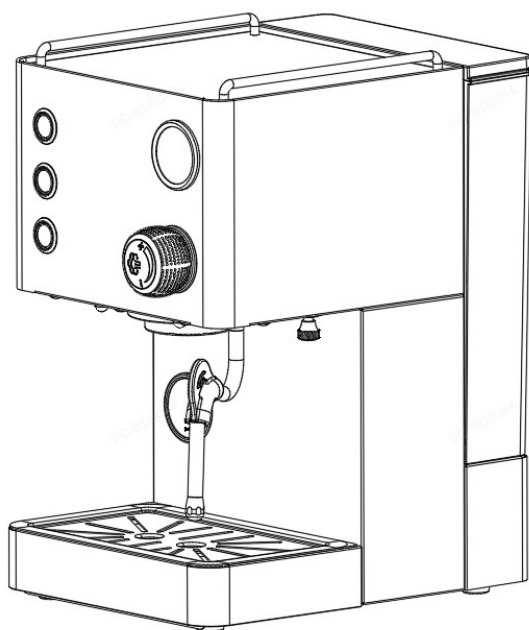


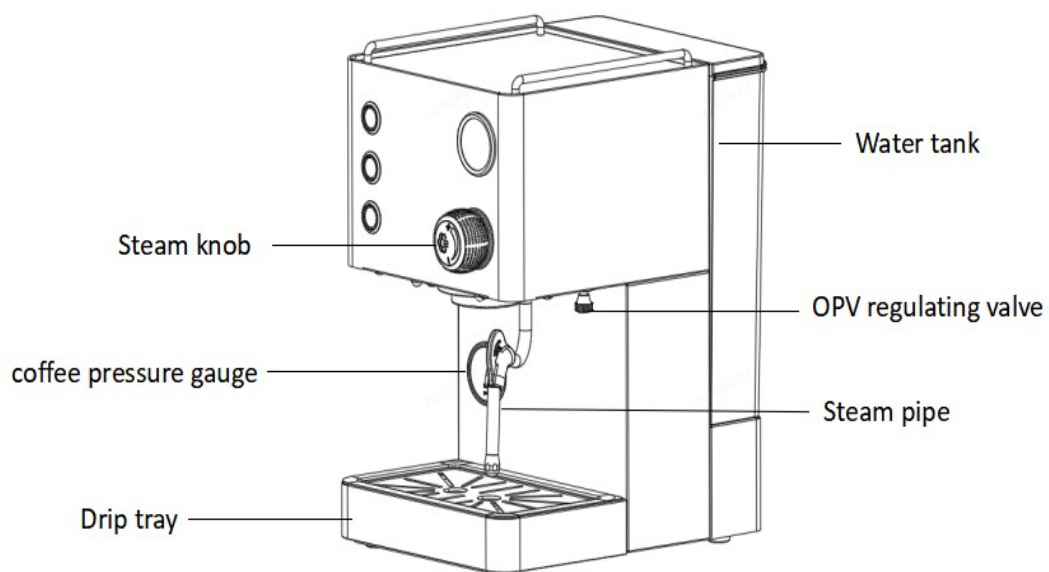
Coffee Machine

User Manual



Product name	Coffee machine
Model	DB1X
Rated Voltage	220-240V ~ 50Hz
Rate power	1700-2000W

Part Name



Model: DB1X

Product usage conditions

Ambient temperature: 1 ~ 40°C;

Water quality: Recommended to use soft water, purified water or distilled water is prohibited.

Safety instructions

1. Before use, check whether the voltage used matches the product nameplate
2. The coffee machine must be connected to a grounded socket
3. Someone should supervise the coffee machine when using it, and do not let children and people who are unable to take care of themselves approach machine
4. Do not place the coffee machine near hot surfaces or open flames to avoid damage to the coffee machine
5. Please unplug the coffee machine when not in use or cleaning it, and let the coffee machine cool down before installing or removing parts of the coffee machine or cleaning
6. If the coffee machine is faulty or cannot work properly due to other reasons, please take the coffee machine to a qualified service provider for testing and repair
7. When the coffee machine fails, do not components from non-designated manufacturers
8. Make sure the power cord does not come into contact with the hot parts of the coffee machine
9. When the coffee machine is working, some parts will be heated to high temperatures (such as the brewing head, steam pipe, steam nozzle, etc.). Please do not touch it directly when using it. Please hold the anti-scalding silicone and coffee handle when using it
10. Do not immerse the coffee machine or power cord plug in water or other liquids;
Do not place the machine in an environment where the temperature is below zero, because there is residual water in the boiler and water pump, which will damage the machine when it turns into ice
11. Do not place the machine in an environment where the temperature is below zero, because there is residual water in the boiler and water pump, which will damage the machine when it turns into ice
12. Once a fault, defect or suspicious defect occurs due to the machine being dropped, unplug the power

plug immediately and do not operate the problematic machine

13. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments

14. When adding water to the water tank, pay attention to the highest water level, which must not exceed the "MAX" mark

15. Please do not use it outdoors

After reading, please save this manual for future reference.

First time use

Open the package and take out the coffee machine, check whether the accessories are complete, and remove the protective film on the surface of the machine

- Clean the water tank and coffee handle
- If there is dirt on the water tray and coaster, you can take them out, clean them, and put them back into the coffee machine
- Insert the power plug into a switch socket with grounding protection
- Before making coffee and steam for the first time, it is recommended to clean the water system first.

Button function description

Picture	Name	Brief description
	Power button	Plug in the power cord to power up, click the power button to turn on the coffee machine; In standby and normal working mode, click the power button again to turn off the coffee machine.
	Manual coffee button	In standby mode, click the manual coffee button to automatically make coffee, and automatically stop dispensing coffee after 2 minutes; During the coffee making process, click the manual coffee button again to stop making coffee; Note: The manual coffee button does not have a pre-soak function
	Automatic coffee button	In standby mode, click the automatic coffee button to automatically make coffee and automatically stop dispensing coffee when the set time is reached; During the coffee making process, click the automatic coffee button again to stop making coffee; Note: Automatic coffee button with pre-soaking function.
	T-Touch display	Temperature display: In standby mode, the touch screen displays the coffee boiler temperature; Time display: when making coffee and steaming, display the time

Instructions for use

4.1 Power on

- Remove the water tank, fill the water tank to the maximum mark, put it back on the machine, and then close the water tank cover;
- When the power is turned on, the buzzer sounds for 1 second, all the machine button indicators light up for 1 second, and the touch screen displays "888" for 1 second;

- Press the power button, all the lights will light up at the same time for about 1 second. After the machine automatically pumps water for about 8 seconds, the automatic coffee button indicator light and the manual coffee button indicator light flash, the touch screen displays the temperature, the machine starts to preheat, and the automatic coffee button indicator light and the manual coffee button indicator light is always on, indicating that preheating is completed;

When you turn it on for the first time, it takes about 3 minutes to preheat the coffee and steam.

4.2 Parameter settings

Coffee boiler temperature setting: In standby mode, long press the "+" button on the touch screen for about 3 seconds, then the screen to enter the "H-1, H-2" selection interface and press "+" or "-" to select; select The temperature value on the "H-1" display screen flashes. Short press or long press the button "+" or "-" to set the temperature value. Wait for about 3 seconds to automatically determine the changed temperature value and then automatically return to the standby state. The adjustable temperature value is 80°C. -102°C, the default temperature is 95°C;

Steam boiler temperature setting: In standby mode, long press the "+" button on the touch screen for about 3 seconds, then touch the screen to enter the "H-1, H-2" selection interface and press "+" or "-" to select; select " H-2" The temperature value on the display screen flashes. Short press or long press the button "+" or "-" to set the temperature value. Wait for about 3 seconds to automatically determine the changed temperature value and then automatically return to the standby state. The adjustable temperature value is 135°C- 147°C, the default temperature is 147°C;

Pre-water filling time setting: In standby mode, long press the "-" button on the touch screen for about 3 seconds to enter the "P-1, P-2" selection interface; press the "+" or "-" button to select; select "P- 1", stay for 3 seconds and enter the coffee pre-filling time setting state, the value flashes, short press or long press

the button "+" or "-" to set the pre-filling value, wait for about 5 seconds to automatically determine the changed temperature value, and then automatically return to the standby state. The adjustable time value is 0s-10s, and the default time is 2s;

Pre-infusion time setting: In standby mode, long press the "-" button on the touch screen for about 3 seconds to enter the "P-1, P-2" selection interface; press the "+" or "-" button to select; select "P -2", stay for 3 seconds and then enter the coffee pre-infusion time setting state. The value flashes. Short press or long press the button "+" or "-" to set the pre-infusion filling value. Wait for about 5 seconds to automatically determine the changed temperature value and then return to the standby state. , the adjustable time value is 0s-10s, and the default time is 2s;

Coffee pressure adjustment: While making coffee, turn the OPV valve to decrease the pressure counterclockwise and increase the pressure clockwise

Set automatic coffee time: In standby mode, press and hold the automatic coffee button. After 3 seconds, the indicator light of the automatic coffee button flashes, the machine starts pumping water, and coffee flows out from the spout of the coffee handle. After reaching the appropriate amount, release the automatic coffee button. button, the water dispensing stops, and the automatic coffee time setting is completed (coffee time setting range: 10-120s, system default 25s);

Restore default settings: In standby mode, press the automatic coffee button and manual coffee button at the same time. After about 3 seconds, the touch screen displays "888", the automatic coffee button and manual coffee button indicator lights go out, and the restoration of default settings is completed. Default automatic coffee making time: 25s, pre-water filling time: 2s, default pre-soaking time: 2s, default coffee boiler temperature: 95°C.

Energy saving mode

- 1) When the machine is left unattended, it enters sleep mode after 28 minutes, and the touch screen displays "ECO". At this time, the machine cannot make coffee or use steam;
- 2) Press any key to wake up the machine and enter the working standby state

4.3 Coffee making steps

- Press the power button and the machine enters the preheating state. At this time, the automatic coffee button indicator light and the manual coffee button indicator light flash. After the indicator light turns solid, the machine is preheated;
- Put the coffee powder into the coffee handle and press it;
- Lock the coffee handle into the coffee machine and tighten it;
- Place the coffee cup directly below the spout of the coffee handle;
- Press the automatic coffee button or manual coffee button to start making coffee. When the appropriate amount of coffee is reached, press the button again to complete the espresso making.

1) If the automatic coffee button is pressed, the coffee machine will automatically stop making coffee when the set time is reached, and the coffee making is completed at this time

2) If you press the manual coffee button, when the required amount of coffee is reached, you need to press the manual coffee button again to stop making coffee. At this time, the coffee making is completed.

WARNING: Do not leave the coffee machine unattended while the coffee is being made, as manual operation is sometimes required.

- When the machine is preheated: add an appropriate amount of milk into the latte art cup and place the latte art cup under the steam nozzle;
- Turn the steam knob counterclockwise to release steam, let the steam nozzle float on the surface of the milk, adjust the height of the steel cup to foam the milk, close the steam knob after completion, clean the inside of the steam pipe (steam out for 2-3S) and the outer wall (use a clean wipe clean with a damp rag)
- Note: The system defaults to steaming for 5 minutes. After 5 minutes, the steam stops. The touch screen displays E6. Turn the steam knob clockwise to turn off the steam.
- Mix milk foam and coffee to make milk coffee;

NOTE: When using, be careful of the hotter parts of the machine. Especially the water outlet (group head) and steam spout. During operation, please do not put your hands on the above parts for any reason.

4.4 How to make a good cup of coffee

Making parameters for a cup of espresso (for reference only. Due to the influence of coffee bean type, roasting degree, freshness and other conditions, the pressure value and water temperature will be different. Please use the final flavor as a benchmark and adjust appropriately to achieve satisfaction Effect.

1) Amount of Espresso coffee powder for a single: 9~12g

Amount of double Espresso coffee powder: 17~20g

2) Extraction water temperature: 90~96°C

3) Extraction pressure: 9~12 bar

4) Extraction time: 25±5s

5) Powder to liquid weight ratio: 1:2~2.5

- It is recommended to buy fresh coffee beans. Generally, the taste will be better when consumed

within three months after the roasting date. Please store the beans reasonably and drink them as soon as possible after opening;

- It is not recommended to grind coffee beans into powder in advance. Freshly ground coffee has a better taste. Ground coffee powder in advance will oxidize and evaporate quickly and easily absorb foreign odors;
- When the coffee powder is ground too finely, it is easy to cause over-extraction; when the coffee powder is ground too coarsely, it is easy to be under-extracted. It should be adjusted to a moderate grinding degree;
- Please store the remaining coffee beans in a sealed place and avoid placing them in humid or direct sunlight.

4.5 Steam use

- Take a cup and add liquid into the steel cup;
- Note: When choosing the size of the cup, it is recommended that the diameter of the cup mouth should not be less than $70\pm 5\text{mm}$. Since it is heated by steam, the liquid will not overflow or splash when the steam is released;
- Place the steel cup under the steam nozzle;
- After the machine is preheated, turn the steam knob counterclockwise to release steam and insert the steam nozzle into the liquid;
- When the liquid is heated to the required temperature, turn the steam knob clockwise and the steam will stop.
- Note: After stopping the steam, please clean the inside of the steam pipe (steam out for 2-3 seconds) and the outer wall (wipe clean with a clean wet rag) to prevent liquid from scaling on the pipe wall.

During operation, since the surface temperature of the steam pipe is high, be careful not to get burned.

4.6 Shutdown

- λAt any time, turn off the power button to shut down;
- λAfter the machine is shut down, please turn off the external power supply (or unplug the plug) in time;
- λIf the machine needs to be transported or will not be used for a long time, please drain the water from the coffee boiler. For the operation steps, please refer to 4.8 [Antifreeze Steps].

4.7 Cleaning and maintenance

- λDisconnect the power plug before cleaning to allow the coffee machine to fully cool down;
- λUse a rag dipped in a small amount of water or neutral detergent to clean the outer surface of the coffee machine;
- λRotate and remove the coffee handle, pour out the coffee grounds inside, then clean the powder bowl net with cleaning fluid, and finally rinse with clean water;
- λClean the steam nozzle and confirm that it is not blocked by foreign matter;
- λUse a special cleaning brush for coffee machines to clean the brewing head and internal sealing ring;
- λWash all accessories in water and dry thoroughly;

Note: Do not use alcohol or solvent, and do not immerse the machine in water for cleaning.

4.8 Descaling inside the machine

- 1) In order to ensure that the coffee machine can function normally, the internal water channel is clean, and the coffee tastes pure, the coffee machine needs to be descaled and cleaned after being used for 2-3 months;
- 2) Descaling agent ratio: Add water and descaling agent into the water tank to the MAX position (about 1.7L, the ratio of water and descaling agent is 4:1, the specific ratio is subject to the instruction manual of the descaling agent), please Use "household coffee machine descaling agent" or go to the service center to purchase a special descaling agent. If there is no descaling agent, you can use citric acid instead (the ratio

of water to citric acid is 100:3);

3) Descaling: Press the power button. After the coffee indicator light is on, press the manual coffee button. About 300mL of water will come out of the brewing head. Press the manual coffee button again; then turn on the steam knob, let steam for 2 minutes and then turn off the steam knob, repeat this operation 5-10 times to descale;

4) Remove waste water: Then press the manual coffee button and water will flow out of the brewing head until all the descaling agent flows out;

5) Cleaning: Clean the water tank, add water to the water tank to the MAX position, and repeat the above [descaling] steps until all the water in the coffee boiler flows out;

6) Repeat the above [Cleaning] steps at least 3 times to ensure that all pipes are cleaned

4.9 Antifreeze steps

- When the coffee machine needs to be turned off after use, take out water tank of the coffee machine first;
- In the standby state of the machine, click the manual coffee button to dispense water for more than 10 seconds. Click the manual coffee button to stop dispensing water. Repeat 3 times. After no water comes out of the brewing head, turn the steam knob counterclockwise to turn on the steam until no steam comes out. Turn the steam knob clockwise to turn off the steam;
- Put the water tank back on the coffee machine;
- Click the power button to turn off the coffee machine.

Note: In order to prevent the water in the coffee boiler from freezing and causing the coffee boiler to freeze and crack, when using the coffee machine in an environment where the indoor temperature will be lower than the freezing point, the above anti-freezing steps must be followed before turning off the coffee machine every day.

Coffee button indicator light

Power button indicator light	Automatic coffee button indicator light	Manual coffee button indicator light	Machine state
			energize
★	☆	☆	Power on
★	○	○	Preheat
★	★	★	Preheating completed
★	★	☆	Automatic coffee making
★	☆	★	Manual coffee making
★	☆	☆	Steam in use

☆: light off ★: light on :light on for 1s ○:flashing :quick flashing

CLEANING AND MAINTENANCE

1. Disconnect the power supply before cleaning, and allow the coffee machine to cool down completely;
2. Dip a piece of cloth in small amount of water or use a neutral detergent to clean the outer surface of the coffee machine;
3. Rotate to remove the portafilter and dispose of the coffee grounds inside, then clean the filter basket screen with cleaning solution and rinse thoroughly with water;
4. Clean the steam nozzle and make sure it is not clogged by any objects;
5. Clean the group head and the inner seal with a special cleaning brush for coffee machines;
6. Clean all accessories with water and allow them to dry.

Notice: Alcohol or other solvents should not be used, and do not immerse the machine in water for cleaning.

CLEANING MINERAL DEPOSITS

1. In order to ensure the best performance of the appliance, the cleanliness of its inner water channels, and the pure, good taste of your coffee, the machine is equipped with a descaling reminder: After a total of 500 uses for making coffee and steam, it will enter descaling reminder mode. The touch screen display will automatically flash and show "CLn". After completing the descaling process, the machine will automatically exit the descaling reminder mode and reset the count (During the descaling reminder mode, making coffee and steam can still be used normally);

2. Descaler Ratio: Add water and descaler into the water tank up to the MAX level (about 1.7 L total, with a 4:1 ratio of water and descaler, see descaler instruction manual for specifics). Please use the "descaler for home coffee machine" or buy the specific descaler from the service center. If out of descaler, substitute with citric acid (the ratio of water and citric acid is 100:3);

3. Descaling: When the machine is in normal state or in descaling reminder mode, take the following steps to descale:

1) Brew boiler descaling: Press the ON/OFF button and wait for the coffee indicator light

stays on. Press the manual coffee making button, and water will flow from the group head for about 1 min. Press the manual coffee making button again to stop the water from the group head;

2) Steam thermoblock descaling: After completing the brew boiler descaling, press and hold the manual coffee making button to enter steam thermoblock descaling mode. The touch screen display will flash and show "CLn". The indicator light of manual coffee making button will stay on while the other indicator lights will flash. Turn on the steam knob, and water will flow from the steam wand for 1 min and then stop. The touch screen display will show "E-6". Turn off the steam knob to complete the descaling process (repeat this operation 2~3 times for thorough descaling);

4. Draining Waste Water: Press the manual coffee making button, the water flows out from the group head, and wait until all the descaler flows out;

5. Cleaning: Clean the water tank, then fill the water tank to the MAX level. Repeat the steps in "Descaling", then make hot water until all the water in the brew boiler comes out;

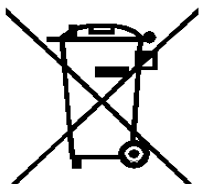
6. Repeat the steps in "Cleaning" at least 3 times to ensure that the pipes are thoroughly cleaned.

FAQ

Fault	Reason	Solution
The machine does not produce water	no water in the water tank	Add water to water tank
	voltage or frequency does not match	Use voltage and frequency consistent with nameplate
	machine malfunction	Contact professional personnel to maintenance it
The machine does not produce steam	Steam nozzle clogged	Clean the deposits from the steam nozzle with a needle
	no water in the water tank	Add water to water tank
	machine malfunction	Contact professional personnel to maintenance it
Coffee leaking from the side of the coffee handle	Too much coffee powder	Reduce the amount of coffee powder used
	Too much coffee powder residue on the edge of the coffee portafilter	Clean the coffee grounds from the edge of the filter
	The coffee handle is not screwed in correctly	Reinstall the coffee handle
	Group seal is damaged	Replace sealing ring
No coffee liquid comes out	Coffee powder is too fine	The coffee powder is too fine, use coarser coffee powder
	Too much coffee powder	Reduce the amount of coffee powder
	Pressing force is too strong	Reduce the pressing force
	Filter clogged	Use a screwdriver to remove the filter and clean it with a cleaning brush or needle.
	water tank is short of water or the water tank is not placed in place	Fill the water tank promptly and place the water tank in place
water leakage	drain tray is full	Clean the drain tray
	machine malfunction	Contact professional personnel to

		maintenance it
coffee machine not working	power plug is not plugged in properly	Plug in the power cord
	machine malfunction	Contact professional personnel to maintenance it
The steam emitted from the steam nozzle cannot foam the milk.	The latte art container is too big	Use tall narrow cups or professional latte art cups
	Skim milk was used	Use whole milk
Touch display shows E-1	Coffee boiler NTC open/short circuit	Contact professional personnel to maintenance it
	The operating environment is below 0°C	Whether the use environment is lower than 0°C
Touch display shows E-6	Steam knob does not turn off	Turn off steam knob
	Micro switch circuit breaker	Contact professional personnel to maintenance it
Touch display shows ECO	Automatically power off after 28 minutes of standby	Press the power button to wake up the machine
Touch display shows E-4	Steam boiler temperature sensor open/short circuit	Contact professional personnel to maintenance it
	The operating environment is below 0°C	Whether the use environment is lower than 0°C

Environmentally friendly treatment



You can do your part to protect the environment! Please remember to comply with local laws and regulations, Turn over non-working appliances to an appropriate waste disposal center.



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