click the shortcut icon on display.



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 2: Click "Power off".



(F11 Series)



(F09 Series)



(F12(M) Series)

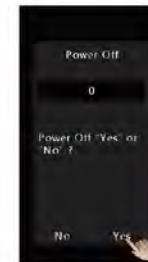


(F7+11 Series)

Step 3: "Standby or Power off" on display, click "Power off", then rapid rins automatically.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 4: When the rinse is finished, push the button on the back cover.



✓ Machine power off is complete.

7 Drink making

★The following steps can be operated by end users.

7.1 Coffee

◆ For example :Make a cup of “Espresso”.

Step 1: Click “Espresso”, then coffee under processing.



(F11 Series)



(F09 Series)

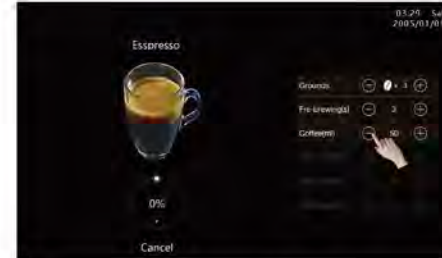


(F12(M) Series)



(F7+11 Series)

Step 2: Click “+” or “-” on the right of menu of model F11 while making coffee, it can adjust the drink; For F09/F12(M), click “-” on the top right corner of display, there would have an interface to adjust the drink.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 3: Drink under processing...click “Cancel” or “stop”, stop instantly.



✓ Drink making complete.



7.2 Milk drink (Only model F11/F12(M) with milk drink)

◆ For example :A cup of “Cappuccino”.

Step 1: Click “Cappuccino”, then coffee under processing.



(F11 Series)



(F12(M) Series)

Step 2: Click “+” or “-” on the right of menu of model F11 while making coffee, it can adjust the drink; For F12(M), click “-” on the top right corner of display, there would have an interface to adjust the drink.



(F11 Series)



(F12(M) Series)

Step 3: Drink under processing...click “Cancel”, stop coffee instantly.



(F11 Series)



(F12(M) Series)

✓ Milk coffee is complete.

7.3 Hot water

◆ For example :A cup of “Hot water”.

Step 1: Click “Hot water”, then drink under processing.



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 2: Click “+” or “-” on the right of menu of model F11 while making coffee, it can adjust the drink; For F09/F12(M), click “-” on the top right corner of display, there would have an interface to adjust the drink.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 3: Drink under processing...click "Cancel", stop coffee instantly.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

✓ Hot water is complete.

8 Rinse and maintenance

★The following steps must be operated to the personnel authorized by the manufacturer.

8.1 Cleaning schedule

Maintenance	Item	Daily	Weekly	Monthly	Mandatory
Automatic rinse & clean	Brewer rinse	✓			
	Milk rinse	✓			
	Brewer system deep clean		✓		✓
	Milk system deep clean	✓			✓
	Descaling			✓	✓
Manual clean	Milk pipe	✓			
	Milk frother unit	✓			
	Water tank	✓			
	Drip tray	✓			
Machine maintenance	Grinding adjustment & Calibration			✓	✓
Interpretation:					
Daily	Clean the item with "✓" at least once per day, possibly more often if needed;				
Weekly	Clean the item with "✓" at least once per week, possibly more often if needed;				
Monthly	Clean the item with "✓" at least once per month, possibly more often if needed;				
Mandatory	After the machine showing the prompts for cleaning, it must be done strictly following the instructions to avoid irreversible damage to machine.				
Dealer on-site maintenance	Every month dealers on-site maintenance is required.				

◆ Black coffee, such as F09, F11, no need to do the milk deep cleaning.

8.2 Daily cleaning

- ◆ Daily cleaning should be operated regularly.

8.2.1 Brewing system rapid rinse

Step 1: Click the shortcut below the screen of F11/F7+11, click the shortcut above the display of F09/F12(M);



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 2: Click "Brewer Rinse";



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 3: "Brewing system rapid rinse in process, please wait..." on display.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

✓ Brewing system rapid rinse is complete, back to main page automatically.

8.2.2 Milk frother rapid rinse (Only model F11/F12(M) with milk drink)

Step 1: Click the shortcut below the screen of F11, click the shortcut above the display of F12(M);



(F11 Series)



(F12(M) Series)

Step 2: Click "Milk Rinse";



(F11 Series)



(F12(M) Series)

Step 3: For model F11 " Please remove the milk tube from the milk tank and Insert it into the plughole on the drip tray, click "OK" tab to the next step; For model F12(M), please click "milk rinse" directly.



(F11 Series)

Step 4: Milk frother rapid rinse in process, please wait...



(F11 Series)



(F12(M) Series)

✓ Milk frother rapid rinse is complete, back to home page.

8. 2. 3 Removing and cleaning the milk foam unit
(Only model F11/F12(M) with milk drink)

Step1: Remove the milk tube.



Step 2: Catch the bracket, take off the cover, pull out the milk frother unit.



Step 3: Take out the connection and silicon spare parts of the milk foam unit for washing.



Step 4: Install back the milk frother unit into machine, cover the cap.



✓ Removing and cleaning the milk frother unit is complete.

8.3 Maintenance

- ◆ The maintenance item only be operated by professional people.

8.3.1 Brewer deep clean

Step 1: Click the shortcut below the screen of F11/F7+11, click the shortcut above the display of F09/F12(M);



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 2: Press "Brewer rinse" more than 3 seconds to do brewer deep clean by following the prompts on the interface.



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

8.3.2 Milk deep clean (Only model F11/F12(M) with milk drink)

Step 1: Click the shortcut below the screen of F11/F7+11, click the shortcut above the display of F09/F12(M);



(F11 Series)

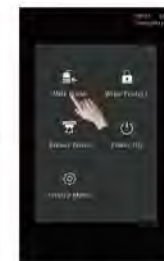


(F12(M) Series)

Step 2: Press "Milk rinse" more than 3 seconds to do milk deep clean by following the prompts on the interface.



(F11 Series)



(F12(M) Series)

8.3.3 Descaling

Step 1: Click the shortcut below the screen of F11/F7+11, click the shortcut above the display of F09/F12(M);



(F11 Series)



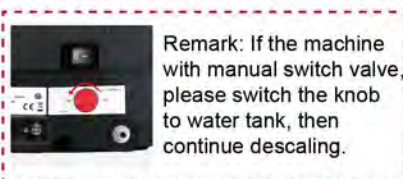
(F09 Series)



(F12(M) Series)



(F7+11 Series)



Step 2: Press "Wipe protect" more than 3 seconds to do descaling clean by following the prompts on the interface.



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

8.3.4 Water draining

Step 1: Click the shortcut below the screen of F11/F7+11, click the shortcut above the display of F09/F12(M);



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 2: Click "Service Menu", tab to the next step;



(F11 Series)



(F09 Series)



(F12(M) Series)



(F7+11 Series)

Step 3: Input password "1609", tab to the service menu.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

Step 4: Choose "Maintenance", then choose "Water draining ", follow up the intructions of the screen, water draining is completed.



(F11/F7+11 Series)



(F09 Series)



(F12(M) Series)

8.3.5 Ground setting

Step 1: Raise the cover of hopper, there is a knob can adjust the grounds (the number larger means rough, number smaller means fine).



Step 2: Insert grinding adjustment wrench in to the knob, while making a cup of coffee to make the grinder work, then turn the wrench to adjust the pins.



Step 3: Cover the cap of beans hopper.



✓ Coffee beans ground setting is complete.

★Caution: Make sure the machine is working then do adjustment. If not, will case geinding gear damage.

9 Responsibility and warranty

9.1 User's responsibility

- ◆ Repair and maintenance work is only permitted to be carried out by customer services or by personnel authorized by the manufacturer.
- ◆ Incase of quality problems ,please inform our company by a written document after 30 days. For the hidden defect, the period last for 12 month after installation.
- ◆ Reparation of safety components, such as safety valve, safety thermostat, boiling device is not permitted. All the components must be replaced.
- ◆ All these measures only permitted to be carried out by customer services or by personnel authorized by the manufacturer.

9.2 Warranty and compensation

- ◆ Any physical injury or loss of property caused by the following reasons, our company shall not be liable to compensation for the loss.
 - ❖ Not operating with regulations.
 - ❖ Improper installation, testing, operation, cleaning, maintenance and device option.
 - ❖ Not observe the maintenance period interval.
 - ❖ Operation machine under the safety device damage, improper installation or failure.
 - ❖ Without observing the regulations referenced about machine saving, installation, operation and maintenance.
 - ❖ Not using the machine in normal condition.
 - ❖ Improper reparation.
 - ❖ Only recommended original spare parts .
 - ❖ Damaged caused by foreign matter, accident, human and other beyond human control.
 - ❖ Insert foreign matter into machine or open the cover by foreign matter.

- ◆ Manufacture assume full liability for compensation when the user observing the maintenance period interval and purchasing original spare parts.
- ★ Suitable for our company's "Normal commerce clause".

10 Attention

- ◆ No any water in the beans hopper and powder hopper.
- ◆ Don't open the door, take out ground container, drip tray, water tank and any other spare parts, when machine working.
- ◆ Water tank only for cold and pure water, hot water and ice water is not permitted;
- ◆ The half roasted beans and beans with less oil for suggesting. The oily beans and burned beans are not for suggesting.
- ◆ Attention with burns. Don't touch the outlet, when the drink in process.
- ◆ The brush and cleaning agent are not permitted. In case of machine damaging, please clean machine with soft cloth.
- ◆ Water and the powder must be lower than the MAX line. If there is no MAX line, please pour water and powder about 8 full.
- ◆ Don't power off, when the machine is drink making, self-testing, cleaning automatically.
- ◆ Adjust the outlet height with the cups.
- ◆ Power off with correct steps: Please click the "Power off", machine rinse automatically. Rinse is completed, the display light off. Push the power button. Please unplug it.
- ◆ Please clean the ground container and waste water barrel.
- ◆ To make sure the good quality, we suggest clean water tank and change water daily.
- ◆ Don't use machine, when the tap water is stopped. (If the machine supplied with tap water)