INSTALLATION AND OPERATING INSTRUCTIONS

E60-L

CE 2603-25

Contents

Contents

1. for your safety

1.1 Intended use

1.1.1 Coffee machine

1. The machines are commercial devices for the preparation of beverages and are intended for use in restaurants, offices, hotels, convenience stores and similar environments.

2. The machines are designed for processing coffee beans and fresh milk.

3. The machines are intended for indoor use. Please note that the machines are not suitable for outdoor use.

1.2 Requirements for using the coffee machine

1. The machines may only be used by trained personnel.

2. Do not operate the machines or accessories until you have fully read and understood the corresponding description.

3. Self-service coffee machines must always be monitored to ensure the safety of users.

4. Do not use the machines or accessories if you are not familiar with the various functions.

5. Do not use the machines if they or the accessories have not been cleaned or filled in accordance with the instructions.

6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

7. Do not install the coffee machine in areas where it is exposed to direct water jets.

8. Clean the coffee machine at least once a day and more frequently if necessary. Only use the recommended cleaning tablets and descaling powder. See chapter 7 or the cleaning and descaling manual for details.

9. Observe the following instructions carefully and operate according to the instructions on the display during maintenance. See chapter 7 or the cleaning and descaling manual for details.

1.3 Explanation of the safety signs

Observing these safety instructions is essential to ensure personal safety and the integrity of the machine. Symbols and signal words indicate the level of danger as follows:

- **WARNING**
  WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

- **CAUTION**
  CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

- **NOTICE**
  NOTICE draws your attention to the risk of damage to the machine.

1.4 General safety concerns when using the coffee machine

Improper use of the coffee machine can lead to potential hazards during operation. To avoid injury and health hazards, please observe the following instructions:

WARNING
Health hazard due to electric shock

> If the mains cable is damaged, it must be replaced with a special cable or unit available from the manufacturer or its customer service department.

1. Damaged power cords, cables or plugs can lead to electric shock.

2. Do not connect damaged mains cables, cables or plugs to the power supply.

3. Make sure that the machine and the mains cable are not near hot surfaces such as gas or electric stoves or ovens.

4. Make sure that the mains cable is not pinched and does not rub against sharp edges.

5. Do not immerse the mains plug in water or other liquids and do not pour any liquids onto the mains plug. The mains plug must be dry.

6. Repairs or maintenance work on electrical systems that are carried out improperly can lead to an electric shock.

7. Only have maintenance work carried out by authorized persons with the appropriate qualifications.

8. This device has an earthing system integrated for functional purposes.

WARNING
Choking hazard

1. Plastic packaging materials can suffocate children.

2. Ensure that children and persons with reduced physical, sensory or mental capabilities do not have access to plastic packaging materials.

CAUTION
Risk of scalding

1. Hot liquids during cleaning can cause scalding. Keep your hands away from the spouts during this process.

2. Do not place anything on the drip grid.

3. Only use suitable drinking vessels.

4. Always be careful with hot drinks.

5. **IN CASE OF A BURN:** Cool the affected area immediately and consult a doctor, depending on the severity of the injury.

CAUTION
Risk of injury

1. If objects fall into the grinder, splinters can be thrown out, which can cause injuries.

2. Never insert objects into the grinder.

CAUTION
Cut and crushing injuries

1. Active components inside the coffee machine can injure fingers or hands.

2. Switch off the coffee machine and disconnect the mains plug before removing the grinder or reaching into the brew group.

CAUTION
Irritation due to cleaning agents

1. Cleaning tablets, milk system cleaning agents and descaling agents can cause irritation.

2. Observe the hazard warnings on the label of the respective cleaning agent.

3. Avoid contact with eyes and skin.

4. Wash your hands after contact with cleaning agents. Consult a doctor if necessary.

5. Cleaning agents must not get into drinks.

CAUTION
Health hazard due to germ formation

1. Inadequate cleaning can result in food residues remaining in the machine and contaminating products.

2. Do not use the machine if it has not been cleaned in accordance with the instructions.

3. Clean the machine daily according to the instructions.

4. Inform the operating personnel about the necessary cleaning measures.

5. Residues may accumulate if the machine is not used for long periods. Clean the machine before using it again.

6. Using the water filter for too long can lead to the formation of algae. Replace the water filter when the machine prompts you to do so.

7. Coffee and fresh milk must be used within the expiry date.

CAUTION
Risk of mechanical injury

1. The appliance must be set up in a horizontal position.

2. If the machine has not been completely emptied, it must not be stored at temperatures below freezing. Place the machine at a temperature of around 20 °C for 2-4 hours if freezing has occurred.

3. The appliance should be cleaned in the recommended manner and must not be immersed in water or cleaned with a spray head.

2. description of the machine

2.1 Machine overview

The E60 series coffee machines are available with numerous options. An example configuration is shown here. Please note that your coffee machine may differ from the configuration shown here.

- **Bean container**

- **Control panel**

  - **Milk and coffee spout**

  - **Milk tube**

- **Drip tray**

- **MDB connection**

- **Mains switch**

  - **Mains connection**

  - **Water connection**

2.2 Screen interface

The E60 series coffee machines have three types of user interface - standard, self-service and professional - to meet the requirements of different usage scenarios. Information on changing the designs can be found on page 29.

2.2.1 Standard interface

- **Description:**
  The standard interface is designed for non-professional operators or professional personnel.

  - The membership function can be accessed by tapping the **"logo" symbol** at the top right of the screen.

  - The language can be quickly selected here (more than 20 languages are available).

2.2.2 Self-service interface

- **Description:**
  This surface was specially developed for self-service scenarios such as breakfast restaurants and hotels.

  - Users can quickly select the language via the top right-hand corner of the screen without having to access the menu.

2.2.3 Professional interface

Generally used in commercial scenarios where the machine is intended for use by professional operators.

Continuing the order is available in this interface.

2.2.4 Symbols on the screen

Icon	Name	Description
	member	Access to the member settings
	Logo	Access to the menu settings
	Scroller	Tips for beverage pages and current page
	Add	Add drinks
	Close	Close current page
	Warning	Display exception message
	Brew group position	Display the status of the current brew group
	Error message	Display error message of the current machine
	Water flow	Display current water flow, unit: ml/s
	Inactive	Beverage is "inactive" and cannot be prepared
	Thermoblock temperature	Display thermoblock temperature
	Operating instructions	Display operating instructions for the current system initializ

2.2.5 Icons in the menu settings

Icon	Name	Description
	Back	**Back to the main page. The PIN code must be entered again to access the menu.**
	Main page	Back to the main page. It is not necessary to enter the PIN code again to access the menu.
	Selected	The item is selected or activated.
	Edit	Editing this element is permitted.

2.3 Scope of delivery

The scope of delivery may vary depending on the device version.

Part	Image	Quantity
key		1
Milk tube		1
User manual		1
Tap water connection		1
Water connection adapter		2
Barrel water pipe		1

2.4 Technical data

Screen dimensions	7 inch
Water tank capacity	**E60(T):** 2 liters / **E60L(T):** 6 liters
Drip tray capacity	2 liters
Coffee grounds container capacity	50 pieces
Coffee spout height	75-155 mm
Permissible water pressure	0.05-0.6 MPa
Bean container capacity	750 g
Power supply	220-240 V, 50/60 Hz
Power consumption	3100 W
Machine dimensions (W*H*D)	**E60(T):** 304x559x628 mm **E60L(T):** 391x559x628 mm
Net weight	18 kg / 20 kg
Noise level	55-70 dB(A)

1. Depending on the model and sales area of the machine, the IoT (Internet of Things) function is optional. Please contact customer service for more information.

2. The technical parameters and frequency ranges of the machine are only compatible with the IoT configuration. For further information, please contact customer service.

Radio frequencies and parameters

Technology	Parameters
TD-LTE	■ B38■ B40
WLAN	■ 2.4 GHz
Bluetooth	■ EDR■ LE
WLAN details	
Supported system	**■ 2.4 GHz: 802.11 b ■ 802.11 g ■ 802.11 n**
Bandwidth used	**■ 2.4 GHz: 20 M ■ 40 M**

The radio parameters and frequency range of this device are as follows

Media types	Commercial fully automatic coffee machine
Model	E60(T), E60L(T)
Modulation Mode	TD-LTE: QPSK/16QAM BT: GFSK, π/4-DQPSK, 8-DPSK WLAN: CCK DSSS/OFDM

Technical parameters	Frequency range	Occupied bandwidth	Transmitted power
Target value	TD-LTE: Volume 38: 2570-2620 MHz Volume 40: 2300-2400 MHz BT: 2.400-2.4835 GHz 2.402-2.4800 GHz WLAN: 2.400-2.4835 GHz	TD-LTE: ~ 20 MHz BT: ~ 2 MHz WLAN: ~ 20 MHz ~ 40 MHz	TD-LTE: 23 dBm + 2.7 dB BT ~ 20 dBm (EIRP) WLAN: ~ 20 dBm (EIRP)

3. installation

3.1 Installation tips

1. The machine may only be installed by a trained service technician.

2. The manufacturer is not liable for injuries caused by improper installation of the appliance.

3. The original accessories must be used for installation.

4. The installation staff will carry out the initial commissioning process for your coffee machine and instruct you on the basic functions.

Please contact customer service if you require further assistance or have any questions.

3.2 Dimensions

Unit of measurement: Millimeters
E60 series

Unit of measurement: Millimeters
E60 **L(T) series**

3.3 Installation location

1. The installation location must be dry and protected from water splashes.

2. Some condensation or water can always escape from a coffee machine.

3. Do not use the coffee machine outdoors in winter.

4. The machine must be installed on a stable, level and heat-resistant surface.

5. The ambient temperature must be between 5 °C and 35 °C.

3.4 Electrical connection

1. The mains connection must correspond to the voltage, current and frequency specified on the appliance label.

    - Installing an incorrect or unsuitable plug can lead to a short circuit and thus to a fire. The plug must be selected and installed by qualified service personnel.

2. The machines are only electrically safe if they are properly earthed as described in the current electrical safety regulations. Check compliance with these regulations and, if in doubt, have the wiring checked thoroughly by qualified personnel.

3. The manufacturer accepts no responsibility for damage caused by improper earthing or incorrect use of the power supply.

4. No user action required to switch the product between 50 and 60 Hz; the product can automatically adapt to both frequencies.

3.5 Water connection

The models in the E60 series offer the following options for the water supply:

- Tank water supply

- Fixed water connection (optional)

- Barrel water supply

The water supply via the water tank is set as standard.

3.5.1 Water quality

Parameters	Value
Total hardness	4-8 dH GH / 70 - 140 ppm (mg/l)
Carbonate hardness	3-6 dH KH / 50-105 ppm (mg/l)
Acidity/pH value	6.5-7.5 pH
Chlorine content	< 25 mg/l
TDS (total dissolved solids)	30 - 150 ppm (mg/l)
Electrical conductivity	50-200 µS/cm (microsiemens)
Iron content	< 0.3 mg/l

A water system filter must be installed to ensure the required water quality.

3.5.2 Connection to the tap water
The distance between the machine and the water connection should not be more than 1 meter (only use the original hose supplied to connect the appliance). The water pressure must be between 2-6 bar. If the water pressure is above 6 bar, a pressure reducer must be installed.

3.5.3 Barrel water connection
The drum water connection requires accessories that are supplied by the factory. Please contact customer service if you wish to use the tap water function.

3.5.4 Installing the water filter

1. Select **system accessories water filter**

2. Select **installation/replacement** and internal water filter, enter the water capacity based on the appropriate level

3. Then tap on **Finish**.

4. first start

4.1 Filling material
Add material to the machine. See page 15 for specific operation.

Use the water supply from the water tank for the initial start-up.

4.2 First program start setting
After turning on the machine for the first time, you can access the start-up program setting option. The specific process is as follows:

1. Plug the power cable of the coffee machine into a socket and press the power switch.

2. Press the power button on the screen.

3. The screen is switched on.

4. Select the language.

5. Set the time and date.

6. Set the PIN code.

7. Select the screen interface.

8. Set the display of the panel.

9. Click on "Finish" to complete the settings.

Model E-Series
5. operation

5.1 Filling the coffee bean hopper

1. Lift the lid of the bean container.

2. Add the coffee beans.

3. Replace the lid.

Do not insert any objects into the bean container or the grinder.
Otherwise, splinters could be ejected, which could lead to injuries.

1. Do not pour ground coffee into the bean container.

2. Do not pour any liquids into the bean container.

5.2 Filling the water tank

1. Pull out the water tank.

2. Fill the water tank with drinking water.

3. Insert the water tank (make sure that the water tank is positioned correctly).

1. The water surface must not exceed the maximum mark on the water tank.

2. Do not fill the water tank with hot water as this can damage the machine.

5.3 Milk connection

1. Connect the milk hose to the machine.

2. Insert the milk pipe into the milk container.

Storing milk in a cooler

5.4 Switching on the machine
The procedure for switching on the machine (see page 14 for the initial commissioning / start-up program).

5.5 Preparation of drinks

5.5.1 Preparing drinks in the standard interface

1. Place a suitable cup under the beverage outlet.

2. Tap on the drink symbol.

3. The drink is prepared.

- Tap on '<' and '>' to change parameters during beverage preparation.

- Tap on "Order" to select another desired drink.

- To cancel the drink preparation, tap on 'Stop'.

5.5.2 Preparing drinks in the 'Self-service' interface

1. Place a suitable cup under the beverage outlet.

2. Tap on the drink symbol.

3. The drink is prepared.

Process bar

- Tap on '<' and '>' to change parameters during beverage preparation.

- To cancel the drink preparation, tap on 'Stop'.

- Tap on "Order" to select another desired drink.

- Change the parameters during beverage preparation.

5.5.3 Preparing drinks in the 'Professional' interface

1. place a suitable cup under the beverage outlet.

2. tap the drink symbol.

Cancellation of the beverage preparation

3. the drink is prepared

4. queue function can be used while the drink is being prepared. Tap the Americano drink icon when Ristretto is being prepared. Americano will then be displayed in the queue as shown below.

5.6 Grinding degree setting

The grinding degree can be adjusted with a calibration program. Contact customer service for support.

6. program settings

6.1 Accessing the menu

1. Tap on the logo symbol in the top left-hand corner.

2. Enter the PIN code and tap **Finish**.

3. Select the desired menu.

1. PIN codes can be defined in the start-up program during initial start-up.
   If no PIN codes are set, the default codes are empty.

2. Different menu rights can be obtained by entering different PIN codes.
   The specific setting of the "PIN code" rights assignment can be checked and changed in the
   "System settings / User / Maintenance rights" menu.

6.2 Program operating structure

Maintenance

- Rinsing Cleaning Descaling General functions

Drinks

- Beverage settings Beverage display

System

- Water supply maintenance Accessories Switching on/off Reset

Control panel

- Service modes Main page Beverage preparation Advertising Advanced settings

Users

- Administrator PIN code Maintenance PIN code Maintenance rights

Language

- Chinese Chinese

Statistics

- overview Beverages Cleaning Descaling & emptying the system

Help

- Information on

6.3 Maintenance

6.3.1 Overview of the cleaning menu

Maintenance

- **Sinks**

Brew group rinsing Milk frother rinsing External milk hose rinsing

- **Cleaning**

  - Brew group cleaning with tablet

  - Milk system cleaning

- **Decalcification**

  - Decalcification

- **General functions**

  - Screen cleaning

  - Restart machine

6.3.2 Flushing

Brew group rinsing

Carry out an immediate hot rinse of the brewing system after tapping.

Milk frother rinsing

Carry out an immediate hot rinse of the milk frother after tapping.

External milk hose rinsing

The screen indicates to insert the milk pipe into the drip tray. After tapping 'Confirm', the rinse is performed immediately.

6.3.3 Cleaning

Brew group cleaning

After tapping the 'Start' program, immediately run the brew group cleaning program with cleaning tablets when the message 'Brew group cleaning with cleaning tablets' appears on the screen.

Cleaning tablets are required for the process.

Total duration: approx. 10 minutes.

Milk system cleaning

Carry out the cleaning process for the milk system immediately after tapping the 'Start' program.

Cleaning agents are required for the process.

Total duration: approx. 10 minutes.

6.3.4 Descaling

Descaling powder is required for the process.

Total duration: approx. 40 minutes.

6.3.5 General functions

Screen cleaning

The screen is locked for 15 seconds after you have tapped "Screen cleaning". Use a cloth to clean the surface of the screen during this time.

Restart machine

Restart the coffee machine system after tapping 'Restart'.

6.4 Drinks

6.4.1 Overview of the beverage settings

6.4.2 Beverage settings

1. **Changing the drink icon**

After tapping the edit icon, the drink icon can be changed.

Images uploaded from a USB stick can be used as beverage icons.

2. **Changing the beverage name**

After tapping the edit icon, the beverage name can be changed.

The name can be customized by users via an input method.

3. **Beverage status**

If 'Active' is selected, this drink can be prepared.

If 'Inactive' is selected, the drink is blocked and cannot be prepared.

4. **Deleting a drink**

Tapping the "Delete" button under a drink removes the drink.

5. add a new drink

Tap on "Add" to select a new drink from the pop-up list that you would like to add. After adding a new drink to the menu list, the name and icon of the new drink can be changed and defined.

Recipe settings

Take Latte Macchiato for example, after tapping the latte symbol you will be taken to the recipe page where you can change the drink parameters

Check current recipe

The sequence from left to right indicates the order in which the beverage components are dispensed: Milk foam - Hot milk - Coffee.

Change the order of the recipe

Press a recipe icon (e.g. coffee) and drag it to change its position.

Change recipe parameters

Tap on a recipe to change the recipe parameters. The adjustable value range must correspond to the software conditions.

Delete recipe

Go to the recipe page and tap the "**Delete**" button.

Add recipe

1. The factory default list appears here. The recipe is automatically added to the recipe compilation list for drinks after tapping.

2. The number of recipes that can be added for drinks: 1-6.

3. The adjustable value range must correspond to the software conditions.

4. All adjustable recipe parameters are shown in the image on the left.

Addable recipe parameters

Coffee

Parameters	Value range	Remarks
Pre-brewing volume	0-30 ml	Standard: 25 ml
Coffee volume	15-240 ml	Standard: 150 ml
Single brewing process	Yes or no	Standard: Yes
Brewing processes	1-4 times	Standard: 1

Hot milk

Parameters	Value range	Remarks
Time	5-120 seconds	Standard: 10 seconds

Milk foam

Parameters	Value range	Remarks
Time	5-120 seconds	Standard: 10 seconds

Hot water

Parameters	Value range	Remarks
Water quantity	25-450 ml	Standard: 100 ml
Water temperature	High, Medium, Low, Cold	Standard: High

Break

Parameters	Value range	Remarks
Time	1-20 seconds	Standard: 5 seconds

Test

Tap on "Test" to prepare the drink with the modified recipe after the recipe settings have been completed. Test whether the drink meets your expectations.

6.4.3 Beverage display

Two modes are available for the beverage display: Grid layout and menu cards

Grid layout

Parameters	Value range (standard/self-operation)	Remarks
Columns per page	1x1, 2x1, 3x1, 4x1, 5x1, 3x2, 4x2, 5x2	Standard: 5x2

Parameters	Value range (Professional)	Remarks
Columns per page	2x1, 3x2, 3x3, 4x3	Standard: 4x3

Menu cards

List of the second level

Drinks from the drinks list can be sorted into different menu cards. Number of menu cards: **2-7**.

1. Touch the cover picture of the menu card to replace it with a new one. The new cover picture can be selected from the photo gallery or uploaded from a USB stick.

2. Touch "**Update title**" to change the title of the menu card.

3. Touch the second level to select drinks from the drinks list and add them to the menu cards.

4. The effect of activating "**Show second-level drinks on the first page**" is shown in the following image.

6.5 System

6.5.1 Overview of the system menu

System

- **Water supply**

  Water supply mode   Water hardness

- **Maintenance**

  Rinsing   Cleaning   Descaling   Emptying the coffee grounds container

- **Accessories**

  Water filter   Syrup

- **Switch on/off**

  Automatic switch-off   Automatic switch-off according to time   Switch off button

- **Reset**

  Resetting drinks   Reset factory settings

6.5.2 Water supply
Water supply mode
Select the appropriate water supply mode. By default, the water supply is set to **water tank**.

Water hardness
Set the water hardness value for the machine here. Default value: 5 dH.

6.5.3 Maintenance parameter setting
Flushing
The settings for flushing parameters are as follows:

Parameters	Setting range	Remarks
Warm-up rinse	0.5-4 hours	Standard: 30 minutes
Automatic brew group rinsing	Off / 5-20 minutes	Standard: Off
Automatic milk frother rinsing	Off / 5-20 minutes	Standard: 10 minutes

Cleaning

Parameter settings for brew group cleaning with tablets are as follows:

Parameters	Setting range	Remarks
Cleaning the brew group with tablets - Warning after number of cups	[250, 350]	Standard: 350 cups
Forced cleaning of the brew group with tablets - Warning after number of cups	[350, 450]	Standard: 450 cups

Descaling

Water hardness, water flow and the installation or non-installation of the water filter determine the remaining number of liters and time before descaling. The parameter settings for descaling are as follows:

Parameters	Setting range	Remarks
Decalcification warning	~250 liters	Standard: 250 liters
Forced descaling	~300 liters	Standard: 300 liters

Emptying the coffee grounds container

1. Select **"Active"** so that the message **"Empty coffee grounds container"** is displayed when the number of coffee grounds reaches 50 or the thickness reaches 750 mm.

2. Select **'Inactive'** so that the message **'Empty coffee grounds container'** is not displayed on the screen

6.5.4 Accessories

Water filter

1. Select **"Dismantle"** if no water filter is installed.

2. **Select "Installation/replacement"** if a water filter is to be installed or replaced. The type of filter cartridge must be selected and the capacity entered.

3. Standard setting: **"Dismantle"**

6.5.5 Switching off

Automatic switch-off

Set the countdown for the automatic switch-off of the machine here, e.g. automatic switch-off after 8 hours.

Parameters	Setting range	Remarks
Countdown for automatic switch-off	0.5-24 hours, Never	Standard: 4 hours

Automatic switch-off by time setting

Set the time for automatic switch-off here, e.g. 9:15 a.m.

Switch off button

1. Select "Active" and press and hold the on/off button for 3 seconds to switch the screen off.

2. Select "Inactive" and the function of the on-screen switch is deactivated.

6.5.6 Reset

Beverage reset

Resets all beverage-related parameters to the factory settings.

Reset factory settings

Resets all machine parameters to the factory settings.

6.6 Control panel

6.6.1 Service modes

Select the interface mode displayed on the screen.

A specific introduction to each interface mode displayed on the screen can be found on page 6.

6.6.2 Main page

Membership function

Option: Active | Inactive

1. Select **"Active"**, tap the member button in the top right corner of the screen and create members and a list of favorite drinks.

2. Select **"Inactive"**, the member button is not displayed.

Serial number

Option: Active | Inactive

1. Select **"Active"**, the serial number of the machine is displayed in the bottom left-hand corner of the screen.

2. Select **"Inactive"**, the serial number of the machine is not displayed.

Service call

Option: Active | Inactive

1. Select **"Active"**, the service call is displayed in the bottom right-hand corner of the screen.

2. Select **"Inactive"**, the service call is not displayed.

Change logo

Tap the edit button to change the logo displayed on the screen. Upload a new logo image from a USB flash drive.

The backgrounds of the LOGO image used on the start page, in professional mode and in self-service mode must be black.

6.6.3 Beverage preparation

Cancel drink

Option: Active | Inactive

1. If **'Active'** is selected, beverage preparation can be interrupted by tapping **'Stop'.**

2. If **"Inactive"** is selected, **"Stop" is** not displayed.

Beverage customization

Option: Active | Inactive

1. If **'Active'** is selected, the drink recipes can be adjusted during preparation by tapping the left and right buttons.

2. If **"Inactive"** is selected, the drink recipes cannot be adjusted during preparation.

Volume display

Option: Active | Inactive

1. If **"Active"** is selected, the drink recipes are displayed during preparation.

2. If **"Inactive"** is selected, the drink recipes are not displayed during preparation.

Continue to order

Option: Active | Inactive

1. If **"Active"** is selected, tap **"Order"** to select the next drink.

2. If **"Inactive"** is selected, **"Order" is** not displayed.

6.6.4 Advertising

AD - Standby

Settings for advertisements when the machine is in standby. Advertising resources can be loaded from a USB stick.

Parameters	Setting range	Remarks
Waiting time	0-100 seconds	Standard: 60 seconds
Cycle type	Infinite loop; end automatically after display	Standard: Off
Single frame playback time	0-100 seconds	Standard: 10 seconds

Advertising settings are available here, videos and images can be loaded from USB sticks.

AD - Welcome

Settings for advertisements that are displayed when the machine is started.

Parameters	Setting range	Remarks
Single frame playback time	0-100 seconds	Standard: 5 seconds

Video requirements: MP4 format, 16:9 ratio, recommended resolution 1280x800. Video bitrate below 3000 kbps and 100M.
Image format: PNG, JPG, JPEG, recommended resolution 1280x800.

AD - Beverage preparation

Settings for advertisements during beverage preparation.

Parameters	Setting range	Remarks
Single frame playback time	0-100 seconds	Standard: 5 seconds

Video requirements: MP4 format, 4:3 ratio, recommended resolution 890x700. Video bitrate below 3000 kbps and 100M.
Image format: PNG, JPG, JPEG, recommended resolution 890x700.

6.6.5 Advanced settings

- **Date:** Set local date

- **Time:** Set local time

- **Time zone:** Set local time zone

- **Brightness:** Set brightness. Standard: 60 %

6.7 Users

Different user rights can be assigned using corresponding PIN codes.

6.7.1 Administrator PIN code

Set up the administrator PIN code here, which consists of 5 digits.
By entering the correct PIN code, all menu rights can be displayed.

6.7.2 Maintenance PIN code

Set up the maintenance PIN code here, which consists of 4 digits.
By entering the correct PIN code, the assigned maintenance rights can be displayed.

6.7.3 Maintenance rights

Define specific rights for the maintenance PIN code here.

6.8 Language

Available languages are displayed here.

Select language.

The default language is English.

6.9 Statistics

Display the history data of various beverage preparations, the total number of beverages as well as care and maintenance data.

6.9.1 Drinks

Quick search

Data can be displayed by 1 week, 1 month, 3 months, current date, half a year or a year.

The display of data for a specific period can be customized. The data can be displayed in two formats: Tables and Charts.

6.9.2 Cleaning

Specific time logs of various cleaning tasks can be viewed here, including the start time, end time and duration of the cleaning tasks.

6.9.3 Descaling/emptying the system

Progress logs for descaling and draining the water system can be viewed here.

6.10 Help

About
Display machine information
Information about the machine can be displayed here, including

- CTR version (PCB software)

- HMI version (screen software)

- Android system version

- Calibration file version

- Serial number of the machine

- IMEI information of the machine

- Available memory space of the screen

Updating the software via USB stick
The program of the machine can be updated via USB stick.

Software upgrades must be carried out by a professional technician. Contact customer service for assistance.

7 Cleaning and maintenance

The perfect coffee experience depends on a perfectly cleaned coffee machine.
Clean your coffee machine at least once a day and more often if necessary.
Clean the machine immediately if you notice that it is dirty or clogged.

7.1 Overview of cleaning intervals

Cleaning intervals	Operation	Kind
Daily (or as required)	Brew group rinsing	Automatic or manual
	Milk frother rinsing	Automatic or manual
	Emptying the drip tray	Manual
	Emptying the coffee grounds container	Manual
	Cleaning the screen	Manual
	Cleaning the milk frother	Manual
	Cleaning the brew group	Manual
	Cleaning the water tank	Manual

34

Cleaning intervals	Operation	Kind
Weekly	Clean the milk frother with cleaning agent	With cleaning agents
	Brew group rinsing	When the screen displays a message
If available	Decalcification	When the screen displays a message
	Filter change	When the screen displays a message

7.2 Preparing the parts

Parts	Use
Cleaning tablet	Clean brew group with tablet
Cleaning agent for the milk system	Cleaning the milk system
Descaling powder	Decalcification
key	Adjust the grinding degree
Milk tube brush	Cleaning the milk pipe manually
Damp cloth	Clean the bean container, screen and machine surface

7.3 Daily cleaning

7.3.1 Rinsing the brew group / rinsing the milk frother / rinsing the external milk hose

1. Automatic flushing intervals can be set in the **"Maintenance/Flushing"** menu. Once the set conditions are reached, flushing is carried out automatically.

2. Flush immediately by manual selection.
   Go to the **"Maintenance/flush"** menu and touch the individual flush options to flush immediately.

Hot water is dispensed from the coffee spout during rinsing. Be careful to avoid scalding.

7.3.2 Emptying the coffee grounds container

Empty the coffee grounds container (at least once a day).

1. Remove the coffee grounds container.

2. Empty the coffee grounds.

3. Clean thoroughly with fresh water.

4. Dry and put the coffee grounds container back.

7.3.3 Emptying the drip tray

The drip tray is located under the coffee grounds container. Clean the drip tray as required (at least once a day).

1. Remove the drip tray.

2. Pour out waste water.

3. Clean thoroughly with fresh water.

4. Dry and put the drip tray back.

The two metal plates on the front of the drip tray must be cleaned and kept dry, otherwise the message **"Empty drip tray"** will be displayed incorrectly.

7.3.4 Cleaning the screen

Call up **"Maintenance/common functions".**
Select **"Clean screen"** to start a 15-second countdown.
The screen can now be cleaned with a dry cloth.

7.4 Weekly cleaning

7.4.1 Cleaning the milk frother manually

1. Remove the milk frother.

2. Disassemble the milk frother.

3. Clean the milk frother with fresh water and reinsert it.

4. Reset the milk frother.

The specific process for manually cleaning the milk frother can be viewed under **'Help/Video/Cleaning the milk frother manually'.**

7.4.2 Cleaning the brew group with the brush

1. The brew group can become clogged if the coffee beans are ground too finely.
   It is recommended to clean the brew group once a week with a brush.

7.5 Cleaning the brew group (if necessary)

A message **'Clean brew group with tablet'** appears on the screen if the coffee system needs to be cleaned with a cleaning tablet. The total duration is approx. 13 minutes.

1. Open the **"Maintenance/Cleaning"** menu.

2. Tap on the **"START"** button.

3. Tap on **"Confirm"** to start the cleaning process.

4. Follow each instruction according to the message displayed on the screen.

If the brew group is not cleaned with tablets in good time, the screen will be locked after the preset mandatory cleaning intervals have been reached. The machine can only be used again once the cleaning process has been completed.

7.6 Milk system cleaning

A **'Clean milk system'** message appears on the screen when the milk system needs to be cleaned with cleaning fluid. The total duration is approx. 10 minutes.

1. Open the **"Maintenance/Cleaning"** menu.

2. Tap on the **"START"** button.

3. Tap on **"Confirm"** to start the cleaning process.

4. Follow each instruction according to the message displayed on the screen.

Descaling solution flows out of the spout during descaling. Therefore, never stand under the spout during descaling.

7.7 Descaling (if necessary)

The water hardness, the water flow rate and the use of a water filter determine the descaling schedule. The descaling time is calculated and displayed by the E60 series.

7.7.1 Descaling

If descaling is not carried out in good time, the machine screen will be locked after the preset mandatory descaling intervals have been reached. The machine can only be used again once the descaling process has been completed.

1. Open the **"Maintenance/Cleaning"** menu.

2. Tap on the **"START"** button.

3. Tap on **'Confirm'** to start the descaling process.

4. Follow each instruction according to the message displayed on the screen.

Hot cleaning or descaling solution flows out of the spout during cleaning and descaling. Therefore, never stand under the spouts during descaling.

8. news and explanations

8.1 Company news

If an error occurs, the machine displays an error message, which is indicated by a red triangle in the top right-hand corner of the control panel. Tap on this symbol to obtain further information.

Information on	Possible solutions
Insert water tank	Check that the water tank is inserted correctly or reset it.
Fill the water tank	Fill the water tank.
Insert drip tray	Insert the drip tray.
Emptying the drip tray	Empty the drip tray.
Emptying the coffee grounds container	Empty the coffee grounds container.
Check coffee system	Check the coffee system.
Check steam system	Check the steam system.
Resetting the brewing group	Check the brew group.
Software error	Restart the machine.
Error in the serial connection	Check the connection of the main PCB.
CTR error	Update the software.

8.2 Error messages

The error message appears automatically if the entire system is affected by an error. Restart the machine if serious problems occur.

1. Switch the machine off and on again using the main switch to restart it.

2. Please contact a service technician if the machine cannot be started or if you are unable to rectify the fault.

Error code	Error description	Possible solutions
E1	PCBA error	Restart machine
E2	NTC sensor detects that the thermoblock temperature (coffee) is higher than 105 °C	Restart machine
E3	NTC sensor detects that the thermoblock temperature (steam) is higher than 185 °C	Restart machine
E33	No communication between CTR and HMI	Check main circuit board (PCB)
E43	Current error	Restart machine

9. decommissioning

9.1 Preparation for decommissioning

1. Clean the machine using all cleaning and rinsing functions.

2. Cleaning after emptying the bean container.

3. Clean the beverage dispenser and the milk pipe manually.

4. Clean the brew group with the brush.

5. Clean the drip tray and the coffee grounds container, etc.

9.2 Short-term decommissioning (within one month)

1. Empty the water circuit (have the water circuit of your coffee machine emptied by a service technician).

2. Disconnect the machine from the power supply.

3. Close the water supply.

4. Switch off all additional devices and disconnect them from the power supply.

9.3 Long-term shutdown (longer than one month)

Some components may no longer function properly after prolonged storage or disuse.

The coffee machine must be serviced, installed and cleaned before preparing drinks.

1. Have the water circuit of your coffee machine drained by a service technician.

2. Maintenance may be required if the machine has been stored for longer than 6 months. Please contact customer service for support.

10. transportation and storage

10.1 Transportation

Protect the machine from mechanical damage and unfavorable ambient conditions during transport and storage.

1. Prevent the machine from tipping over or falling down.

2. Repack the machine in its original packaging for transportation.

3. To prevent damage, the water in the coffee machine must be drained before transportation.

4. After emptying the water circuit, dry the machine thoroughly, both inside and out.

Draining the water circuit must be carried out by a professional technician. Please contact the service personnel for assistance.

If the program to empty the water circuit has been run, the coffee system must run the program again that was run when the machine was first started up.

10.2 Storage

The storage conditions must be met:

1. Permissible temperatures: -10 to +50 °C

2. If the machine has not been completely emptied, it must not be used at temperatures

    stored below 0 °C.

3. The machine must be set up in an upright position.

4. The machine system must be drained.

5. The machine and accessories should preferably be packed in their original packaging.

10.3 Recommissioning after long periods of storage or non-use

The coffee machine may no longer function properly if it has been stored or not used for more than 6 months. Please contact your service team for information on restoring and recommissioning your machine.

11. disposal

When disposing of the coffee machine, some internal spare parts can still be used. Ensure that old parts are disposed of in an environmentally neutral manner.

1. Beans, powder and coffee grounds can be composted.

2. Follow the instructions on the label when disposing of unused cleaning agents.

3. Dispose of the liquids from the cleaning container or drip tray in the waste water system.

- **Dispose of electronic parts separately**

- **Dispose of plastic parts according to their labeling**

REDFOX®

List of service organizations:

CZ: RM GASTRO CZ s. r. o., Náchodská 818/16, Praha 9
 Tel. +420 281 926 604, info@rmgastro.cz, www.rmgastro.com

SK: RM Gastro Slovakia, Rybárska 1, Nové Město nad Váhom
 Tel.: +421 32 7717061, obchod@rmgastro.sk, www.rmgastro.sk

PL: RM GASTRO Polska Sp. z o. o., ul. Skoczowska 94, 43-450 Ustroń
 Tel.: +33 854 73 26, www.rmgastro.pl