

Exploring Coffee Secrets



Cafe Espresso 2 Instructions

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This instruction is for: Cafe Espresso 2.

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

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2 Introduction

2.1 Welcome

- ◆ This model is the latest fully-automatic coffee machine with core patented dual brewing technology.
- ◆ Please follow instructions on how to use and clean the machine to prevent damage or loss of warranty.
- ◆ Keep instructions with the machine.

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: Cafe espresso 2

2.3 Description

- ◆ This fully automatic coffee machine is used to make black coffee, milk coffee, flat milk. To make sure it meets 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

- ◆ Newco Enterprises
- ◆ Add: 3650 New Town Boulevard , Saint Charles Missouri 63301
- ◆ Tel: 636-925-1202 , 800-325-7867
- ◆ Web: www.newcocooffee.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 operation:
 - ❖ Usage of personnel authorized by the manufacturer.
 - ❖ Self- service operation.
 - ❖ With a fixed water connection.
 - ❖ Pressure free operation via pure water.
 - ❖ Permanent installation within dry, enclosed rooms.
 - ❖ Do not use in areas of high humidity, or outdoors.
 - ❖ Do not use or operate within a vehicle or in mobile applications.

3.2 Safety Instructions


3.2.1 Consumer's risk

 **Caution** Please follow instructions to avoid injury.


- ◆ Please observe the following:
 - ❖ Read the instructions carefully before operating the equipment.
 - ❖ Do not operate if the machine is damaged.
 - ❖ Do not touch hot surfaces.
 - ❖ Children are not allowed to play with the equipment.
 - ❖ Children are not permitted to clean the machine.


 **Caution** Incorrect operation of the machine can lead to shock.


- ◆ Please read the following:
 - ❖ Do not touch live parts.
 - ❖ Machine must be connected to a fuse protected circuit.
 - ❖ Follow national and local electrical codes.
 - ❖ Do not overload circuit.
 - ❖ Keep combustibles away.
 - ❖ The supply voltage must match the details on the nameplate.
 - ❖ Do not touch live parts.
 - ❖ Power off and unplug the machine to perform maintenance.
 - ❖ Cable replacement only permitted by personnel authorized by the manufacturer.

 **Caution** Be careful with the drinks additives and residues cause 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 injured 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 damage

⚠ Caution Impurities may damage the machine if not properly installed.

◆ Please read the following:

- ❖ Water should be clean, odor-free, clear with no chlorine.
- ❖ Observe National and local electrical safety codes.
- ❖ Do not operate machine without water. may cause damage to the boiler.
- ❖ Machine must be cleaned on a regular basis.
- ❖ Do not operate machine outdoors, in the rain or snow.
- ❖ Only use parts and accessories designed for this machine.
- ❖ Contact customer service for replacement or repair.
- ❖ Do not wash the machine with water or power washer.
- ❖ Only put whole coffee beans in the beans container.
- ❖ Do not use frozen or specialty treated coffee beans (e.g. cocoa or sugar coated)
- ❖ Do not transport machine or spare parts in temperatures below 32 °F may cause damage.

4 Product description

4.1 Product introduction

Coffee machine

(Front side)



Coffee machine

(Back side)



4. 2 Specification

4. 2. 1 Capacity

◆ Hourly output on DIN18873-2:

Advised daily output	100 cups	
Hourly output	Single	Double
Espresso	70	100
Americano	50	/
Ice Americano	/	/
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	2.5lbs	
Grounds container capacity	About 70 Pcs (Base on 10g / pc)	

4. 2. 2 Technical sheet

Coffee machine	120V~ 50/60Hz 1500-1700W
Connection tube set	G3/4' change into G3/8' length 1.5M metal tube
Connection water pressure	Max 600kPa (6Bar)
Coffee machine W*D*H	16¾*19¾*22¾ inches
Machine N.W	38lbs

5 Installation

★The following steps must be performed.

5. 1 Prerequisites

5. 1. 1 Installation Site

- ◆ Please observe the following points to avoid damage to the machine.
 - ❖ Machine should be installed in a stable and even-leveled site.
 - ❖ Keep machine away from high temperatures and heat sources.
 - ❖ Distance between power connection and machine should be less than 3 feet.
- ◆ Keep enough space for maintenance and operation:
 - ❖ Keep enough space for coffee beans.
 - ❖ There should be 12 inches between surfaces, sides, and rear of the machine.
 - ❖ Observe local cooking regulations.

5. 1. 2 Environment

- ◆ The following steps must be performed.
 - ❖ Room temperature should range from 50 F to 104 F. (10-40 C)
 - ❖ Humidity should be no more than 80%.
 - ❖ Do not use machine outdoors, or in rain, snow, or frost.
- ◆ If room temperature is below the freezing point, do not use.

5. 1. 3 Electronic connection

- ◆ Electrical connection must follow national and local regulations. The supply voltage must match the details on the nameplate.

⚠ Caution Danger! Electricity!

- ◆ Please observe the following:
 - ❖ The electrodes must match the details on the nameplate!
 - ❖ Do not use machine if plug is deformed and/ or cord is damaged.
 - ❖ Do not use an extension cord.
 - ❖ Ensure that power cord does not create a trip hazard. Cord should not be near sharp objects or hang in the air. Do not clamp or pinch the cord. Cord must not be placed over high temperature items and must be protected from oil or corrosive cleaners.
 - ❖ Do not plug machine into a wet socket.

5. 1. 4 Water connection

- ◆ Impure water may cause machine damage. please observe the following:
 - ❖ Water must be clean and Chlorine should be less than 100 mg/L.
 - ❖ Do not add corrosive water or corrosive cleaning agents into the 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 always be higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5dKH and 8.9fKH. PH should be between 6.5 -7.
 - ❖ Do not connect machine to old or used tubing.
- ◆ Installation should be under the national and local regulations.
- ◆ Waterline should contain a shut-off tap & pressure regulator.
- ◆ The equipment must be installed with adequate backflow protection to comply with federal, state, and local regulations.

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

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

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



✓ Soft metal 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 start-up

★The following steps must be performed by authorized trained personnel.

6.1 Filling

6.1.1 Bean hopper

◆ Lift lid, pour whole beans into hopper, replace the lid.



✓ Beans' filling is complete.

6.1.2 Filling the water tank

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

◆ Note: Tank can be removed for filling.



✓ Water filling is complete.

6.2 Power on

6.2.1 Coffee machine power on

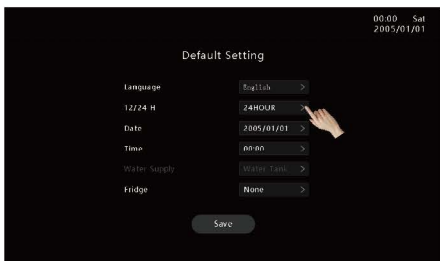
Step 1: Push the button on the back of machine.



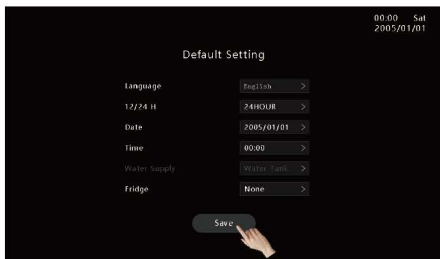
✓ Coffee machine power on is complete.

6.3 Default setting

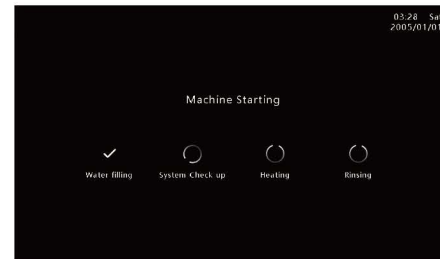
Step 1: Step 1: Touch the menu button on the screen, input the parameter accordingly; (for initial start-up water must be in the tank before water supply can be changed.)



Step 2: Click "Save" to the next step.



Step 3: Machine starting.....;



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



✓ Default setting is complete.

7 Drink making

★The following steps can be operated by end users.

7.1 Coffee drink

◆ For example :Make a cup of "Espresso".

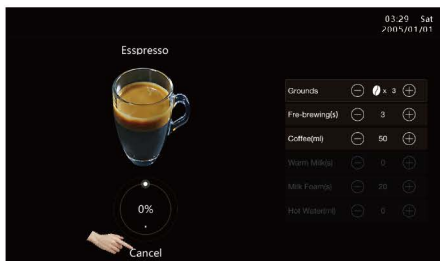
Step 1: Press the espresso icon on the beverage selection screen.



Step 2: Press the "+" or "-" on the right of brew screen to adjust the drink.



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



✓ Drink is complete.

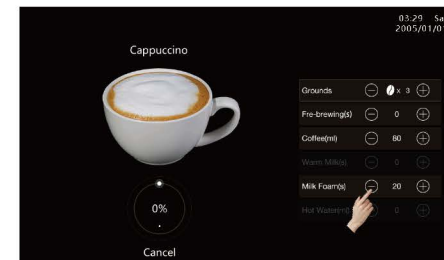
7.2 Milk-based drink

◆ For example :A cup of "Cappuccino".

Step 1: Press the cappuccino icon on the beverage selection screen.



Step 2: Press the "+" or "-" on the right of the brew screen to adjust the drink.



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



✓ Drink is complete.

7.3 Hot water

◆ For example :A cup of "Hot water".

Step 1: Press the "hot water" icon on the beverage selection screen.



Step 2: Press the "+" or "-" on the right of the brew screen to adjust the drink.



Step 3: While dispensing, press "Cancel" to stop.



✓ Hot water is complete.

8 Rinse and maintenance

★The following steps must be performed by authorized trained personnel.

8.1 Daily cleaning

◆ Daily cleaning should be operated regularly.

8.1.1 Brewing system rapid rinse

Step 1: Press the 3 lined button at the bottom of the screen for 5 seconds.



Step 2: Press the "Brewer Rinse" icon.



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



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

8. 1. 2 Milk frother rapid rinse

Step 1: Press the 3 lined button at the bottom of the screen for 5 seconds.



Step 2: Press the "Milk Rinse" icon.



Step 3: Please remove the milk tube from milk container and insert it into designated connector on the drip tray. Press "OK" to continue to next step.



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



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

8. 1. 3 Removing and cleaning the milk frother.

Step1: Remove the milk tube.



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



Step 3: Disassemble silicone parts from frothing head to clean. Reassemble after cleaning.



Step 4: Re-install milk frother into machine. Replace cover.



✓ Removing and cleaning the milk frother unit is complete.

Note: Milk flow temperature can be adjusted by rotating the adjustment screw.

8. 2 Maintenance

8. 2. 1 Brewer deep clean

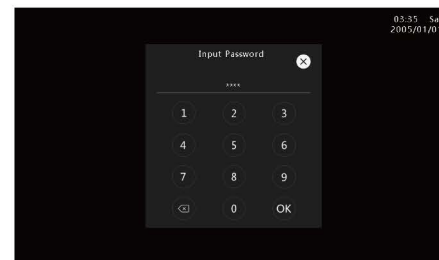
Step 1: Press the 3 lined button at the bottom of the screen for 5 seconds.



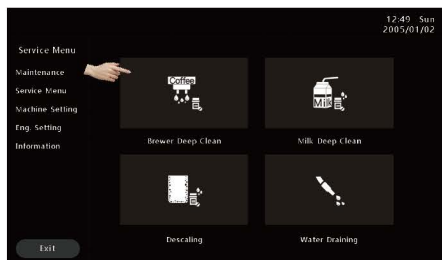
Step 2: Press the "Service Menu" icon.



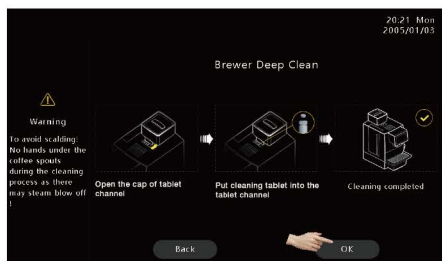
Step 3: Input password "1609", tab to the service menu.



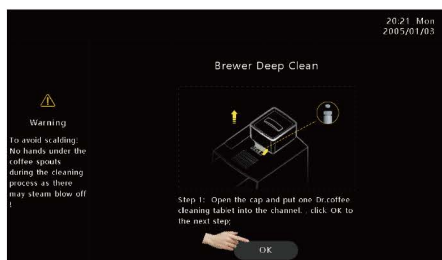
Step 4: Press "Maintenance", then select the "brewer deep clean" icon.



Step 5: Read instructions that are displayed. Press "Yes" to continue or "Back" cancel.



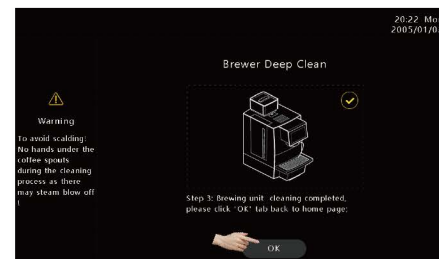
Step 6: Please follow the instructions on the screen, then press "OK" to continue.



Step 7: "Brewing unit deep clean in process, it may need 30 min, please wait..."



Step 8: Brewing unit deep cleaning is complete, please press "OK" to return to home page.



✓ Brewing unit deep cleaning is complete, back to home page.

8. 2. 2 Milk deep clean

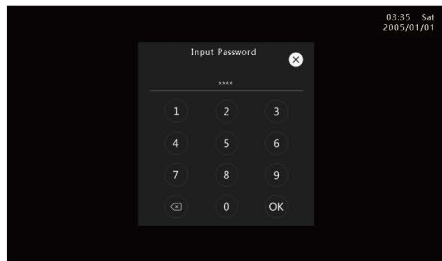
Step 1: Press the 3 lined button at the bottom of the screen for 5 seconds.



Step 2: Press the "Service Menu" icon.



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



Step 4: Press "Maintenance", then press the "Milk deep clean" icon.



Step 5: Press "OK" to proceed to cleaning, or press "Back" to cancel.



Step 6: Fill milk thermos with 0.5L cleaning solution. Connect milk tube to thermos and machine. follow displayed instructions.



Step 7: Milk deep clean in process, it may need 15 min, please wait...



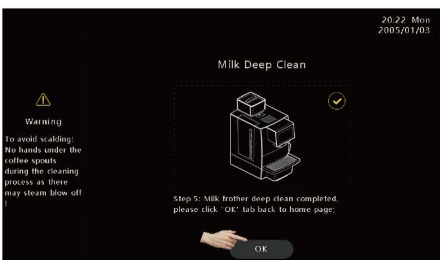
Step 8: Clean Container, fill with water and reconnect milk tube. Press "OK" to continue.



Step 9: Milk deep cleaning in process, it may need 3 min, please wait...



Step 10: Milk deep clean is complete, please click "OK" tab back to home page.



✓ Milk deep clean is complete, back to home page.

8. 2. 3 Descaling

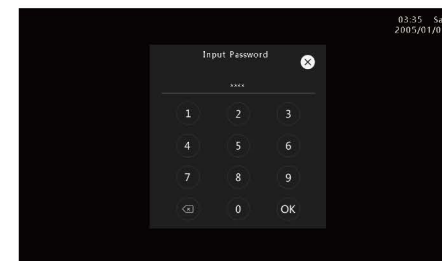
Step 1: Press the 3 lined button at the bottom of the screen for 5 seconds.



Step 2: Press the "Service Menu" icon.



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



Step 4: Press Maintenance, then press the "Descaling" icon.



Step 5: Press "Yes" to proceed to descale or press "Back" to cancel.



Step 6: Take out water tank(The quantity please reference the information on display,put back the water tank, then click "Yes" tab to the next step.



Step 7: Descaling in process, estimated descaling time please check the information on display.



Step 8: Fill the tank with water and re-install. Press "OK" to proceed.



Step 9: Descaling in process, estimated descaling time please check the information on display.



Step 10: Descaling completed. Press "OK" to return to home screen.



✓ Descaling is complete, back to home page.

8.2.4 Water draining

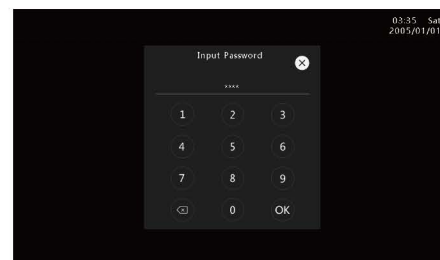
Step 1: Press the 3 lined icon at the bottom of the screen for 5 seconds.



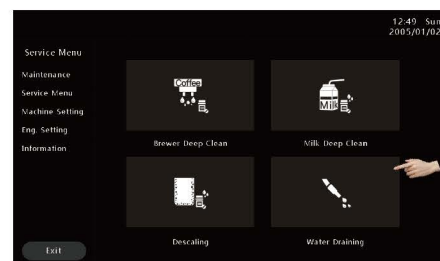
Step 2: Press the "Service Menu" icon.



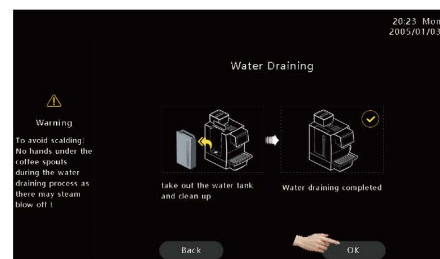
Step 3: Input password "1609", tab to the service menu.



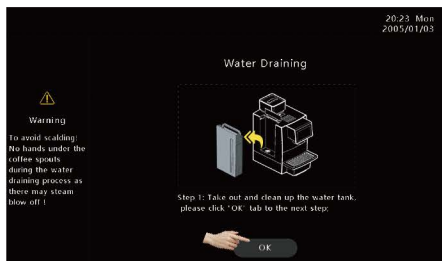
Step 4: Press "Maintenance", then press the "water draining" icon.



Step 5: Press "OK" to proceed to water draining, or press "Back" to cancel.



Step 6: Remove the water tank to empty and dry. Press "OK" to continue.



Step 7: Water draining in process, please wait...



Step 8: Water draining is complete. please press "Power off" icon.



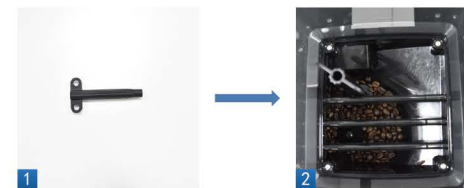
✓ Water draining is completed, power off.

8. 2. 5 Ground setting

Step 1: Remove the bean hopper lid, rotate the knob to adjust the grinder. (Larger number is more coarse, and smaller number is more fine grounds.)



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: Replace the lid on the bean 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 Transportation and waste treatment

★The following steps must be performed by authorized trained personnel.

9.1 Transportation

- ◆ Place machine back in box or packaging for transport.
- ◆ Empty the water tank and drain the water lines before transport
- ◆ Avoid steam during water drain process. Risk of burns due to hot liquids!

9.2 Disposal of waste

- ◆ Empty the grounds container in household waste or compost.
- ◆ Empty waste water.

10 Safety instructions

Water:

 **Caution** Harmful if not followed.

- ◆ Please must observe the following points:
 - ❖ Only clean water.
 - ❖ Corrosive water is not allowed to be poured into 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.

Coffee:

 **Caution** Harmful if not followed.

- ◆ 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.
 - ❖ Keep beans far away from cleaning agent.
 - ❖ Use fresh beans.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

Milk:

 **Caution** Harmful if not followed.

- ◆ Please must observe the following points:
 - ❖ Do not use expired milk.
 - ❖ Only use pasteurized milk.
 - ❖ Keep milk at 3 -5 degrees C.
 - ❖ Clean milk container before filling.
 - ❖ Do not fill milk container more than daily consumption.
 - ❖ Place lid on container after filling.
 - ❖ Keep milk in Dry, cold enclosed room.
 - ❖ Always use fresh milk.

11 Warranty information

11.1 User's responsibility

- ◆ Newco Enterprises Inc
636-925-1202 / Toll Free 800-325-7867
- ◆ Repair and maintenance work is only permitted to be carried out by customer services or by personnel authorized by the manufacturer.
- ◆ In case of any 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.

11.2 Warranty

- ◆ Applies to all equipment manufactured after 2/1/2017.
- ◆ This warranty supersedes all other previous warranties that are currently in manuals.
- ◆ Newco warrants equipment manufactured by it for 1 year parts and labor.
- ◆ Accessories and Dispensers 1 Year parts only.
- ◆ Electronic Circuit and Control Boards- 3 years parts, 1 year labor.
- ◆ Equipment manufactured by others and distributed by Newco-please see.
- ◆ Newco warrants equipment manufactured by it for 1 year parts and labor.
- ◆ original equipment manufacturers warranty, Newco will follow.

These warranty periods run from the date of sale Newco warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Newco or that, in Newco's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, relocation or reinstallation, improper maintenance or repair, incorrect voltage applied to the unit at any time, damage or casualty. This warranty does not apply to any equipment failures related to poor water quality, excessive lime and chlorine and non periodic cleaning and descaling. Warranty is null and void if muriatic or any other form of hydrochloric acid is used for cleaning or deliming. In addition, this warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as faucet seat cups, sight gauge tubes, washers, o-rings, tubing, seals and gaskets.

This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to 3650 New Town Blvd, Saint Charles, MO 63301; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or Employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor Warranty period specified above) to repair the defective components,

provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall Newco be liable for any other damage or loss, including, but not limited to, lost sales, loss of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

12 Daily using and maintenance attention

- ◆ Do not put water in the Bean hopper.
- ◆ Do not empty grounds or waste water while machine is brewing.
- ◆ Use only clean room temperature water in the water tank.
- ◆ Do not touch dispense or steam while beverage is brewing.
- ◆ Only clean the outside of the machine with a soft cloth to avoid damage.
- ◆ Do not overfill the water tank.
- ◆ Do not power off the machine while brewing, testing, or cleaning.
- ◆ Adjust the coffee outlet in the front of the machine to fit coffee cup.
- ◆ Power off the machine using the "Power off" icon in the service menu. Machine will automatically rinse. Once machine completes the rinse and display powers off, then push the power button on the back of the machine and unplug the machine.
- ◆ Please clean the waste water and grounds bin regularly.
- ◆ Clean the water tank and refill with fresh clean water daily.
- ◆ Do not operate the machine without water.