

**CAFETERA ESPRESSO** 

FULLY AUTOMATIC – (MASTER SERIES)



# MANUAL DE USUARIO XI-CM1000

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# 2 Introduction

## 2.1 welcome

- (1) Welcome to use the CMO1-L coffee machine, which is the latest generation of fully automatic coffee machine developed by us.

  The design fully reflects our core technology.
- (2) This user manual introduces the use and cleaning methods of this coffee machine.

Relevant tips: We are not responsible for any damage caused by using the coffee machine.

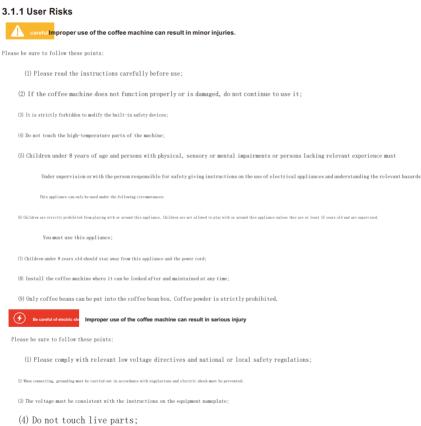
(3) The performance of the coffee machine depends on proper maintenance and use. Please read the instructions carefully before using the coffee machine for the first time.

Please read the instruction manual carefully and keep it for reference at any time. I wish you a pleasant use.

# 3. Safety matters

One of the most important product features of the CMO1-L is optimal safety. Only by observing the following chapters to avoid injuries and health hazards

# 3.1 Safety Tips



(5) Refore performing maintenance work, he sure to turn off the main switch and disconnect the equipment from the power supply:

(6) The power cord can only be replaced by professional technical service personnel:



#### Improper use of the coffee machine can result in minor injuries

(1) There is a risk of scalding in the beverage, hot water and steam preparation areas. Do not put your hands in the preparation or cleaning process.

Go below the coffee outlet;

(2) The outlet and brewing device are at high temperature and are only allowed to touch the handle designed for production.

Clean the brewing unit after the coffee machine has cooled down:

#### 3.1.2 Hazards to the machine



warnImproper use of the coffee machine may result in damage or contamination of the machine

Please be sure to follow these points:

- (1) Do not start the machine if there is no water in the water tank;
- (2) After a long period of downtime (e.g. vacation), the coffee machine must be cleaned before being restarted;
- (3) Protect coffee from weather effects (frost, humidity, etc.);
- (4) The fault can only be corrected by a technician;
- (5) Please use our company's original accessories;
- (6) If there is any visible damage or leakage on the outside, please contact customer service immediately for replacement or repair;
- (7) Do not rinse the machine with water or clean it with a steam cleaner;
- (8) The machine must not be placed on a surface that may be sprayed with water;
- (9) Only coffee beans can be put into the coffee bean box. Coffee powder is strictly prohibited.
- (10) If the coffee machine and its accessories are transported at a temperature below 10° C, they must be

  The coffee maker was left at room temperature for three hours before being plugged in and started.

#### 3.1.3 Hygiene regulations





## warnimproper use of water can be harmful to your health

Please be sure to follow these points:

- (1) The water must be clean and free of pollution;
- (2) Do not add corrosive water into the coffee machine;
- (3) The carbonate hardness shall not exceed  $5-6^\circ$  dKH (German carbonate hardness) or  $8.9-10.7^\circ$  fKH (French carbonate hardness).

acid hardness);

- (4) The maximum chlorine content is 100 mg/L;
- (5) pH value 6.5-7 (pH neutral);

# **4 Product Description**

## 4.1 Product Introduction







## 4.2 Technical parameters

## 4.2.1 Beverage parameters

Drinks	Powder quantity	Extraction temperature	Coffee quantity
Espresso	000	86-95℃	25-125ml
default	000	92℃	30m1

Drinks	Powder quantity	Extraction temperature	Milk time	Coffee quantity
latté	000	86-95°C	5-60S	25-125ml
default	000	92℃	25S	60ml

Drinks	Powder quantity	Extraction temperature	Milk time	Coffee quantity
Cappuccino	000	86-95℃	5-60S	25-125ml
default	000	92℃	20S	40ml

Drinks	time	
Hot milk/hot milk foam	5-60S	
default	30S	

# 4.2.1 Specifications

model	CMO1-L
Rated voltage/frequency	AC220-240V 50/60Hz
power	1350W
Water tank capacity	1.2L
Bean box capacity	130g
Slag box capacity	10PCS
Coffee machine weight	8. 3KG
Coffee machine host size	L425mm*W181mm*H318.5mm

# 4.2 Accessories

Supplied Accessories

This fully automatic coffee machine is supplied with the following accessories

Powe	er cord	1	manua1	1	Cleaning brush	1
Clean	ning needle	1	Steam wand cleaning brush	1	Milk tank (optional)	1

#### 5.1 Installation Requirements

#### Place

The following conditions are suitable for placing the coffee machine. If these conditions are not maintained, the machine may be damaged.

The following conditions

- (1) Leave enough space at the top to fill with coffee beans and water;
- (2) Keep a minimum distance of 8 cm between the back of the machine and the wall (for air circulation);

#### Climate conditions

The climatic conditions described below are suitable for the coffee machine. If these conditions are not maintained, damage to the machine may occur.

- (1) The ambient temperature should be maintained between +10° C and 40° C;
- (2) The maximum relative air humidity is 80% rH;
- (3) The coffee machine is designed for indoor use only. It must not be used outdoors and must be protected from weather (rain, snow, frost).

#### Power supply conditions

The electrical connection must be made in accordance with the relevant regulations of the country where the device is installed. The voltage at the installation site must be the same as the voltage indicated on the nameplate

#### Be consistent



Please be sure to follow the following points:

- (1) Do not operate the machine when the power cord is damaged. Have a professional technical service personnel replace the damaged power cord immediately;
- (2) It is recommended not to use extension cables. If you must use extension cables, the cable conductors should be at least

Cross-sectional area 1mm';

- (3) When laying out power cords, make sure that they will not cause people to trip over them. Do not pass power cords through sharp edges or

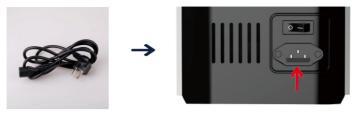
  Cables should not be hung in the air or clamped. In addition, cables should not be placed above high-temperature objects and should be protected from oil.
  - and corrosive cleaning agents;
- (4) Do not lift or pull the device by the power cord. Do not pull the plug from the socket by the power cord.

Do not touch the power cord or plug with wet hands. Do not insert a wet plug into a socket;

#### 5.2 Connecting to power supply

Plug in the coffee machine

Plug one end of the coffee maker's power cord into the machine's socket and the other end of the coffee maker's power cord into an electrical outlet.



#### 5.3 Adding water and coffee beans

#### Water tank filling

First lift the water tank cap, take out the water tank, add water to the water tank (be careful not to exceed the Max line), and then reinstall the water tank.

#### Add coffee beans

Open the bean box lid, add coffee beans into the bean box, and then close the lid.

## 5.4 Initial startup and shutdown

(1) Press the power switch on the back of the machine to turn on the coffee machine;

(2) Touch the "On/Off" button on the operation panel. The operation pa

All lights on, the digital tube rotates in circles (indicating that the machine is warming up):



(3) The machine automatically checks whether the water tank is short of water, whether the brever is in place, whether the side door is closed, and whether the waste water box is closed.

 $Is \ it \ in \ place? \ If \ there \ is \ any \ problem, \ the \ corresponding \ icon \ will \ flash \ to \ remind \ you, \ and \ you \ can \ cancel \ the \ reminder \ accordingly; \ icon \ will \ flash \ to \ remind \ you.$ 



(4) After the machine is preheated, it automatically pumps water to clean the brewer;

(5) After cleaning, the machine is ready to make coffee at any time.

Notice If the machine has not been used for a long time or is turned on for the first time, the pump may

The sound is very loud and water cannot be pumped up. This is normal. After starting up, just press the hot water button to pump water again. If water does not flow out normally after pressing the hot water button once, try multiple times until water flows out normally from the outlet.

(6) If you need to shut down, press and hold the "On/Off" button.



Then it will automatically shut down (for safety reasons, please also turn off the power switch at the back of the machine);

# 6. Drinks

## 6.1 Coffee Drinks

# 6.1.1 Making espresso

(1) Press the "Espresso" button, which will flash.



(2) The grinder starts working automatically and the grinding concentration is displayed on the operation interface. You can press

Press the "<" or ">" key to switch between the three levels of density: 1, 2, and 3 (it is recommended to use the default 3 levels, where 1 represents light,

2 for moderate, 3 for strong);



(3) After grinding is completed, the coffee extraction process will automatically begin. During this process, you can press the "<" or ">" key to

To adjust the amount of coffee (25-125ml, the default 30ml is recommended);



## 6.1.2 Making Latte Drinks

(i) Pour the milk into the milk jug (you can also use a milk jug instead and insert the milk suction tube directly into the bottom of the milk box).

Make sure the milk pipe joint is well connected to the milk frother; (it is recommended to use refrigerated 4-8 degrees milk) and check the milk foam at the same time

Whether the connector knob is in the "Froth milk" position (Froth milk-hot milk foam, Warm milk-hot milk);





(2) Press the "Latte" button, and the button will flash.



(3) The grinder starts working automatically and the grinding concentration is displayed on the operation interface. You can press

Press the "<" or ">" key to switch between the three levels of density: 1, 2, and 3 (it is recommended to use the default 3 levels, where 1 represents light,

2 for moderate, 3 for strong);



(4) After grinding is completed, the boiler is preheated and the digital tube rotates in circles. (As shown in the figure below);



(5) When the temperature for making milk foam is reached, the digital tube stops spinning and the machine starts to automatically suck milk to make milk foam.

The digital tube displays the time of making milk foam in real time (You can press the "<" or ">" key before the end. Adjust the milk frothing time,

5-60S, Recommended use 25s);



(6) After the milk foam is made, Enter the coffee extraction process. During this process, you can press the "<" or ">" key to To adjust the amount of coffee (25-125ml, the default 60ml is recommended);



(7) After the drink is made, the digital tube pops up the "CLn" cleaning interface. At this time, if you need to make another cup of milk

If you do not need to make a drink with milk foam in a short time, you can press the "<" key to cancel the reminder.

Please take out one end of the milk straw and insert it into a glass of water. Then press ">" button to clean the milk frother;





 $When cleaning the CLN \verb|milk| frother, one end of the \verb|milk| straw \verb|must| be inserted into clean water, otherwise it will not work.$ 

Cleaning effect

## 6.1.3 Making Cappuccino Drinks

(1) Pour the milk into the milk jug (you can also use a milk jug instead and insert the milk suction tube directly into the bottom of the milk box).

Make sure the milk pipe joint is well connected to the milk frother; (it is recommended to use refrigerated 4-8 degrees milk) and check the milk foam at the same time

Whether the connector knob is in the "Froth milk" position (Froth milk-hot milk foam, Warm milk-hot milk);





(2) Press the "Cappuccino" button, and the button flashes;



(3) The grinder starts working automatically and the grinding concentration is displayed on the operation interface. You can press

Press the "<" or ">" key to switch between the three levels of density: 1, 2, and 3 (it is recommended to use the default 3 levels, where 1 represents light,

2 for moderate, 3 for strong);



(4) After grinding is completed, the boiler is preheated and the digital tube rotates in circles. (As shown in the figure below);



(5) When the temperature for making milk foam is reached, the digital tube stops spinning and the machine starts to automatically suck milk to make milk foam.

The digital tube displays the time of making milk foam in real time (You can press the "<" or ">" key before the end. Adjust the milk frothing time,

5-60S, Recommended use 20s);



(6) After the milk foam is made, Enter the coffee extraction process. During this process, you can press the "<" or ">" key to To adjust the amount of coffee (25-125ml, the default 40ml is recommended);



(7) After the drink is made, the digital tube pops up the "CLn" cleaning interface. At this time, if you need to make another cup of milk

If you do not need to make a drink with milk foam in a short time, you can press the "<" key to cancel the reminder.

Please take out one end of the milk straw and insert it into a glass of water. Then press ">" button to clean the milk frother;





When cleaning the CLN milk frother, one end of the milk straw must be inserted into clean water, otherwise it will not work.

Cleaning effect

#### 6.2 Hot milk/hot milk froth

(1) Pour the milk into the milk jug (you can also use a milk jug instead and insert the milk suction tube directly into the bottom of the milk box).

Make sure the milk pipe joint is well connected to the milk frother; (it is recommended to use refrigerated 4-8 degrees milk) and check the milk foam at the same time

Whether the connector knob is in the correct position (Froth milk-hot milk foam, Warm milk-hot milk);

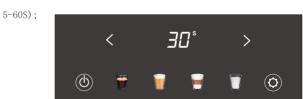


(3) The boiler is preheating and the digital tube rotates in circles (As shown in the figure below);



(4) When the temperature for making milk foam is reached, the digital tube stops spinning and the machine starts to automatically suck milk to make milk foam.

The digital tube displays the time of making milk foam in real time (You can press the "<" or ">" key before the end. Adjust the milk frothing time,



(1) After the drink is made, the digital tube pops up the "CLn" cleaning interface. At this time, if you need to make another cup of milk

If you do not need to make a drink with milk foam in a short time, you can press the "<" key to cancel the reminder.

Please take out one end of the milk straw and insert it into a glass of water. Then press ">" button to clean the milk frother;





**⚠** Notice

When cleaning the CLN milk frother, one end of the milk straw must be inserted into clean water, otherwise it will not work.

# 7 Parameter settings

## 7.1 Setting coffee parameters

(2) Select the "Italian coffee" you want to set Take "Italian coffee" as an example, "latte", "cappuccino",

The same is true for "milk");

(3) Selected "Italian coffee" Flashes once per second, the coffee beans and numbers on the digital tube flash once per second.

Press the "<" and ">" keys to switch between 1st, 2nd and 3rd coffee concentration levels;



(4) After selecting the coffee concentration level, press "Set" Confirm, and jump to the coffee extraction temperature setting after confirmation

The temperature and numbers on the digital tube flash once a second. You can press the "<" and ">" keys to adjust the temperature to 86°C, 89°C, 92°C,

 $95^{\circ}\!\text{C}$  various gear switching (the default  $92^{\circ}\!\text{C}$  is recommended);



(5) After selecting the coffee extraction temperature, press "Set" Confirm, jump to coffee volume setting after confirmation, digital

 $The \ milliliters \ and \ numbers \ on \ the \ tube \ flash \ every \ 1 \ second. \ You \ can \ press \ the \ "<" \ and \ ">" \ keys \ to \ switch \ between \ gears. \ Press \ "Set" \ again.$ 

"Set Oconfirm.



## 7.2 Setting the standby time

Status; the number on the digital tube flashes once every 1S. You can press " $\langle$ " or " $\rangle$ " to set the standby time.

After selecting the desired time, press the Set button to confirm.



Shutdown time (min)	illustrate
0	Never standby
10	10min to enter standby mode (default)
15	15min into standby mode
20	20min into standby mode
30	30min into standby
40	40min into standby mode
50	50min into standby mode
60	1h to enter standby
90	90min into standby
120	2h into standby
180	3h to enter standby mode
240	4h standby
300	Sh to enter standby mode
360	6h into standby
420	7h to enter standby mode
480	8h into standby
540	9h enter standby
600	10h to enter standby mode
660	11h enter standby
720	12h standby

## 7.3 Setting the descaling level

Setting status: The number on the digital tube flashes once every IS, and you can press "<" or ">" to set the descaling level.

After selecting the descaling level, press the Set button to confirm.

(3) If you need to perform the descaling function immediately, adjust the descaling level to the "ON" display interface, and then press and hold the ">" key for 3 seconds.

The machine will descale immediately.



Descaling level (hardness value)	Water volume	Remark
OFF		Do not perform descaling reminder
1	80L	
2	60L	
3	40L	
4	20L	default value
5	10L	
ON		Descaling now

## 7.4 Cup Quantity Query

(1) Press and hold 'Settings' for 3 seconds

The "Set" button flashes once per second, and the system enters the setting state;

(2) Press and hold for 8 seconds again to set

Espresso, press "Espresso"

the digital tube displays three digits, representing the last three digits of the cup number.



(3) Press the ">" key to display H + two digits, representing the first two digits of the cup number;



(4) If you want to check other drinks, press the corresponding drink button; if you want to check the total number of cups of all drinks,

Then press two coffee drink buttons at the same time for 3 seconds;

#### 7.5 Grinding coarseness adjustment



Notice The coffee machine has been adjusted to the appropriate position before leaving the factory, and you can make coffee without adjustment.

If after the first few cups of coffee the coffee comes out too light and not crema enough,

If the coffee is too rich or flows out too slowly (drop by drop), you can solve this problem by following the steps below.

a question:

- (1) Open the bean box cover:
- (2) When making coffee drinks, adjust the grinding knob to the appropriate position when you hear the grinding sound.
  - (1 is the thinnest, 5 is the thickest):



(3) Observe the speed at which the coffee is dispensed. If the coffee is dispensed very slowly or not at all, turn the knob

Adjust to "5"; if you want a thicker coffee with rich fat, turn one notch to "1".

(Don't rotate more than one level at a time, otherwise the coffee will drip out.

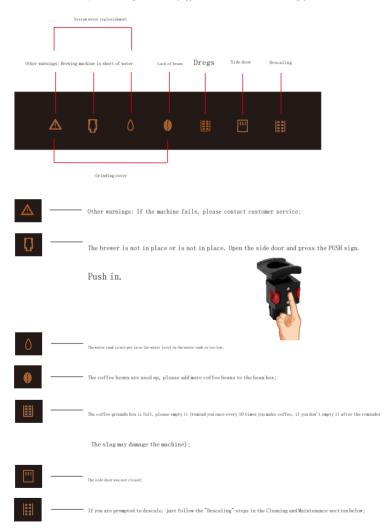
Notice The effect of adjusting the grind size will only be apparent after making at least two cups of coffee.

If the desired effect is still not achieved after the festival, you can turn the adjustment knob one more step.

Observe the coarseness of the coffee powder in the waste box to assist in adjustment.

# 8 Commonly asked questions

When the machine is in use, the following reminders may appear. Please handle them accordingly.



The grinder cover is not installed properly. Please turn it to the locked position.

## 9. Cleaning and maintenance

#### 9.1 Cleaning of the machine

The following parts of the machine need to be cleaned regularly:

#### (1) Coffee grounds box



When the icon lights up, it means the coffee grounds box is full. Please pour out the grounds and clean it after each pouring out of the grounds.

(2) Wastewater box assembly (wastewater box, wastewater box decoration, drain plate)



When the waste water box floats up, it means the waste water is full. Please pour out the waste water and clean the waste water box.

Wastewater box trim, drip plates;

#### (3) Water tank

Please clean the water tank regularly with a damp cloth and neutral detergent (about once a month);

#### (4) Coffee outlet

Clean regularly with a sponge or cloth, and if necessary, use a toothpick to clean the coffee spout if it is clogged;

#### (6) Bean Box

Please wipe it clean with a dry cloth regularly (about once a month)

- (6) Cleaning the coffee powder channel (Recommended once a month or when blocked)
- NoticePlease operate with the power off.
  - (1) Open the side door;
  - (2) Use a cleaning brush to clean the lower powder channel;



- (3) Clean the coffee powder visible inside the machine, using a vacuum cleaner if necessary;
  - (4) Clean the coffee powder and other stains inside the waste water box;

## (8) Deep cleaning of the milk frother

- (1) Turn off the power switch;
- (2) First remove the milk suction tube from the milk frother;
- (3) Press the left and right buckles of the milk frother inwards and push down to remove the milk frother assembly;



(4) Remove the parts of the milk frother one by one and clean them with running water (if necessary).

You can use milk detergent to soak for ten minutes before cleaning)



Air inlet slot, otherwise the milk frothing function will be impaired;



(5) After cleaning, reset them one by one and pay attention to whether the air intake adjustment knob is installed correctly (five-speed adjustment, fine gear - fine milk foam, coarse gear - large milk foam, fine-tune according to the size of the milk foam)



## 9.2 Simple cleaning of the brewer

- (1) Press "On/Off" That is, the power is turned off and cleaned, and the brewer is simply cleaned:
- (2) After cleaning, you can make coffee

## 9.3 Deep cleaning of the brewer

- It is recommended to deep clean the brewer every 2 weeks;
- (1) Open the side door when the machine is turned off:
- (2) Press and hold the two orange buttons on the brewer (push in the PUSH direction on both sides) to remove the brewer;



(3) Soak the brewer in water for 5 minutes, then clean it under the tap (do not put it in the dishwasher.

Do not use detergent to clean)

- (4) After the side door is opened, use a cleaning brush to clean any visible coffee powder residue;
  - (5) Align the "Insert" scale line on the cleaned brewer with the bottom of the brewing chamber as shown below, and then Put the brewer into the machine, and then press the PUSH icon until you hear a click, indicating that the brewer
    - It has been installed back in place:

Notice After installation, make sure the two orange buttons return to their original positions, otherwise the machine will be damaged;



## 9.4 Descaling

When the flow signal accumulates to the set descaling level, the descaling warning icon



If you do not cancel, perform descaling as follows:

((1) First add descaling agent to the water tank, add water to the MAX line, and then place a large drain under the water outlet to collect waste water.

#### Volume cup:

descaling process will be executed for more than 3 seconds. The descaling icon will flash quickly once every 1 second and the screen will

When the display shows 20ml, water starts to flow out from the hot water outlet. After about 4 minutes, water flows out from the coffee outlet,

(3) During the descaling process, always pay attention to the cup that collects waste water to ensure that it does not overflow. When the cup is full,

Press or "" o "" to pau, press "" again to conti > descaling

(4) After about 6 minutes, the water in the water tank is pumped out and the machine automatically stops pumping water. At this time, please remove the water tank and clean it under the tap

Wash, then fill the water tank with clean water;

(5) Continue descaling. The machine will display 1L and start discharging water from the hot water outlet. After about 4 minutes, water will start discharging from the coffee outlet.

The machine will automatically stop after descaling is completed:

# 10 Transportation and disposal

#### 10.1 Transportation

- (1) Please keep the outer packaging of the coffee machine for future transportation;
- (2) The water inside the coffee machine must be emptied before transportation, otherwise the coffee will be damaged;
- (3) After emptying the water tank and waste water box, please wipe the inside and outside of the coffee machine thoroughly;

## 10.2 Disposal of Waste

The waste generated during brewing is purely organic and can therefore be disposed of as normal household waste.

#### 10.3 Wastewater treatment

The wastewater generated during brewing and cleaning has the characteristics of normal household wastewater and can therefore be discharged through ordinary sewers.

#### 10.4 Processing Machine

- (1) This machine contains high-quality raw materials that should be recycled.
- (2) Do not dispose of this device as household waste! In any case, please comply with the relevant national and local

  District laws and regulations.

# 11 Coffee machine troubleshooting

Fault	reason	Treatment
The coffee machine does not start	Disconnect the coffee machine from the mains or The source switch is in the OFF state	Plug in the power plug and press the switch to ON position
The coffee machine reports an error or the buttons do not respond	Internal hardware or software error	Turn off the coffee machine, unplug it, etc. Wait half a minute and restart the machine. If the problem still cannot be solved, please contact the manufacturer or Dealer Contact
The grinding sound is abnormal	There is debris in the grinder	Please contact the manufacturer or dealer
	Coffee powder is ground too finely	Turn the coffee ponder coarseness adjustment knob to the coarse position.  Direction adjustment (adjust one gear at a time,  After making at least two cups of coffee  The effect will be apparent)
Coffee does not flow or flows too slowly	The circuit is not filled with water	First, boil some hot water, then make coffee
	The brewer is too dirty	Cleaning the brewer
Coffee comes out too fast/poor coffee effect	Coffee ground too coarsely	Turn the coffee powder coarseness adjustment knob to the fine position Direction adjustment (adjust one gear at a time, After making at least two cups of coffee The effect will be apparent)
The brewer cannot be removed	The brower is not in the starting position	Restart the machine to eliminate all warnings The brewer will automatically return to the initial Starting position
Coffee comes out as water	Coffee beans cannot be ground smoothly	First adjust the powder coarseness to the coarse setting to see if it can  If the problem cannot be solved, please contact the factory
	Coffee beans damp	Contact dealer or distributor
The brewer is still in place The brewer is not placed	The brewer is not in place	Put the brewer into the machine and Then press the PUSH icon until you hear A "click" sound indicates that the brewer is ready. was installed back into place:
The amount of coffee is obviously insufficient	Internal pipe leakage	Please contact the manufacturer or dealer
	The water channel of the coffee meter is blocked by scale	Descale the machine using the descaling program
Can't suck up milk	1. The milk frother is leaking 2. Too much air intake 3. The milk inlet pipe is blocked	Check whether all parts of the milk frother are     Correct assembly;     Turn the air intake adjustment knob to a smaller position     Clear the milk inlet tube and connector

# 11 Coffee machine troubleshooting

#### 11.1 When grinding beans, the bean bin reports that there are beans but there is no beans.

- (1) Open the bean box cover first and check if the coffee is stuck;
- (2) If the above item is excluded, you can go to "Engineering Settings" to fine-tune the sensitivity of detecting missing beans;
  - a) Open the side door and pull out the waste water box;
  - b) Press and hold the "Settings" seconds to enter the engineering settings state;



c) Press the coffee button "Switch to SO4 and press the left arrow" Turn the value down (decrease by 1 first,

If it doesn't twrk, reduce it again), adjust the value and press the bot water button" "Save, press the Set button again"

#### quit;

d) Close the side door, put back the waste water box, make coffee again, and check whether it is adjusted properly.

If it reports a shortage of beans, repeat the step AD again and adjust the value of SO4 to a smaller value;

#### 112 When grinding beans, if there are no beans in the bean bin, no bean shortage report

- (1) You can go to "Engineering Settings" to fine-tune the sensitivity of detecting missing beans:
  - a) Open the side door and pull out the waste water box;



c) Press the coffee button "Switch to SO4 and press the right arrow" Turn the value up (add 1 first,

If it doesn't work, add more), adjust the value and press the bot water button" Save, press the Set button again"

quit;

d) Close the side door, put back the waste water box, make coffee again, and check whether it is adjusted properly.

If it reports a shortage of beans, repeat the step AD again and increase the value of SO4 by one more value;

## 11.3 Beans get stuck or not grinded when grinding

- (1): Turn off the power of the machine and take out the beans in the bean bin;
- (2): Turn the grinder cover counterclockwise until the unlock icon is aligned with the ribs of the heightened bean box, then lift the grinder cover upwards;



- (3) : Clean the remaining beans in the bean bin (or use a vacuum cleaner);
- 10: Turn the powder coarseness adjustment knob clockwise until the unlock icon is aligned with the rib position of the heightened beam box, then lift the handle upwards and take out the upper grinding disc;



- (5): Use a vacuum cleaner to remove the coffee powder inside the grinding disc, and use a cleaning brush to clean the coffee powder that is firmly attached;
- (6) After cleaning, reset the upper grinding disc, the powder coarseness adjustment knob, and the bean grinder cover one by one.





# 12 Liability and Warranty

Our company will not assume warranty and compensation liability if personal injury or property damage is caused by the following reasons:

- (1) Failure to use the machine correctly as specified;
- (2) Improper installation, commissioning, operation, cleaning and maintenance of the machine;
- (3) Failure to comply with the instructions for use of the machine;
- (4) The machine is not used in normal condition;
- (5) Use of non-original parts;
- (6) Damage caused by foreign matter, accident, vandalism and force majeure;