

 **Bellucci**

# **BISTRO** PRO

Fully Automatic Coffee Machine  
User Manual



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This instruction manual is for the Bellucci Bistro Pro.

Due to product upgrades, there may be differences between the pictures and the products. Please refer to the actual products.

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# 1 Introduction

## 1.1 Welcome

- This Bellucci model is the latest fully-automatic coffee machine, featuring patented core technology.
- This manual explains how to properly use and clean this machine. Please follow the instructions carefully to avoid damage. If you require more detailed information, need to know more details, please contact with our customer service at [info@bellucci.ca](mailto:info@bellucci.ca)
- Always use the machine as directed and retain this manual for future reference.

## 1.2 About this manual

- These instructions are included with the equipment. Always keep this manual in a legible condition at the location where the product is used.
- Modifications to these instructions due to technical advancements are reserved. Reprints, translations and reproductions in any form, including excerpts, require written approval from the manufacturer.
- This manual applies to model: Bellucci Bistro Pro

## 1.3 Machine Description

- Only use to make coffee, hot water and steamed milk; do not use for any other purposes.
- Depending on the machine configuration, the following products can be dispensed: coffee, coffee beverages(latte, cappuccino), and other milk-based beverages.

- The housing is made of aluminum and high quality plastic. The design of this machine and its accessories meet the following operator requirements:
  - Compliance with HACCP hygiene regulations.
  - Compliance with accident prevention regulations for electrical safety in the commercial area;
- The machine features a touchscreen control panel for easy operation.

## 1.4 Company information



1750 Guillet, Laval, QC, Canada H7L 5B2

E-mail : [info@bellucci.ca](mailto:info@bellucci.ca)

Hotline : 514-388-1555

Toll free number: 1 877 819-4443

Website: [www.bellucci.ca](http://www.bellucci.ca)

## 2 Safety

Safety is one of our most important priorities. To ensure safe operation, please read and follow all instructions in this manual carefully.

### 2.1 Application

This machine and all accessories are intended for the following operating modes:

- Use by authorized personnel from the manufacturer
- Supervised self-service operation
- Use with fresh water connections
- Pressure-free operation via freshwater and barrel water
- Permanent installation within dry, enclosed room.

This machine and all accessories are NOT intended for the following operating modes:

- Areas with high humidity (flash steam areas) or outdoors
- On board vehicles or in mobile applications (consult manufacturer)

### 2.2 Safety Instructions

#### 2.2.1 Customer's risk



**WARNING:** You may experience injury if instructions are not followed. Please observe the following points:

- Read the instruction manual carefully before using the machine
- Do not operate the machine if it is not running normally or appears damaged
- Changing the safety device is not permitted
- Touching high-temperature components is not permitted



**WARNING:** This equipment can be used by children 8 years and above, and by persons with reduced physical, sensory, or mental abilities or with less experience and knowledge, only when they are supervised or have been trained in the safe use of the equipment.

- Children are not allowed to play with the equipment
- Children are not permitted to perform cleaning and maintenance tasks
- Machine must be installed at an obvious site
- Self-service use and operation should be supervised by trained personnel. To ensure compliance with maintenance regulations and to reduce the risk of fire or electric shock



**WARNING:** Incorrect use of the electronic device can lead to electric shock. Please read the following points:

- Electrical equipment should only be serviced by trained personnel
- The machine must be connected with leak-protected circuit protection (connection by selective leakage protection)
- Observe the corresponding low-voltage and local and regional safety regulations
- The connection must comply with regulations to avoid fire or electric hazards
- The supply voltage must match the details on the nameplate
- Do not touch live electrical parts



**WARNING:** Disconnect power supply before repairing.



**WARNING:** Replacing a power cord not provided by our company may present a risk of fire or electric shock.



**WARNING:** Be careful with drinks containing additives and residues that may cause allergies.

Please observe the following points:

- Check the additives in drinks for allergy risks listed on the display under self-service operation
- In self-service applications, check for allergy-causing additives in products that customers may use

### 2.2.2 Hazards to Machines



**Scalding Hazard:** Risk of scalding in areas where beverages, hot water, and steam are dispensed. Do not put your hands under the spout during preparation or cleaning.



**Scalding Hazard:** High temperatures may be present at the spout and the brewing unit. Only access handles pre-designed for this purpose. Clean the brewing unit only after the machine has cooled down.



**Crush Caution:** There is a risk of crushing by touching any moving parts. Do not reach into the coffee bean hopper, powder hopper, or opening of the brewing unit when the machine is switched on.



**WARNING:** Incorrect use of the coffee machine may result in damage or contamination of the machine.

Please observe the following points:

- Install a limescale filter if the carbonate hardness in the water exceeds 8°dKH; otherwise the coffee machine will be damaged by calcification
- For safety reasons, always pay attention to closing the main water valve (coffee machine with a fixed water connection) after shutting down and turning off the main switch or pulling out the plug
- Please abide by the relevant local/regional low-voltage directives and local safety rules and regulations
- Please ensure that the water source is normal before starting the machine; otherwise the pump will be idling

- Bellucci recommends (at the time of delivery and installation) installing a check valve in the water pipe to avoid water seepage hazards due to back pressure in the coffee machine

### Additional Safety Information

- The coffee machine must be cleaned and then restarted after a prolonged shutdown (such as a corporate vacation)
- Protect the coffee machine from weather (frost, humidity, etc.)
- Troubleshooting can only be done by professional technicians
- Please use original accessories from Bellucci
- For external visible damage or leakage, please contact customer service immediately for replacement or repair
- Be sure to turn off the power and unplug before cleaning the machine
- Do not rinse the machine with water or use steam cleaners
- Do not place the machine on surfaces that may be sprayed with water
- Only coffee beans can be placed in the coffee bean bin
- Freeze-dried coffee must not be used, as this will cause the brewing unit to stick
- If the coffee machine and its accessories are transported at a temperature below 10°C, the coffee machine and its accessories must be left at room temperature for three hours after transport before they are plugged in and turned on. Failure to observe this may result in equipment failure or serious damage to internal electrical components
- Always use a new hose set (drinking water/soda/beer hose) supplied with the machine; never use an old hose

### 2.2.3 Dangers of Cleaning Agents



**WARNING: Cleaning Agent Hazards.**  
Please observe the following points:

- Cleaner storage should be kept away from children and unauthorized persons.
- Cleaning agents should not be ingested.
- Do not mix cleaners with other chemicals or acids.
- Never add cleaning agents to the drinking water tank.
- Cleaners and descalers should only be used for their intended purpose (see label).
- Do not eat or drink while using the cleaner.
- Good ventilation and exhaust must be ensured when using cleaning agents.
- Wear protective gloves when working with cleaning agents.
- Wash hands thoroughly and immediately after using cleanser.



**Storage and Handling: Be sure to observe the following points:**

- Keep all products out of reach of children and unauthorized persons.
- Protect from heat, light, and moisture
- Store away from acidic substances
- Keep products in original packaging
- Do not store with food or drink
- Applicable local laws and regulations on the storage of chemicals(cleaners).



**NOTICE: Disposal - Dispose of cleaning agents and containers according to local waste management regulations.**



**NOTICE: Emergency Advice - In case of accidental ingestion or exposure to cleaning agents, contact your local Poison Control Center immediately.**

### 2.2.4 Health Rules



**Water Quality Requirements**  
Please observe the following points:

- The water must be clean and free from contamination.
- Do not add corrosive water to the machine.
- Total Hardness: 5-8°dH, TDS: 70-200PPM.
- The total hardness must be always higher than the carbonate hardness.
- Minimum carbonate hardness between 5 °dKH or 8.9 °fKH.
- Chlorine content should be less than 100mg/L.
- PH should between 6.5 – 7.
- Use the machine with the water tank (internal/external):
  - Fill the water tank with clean water every day
  - Clean the water tank before filling
  - Hardness of water < 80ppm
  - Do not leave stagnant water
  - When unlocking and locking the tank cover, use a special lock adjustment wrench.



**Coffee Handling and Storage**  
Be sure to observe the following points:

- Inspect packaging for damage before use
- Do not more than one day's worth of coffee beans
- Keep the bean hopper lid closed when not in use
- Store coffee in a cool, dry, dark location
- Keep coffee away from cleaning products
- Use older coffee first ("first in, first out"); use coffee before the expiration date
- Reseal bags tightly after opening to maintain freshness
- Use the provided wrench when accessing the bean hopper lock mechanism



### WARNING: Milk Handling Requirements

For food safety, follow these milk handling procedures:

- Use only pasteurized, homogenized milk
- Never use raw or unpasteurized milk
- Keep milk refrigerated at 3-5°C (37-41°F)
- Wear gloves when handling milk system components
- Use milk directly from sealed, unopened containers; Check packaging and expiration dates before use
- Do not refill original milk containers - use a clean pitcher or container instead
- Fill milk reservoir with only one day's supply; the filling capacity of milk is no more than the daily usage.
- Keep milk reservoir lid closed at all times
- Store milk in refrigerated conditions below 4°C (39°F)
- Reseal milk containers immediately after use

## 3 Machine Description

### 3.1 Machine Introduction

#### 3.1.1 Bistro Pro

(Front)



(Back)



Bistro Pro

## 3.2 Technical Parameters

### 3.2.1 Output capacity

Cups per hour based on DIN18873-2:

Advised daily output		100 cups
Hourly output	Espresso (M: 50ml)	70
	Americano (M: 240ml)	50
	Cappuccino (M: 200ml)	70
Hourly hot water output		15L
Water tank capacity		4L
Beans hopper capacity		1000g
Grounds container capacity		About 30 Pcs ( Base on 10g / pc )

### 3.2.2 Technical sheet

Coffee machine	220-240V - 50/60Hz 1500W
Connection tube set	Inner diameter 5mm, Outer diameter 9mm, length 1.5M
Connection water pressure	Tape water is not permitted
Coffee machine W*D*H	280*500*508mm
Machine N.W	15.5kg

### 3.3 Accessories

#### 3.3.1 Accessories supplied

This model supplies the following spare parts:

NAME	PICTURE
Cable	
Key	
Milk tube	
Silicone tube (sieve included)	
Quick start guide	

#### 3.3.2 Accessories and device options

OPTIONAL COMPONENT	PICTURE	DESCRIPTION
Electronic refrigerator		Electronic refrigerator; Light, quiet; Store milk box or container directly.
Compressor cooler		Compressor cooler; Light, quiet; Store milk or container directly.
Filter		It can effectively filter impurities in water, reduce heavy metals, soften water quality, reduce scale formation, and protect machine waterway and heating system

## 4 Installation and Testing

➤ Professionally trained personnel must perform the following operations.

### 4.1 Placement Requirements

#### 4.1.1 Location

 **WARNING:** The following conditions are required for placing the coffee machine. Failure to meet these conditions could damage the machine. Be sure to follow these guidelines:

- The installation surface must be stable and flat, and will not deform under the weight of the coffee machine
- Do not place near heat sources or heat vents
- The coffee machine must be located so that trained personnel can access all sides at all times
- The distance between the energy sources specified on the installation site and the machine location must not exceed 1 meter (3.3 feet)
- Reserve adequate space for maintenance, service, and operation
  - Leave enough space above the machine to allow the bean hopper to be opened without obstruction
  - Keep a minimum distance of 5cm between the back of the device and the wall (air circulation)
  - Observe all regulations on sanitary techniques

#### 4.1.2 Climate conditions

 **WARNING:** The following climate conditions are required for placing the coffee machine. Failure to maintain these conditions may damage the machine. Be sure to follow these guidelines:

- Ambient temperature maintained at +10°C to +40°C (50°F to 104°F)
- Relative air humidity up to 80% rF;
- The coffee machine is designed for indoor use only. Do not use outdoors, protected from weather (rain, snow, frost)



**Notice:** Low Temperature Storage Requirements:

- If the coffee machine in normal use needs to be stored or transported, when the ambient temperature is lower than 0°C, the waterway must be emptied first.

#### 4.1.3 Power Conditions



**WARNING:** Electrical Shock Hazard  
Be sure to observe the following points:

- The electrical connection must be made in accordance with the relevant regulations of the country in which it is used. The voltage at the installation site must match the voltage shown on the nameplate
- The unit must be protected by a fuse with the amperage value stated on the nameplate
- All phases of the equipment must be able to be disconnected from the power grid, and the lines connected to the power line must be reliably grounded
- The electrical equipment on site must be connected according to IEC 364 (DIN VDE 0100)
- Do not operate the machine with a damaged power cord. Immediately replace damaged power cords or plugs by professional technical service personnel
- Bellucci recommends that you do not use extension cables. If an extension cable must be used (minimum cross-section: 1.5 mm<sup>2</sup>), observe the manufacturer's data (instruction manual) for the power cord and local regulations;
- Route the power cord so that people cannot trip over it. Do not let the power cord pass through sharp corners or hang in the air, and do not pinch cables. In addition, the cables must not be placed over high temperature parts or working equipment (including lights, switches, and cleaning agents)
- Do not move or lift the machine by the power cord. Do not unplug the machine by pulling on the cord - always grasp the plug directly. Never touch the power cord or plug with wet hands. Never insert a wet plug into an outlet.

#### 4.1.4 Water Conditions

**!** WARNING: Poor quality raw water and poor water quality can damage the machine. Be sure to observe the following points:

- The water must be clean and contain no more than 100 mg of chlorine per liter
  - Do not add corrosive water to the coffee machine;
  - Carbonate hardness must not exceed 5-6°dKH (German carbonate hardness) or 8.9-10.7° fKH (French carbonate hardness) and the total hardness value must always be higher than the carbonate hardness.
  - Minimum carbonate hardness is 5°dKH or 8.9°fKH, pH must be between 6.5-7;
  - Be sure to use the new hose kit (clean water/soda hose) supplied with the machine.
- The water supply must be connected in accordance with the current regulations and the regulations of the country in which it is used. If the machine is connected to a newly installed water line, the water line and inlet hose must be rinsed thoroughly to prevent stains from entering the machine.
- The coffee machine must be connected to a drinking water line with a throttle valve installed. Fit it to the pressure reducer on the tap (adjusted to 0.3 MPa (3 bar)) via the installed pressure hose and threaded connection G 3/8".

## 4.2 Installation

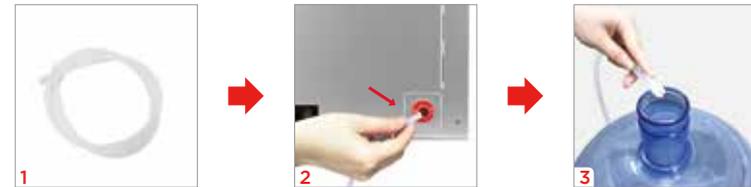
### 4.2.1 Coffee Machine

- 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.

## 4.3 Connection

### 4.3.1 Water inlet tube connection-silicon tube (sieve included)

Connect the tube to the joint with the side without sieve, put the other side of tube(with sieve) into the barrel.



✓ Silicon tube connection is complete.

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



(Water tank)

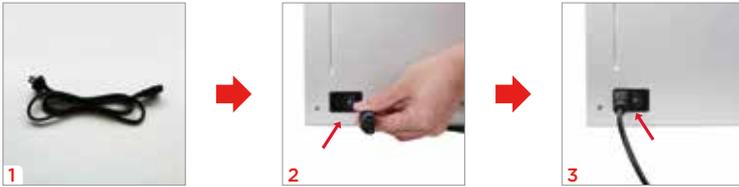


(Water barrel)

## 4.4 Power

### 4.4.1 Coffee machine power

Step 1: Plug into socket of machine.



Step 2: Plug into socket of power.



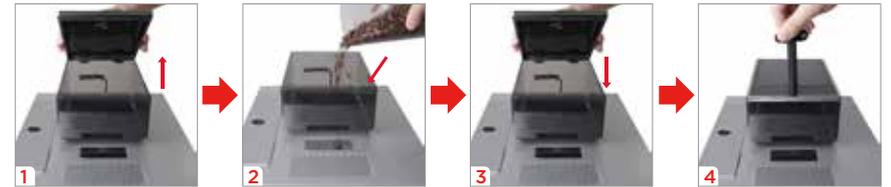
✓ Power connection is complete.

## 5 First Run

### 5.1 Filling

#### 5.1.1 Fill coffee bean

Step 1: Use the lock adjustment wrench to turn the lock core on the bean box lid to the unlock position, open the lid of the coffee bean compartment, add the coffee beans to the bean compartment, and then install the lid.



✓ Beans' filling is complete.

#### 5.1.2 Water filling

Step 1: Use the lock adjusting wrench to turn the lock core on the tank lid to the unlock position, open the lid of the tank, add pure water to the tank, and then close the tank cover.



✓ Water filling is complete.

## 5.2 Coffee Machine Power On

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



✓ Coffee machine power on is complete.

## 5.3 Default Setting

Step 1: Touch the menu button on the screen and input the parameter accordingly.



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.

## 5.4 Power Off Machine

Step 1: Click the icon and shortcut at the bottom of the screen, then enter the menu.



Step 2: Click the option “Power Off” at the bottom of display.



Step 3: The screen pop-up prompts. Are you "power off", click "Yes". The machine turns to power off mode, click "No" to cancel this operation. The screen is off but light is still on (press the screen more than 3 seconds to wake up the machine)



Step 4: In the soft shutdown state, press the power switch on the back of the machine to completely cut off the power of the machine. (Caution: Do not operate the power switch in the booting state, otherwise it may cause damage to the machine)



✓ Machine power off is complete.

## 6 Making Beverages

➤ The following steps can be operated by end users.

### 6.1 Coffee Drinks

➤ Example: Make an Espresso

Step 1: Select “Espresso” on the screen. The machine will begin brewing.



Step 2: The beverage settings interface will appear. After reviewing or adjusting the settings, tap "Start Making" to begin brewing. (Note: Settings can only be adjusted in adjustable mode)



Step 3: The machine is now preparing your drink. Tap “Cancel” at any time to stop brewing immediately.



✓ Coffee drink completed.

## 6.2 Milk Drinks

➤ Example: Making a Cappuccino

Step 1: Select “Cappuccino” on the screen. The machine will begin brewing.



Step 2: The beverage settings screen will appear. After reviewing or adjusting, tap “Start Making” to begin brewing.  
(Note: Settings can only be adjusted in adjustable mode)



Step 3: The machine is now preparing your drink. Tap “Cancel” at any time to stop brewing immediately.



✓Milk coffee is completed.

## 6.3 Hot water

➤ Example: Dispensing Hot Water

Step 1: Select “Hot Water” on the screen. The machine will begin dispensing.



Step 2: The beverage settings screen will appear. After reviewing or adjusting the settings, tap "Start Making" to begin brewing.  
(Note: Settings can only be adjusted in adjustable mode)



Step 3: The machine is now preparing your drink. Tap "Cancel" at any time to stop brewing immediately.



✓ Hot water is ready.

## 7 Rinse and Maintenance

### 7.1 Cleaning schedule

Bellucci commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory	Item	Info
Deep clean	☺		☺			System warm up	▶ P32(7.2.1)
	☺		☺			Automatic quick clean	▶ P33(7.2.2)
	☺		☺			Removing and cleaning the milk foam unit	▶ P34(7.2.3)
			☺			Milk pipe disassembling and cleaning	▶ P35(7.2.4)
Manual clean	☺			☺	●	Brewer deep clean	▶ P36(7.3.1)
	☺			☺	●	Milk deep clean	▶ P36(7.3.2)
					●	Descaling	▶ P37(7.3.3)
			☺		●	One-button maint	▶ P38(7.3.4)
		☺				Water draining	▶ P38(7.3.5)
		☺				Disassembly and installation of bean hopper	▶ P39(7.3.6)
			☺			Coffee beans ground setting	▶ P40(7.3.7)
			☺			Replacement of milk frother gear	▶ P41(7.3.8)
Interpretation							
<b>Daily</b>	Clean at least once per day, possibly more often if needed						
<b>Weekly</b>	Clean at least once per week, possibly more often if needed						
<b>On Demand</b>	Clean if required or dirty if required						
<b>Required</b>	When the machine shows prompts for cleaning						
<b>Mandatory</b>	After the machine jumps out of the prompt, it must be cleaned strictly accordance with the requirements to avoid irreversible machine damage.						

## 7.2 Daily Cleaning

### 7.2.1 System Warm-Up

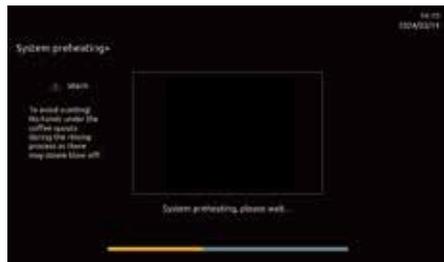
Step 1: Tap the warm-up shortcut icon in the bottom right corner of the screen (when the warm-up shortcut switch is on).



Step 2: Tap "Confirm" (or the device will start automatically when the timer runs out);



Step 3: The system is warming up, please wait...



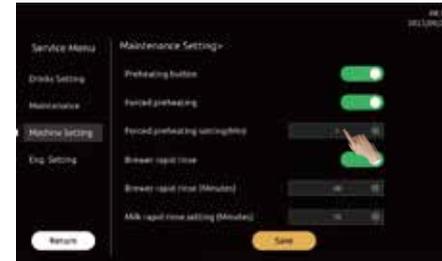
✓ Warm-up completed.

### 7.2.2 Automatic Quick Cleaning Setting

Step 1: Go to "Quick Menu" > "Service Menu" > "Machine Settings" > "Maintenance Settings"



Step 2: Set the interval of the desired quick rinse items (corresponding to the set time after the system is out of sleep). (i.e. rapid rinsing is carried out automatically) "Confirm";



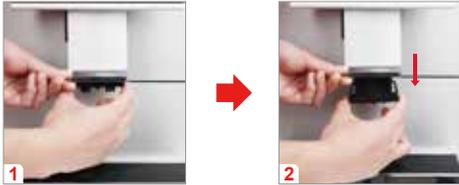
Step 3: Click "Save" button to finish saving the above settings.



✓ Rapid rinsing setup complete.

### 7.2.3 Removing and Cleaning the Milk Foam Unit

Step 1: Grasp the left and right handles of the coffee outlet inward and pull out the coffee outlet downward to remove it completely from the machine.



Step 2: Take out the milk foam device from the coffee exit, pull out the joint and silicone parts in the milk foam device, take it to the faucet and rinse it clean;



Step 3: Take the coffee outlet to the faucet and rinse it clean;



Step 4: Put the rinsed milk foam back into the coffee outlet and back into the coffee outlet assembly.



✓ Removing and cleaning the milk foam unit complete.

### 7.2.4 Milk pipe disassembling and cleaning

Step 1: Pull out the milk tube on the right side of the coffee outlet by hand (pull out the connector together), rinse it under the faucet, and put it back into the milk tube.



✓ Milk pipe disassembling and cleaning complete.

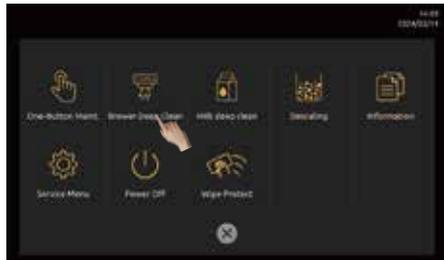
## 7.3 Deep Cleaning

### 7.3.1 Brewer deep clean

Step 1: Click the shortcut menu icon at the bottom of the screen to enter the Service Menu screen;



Step 2: Click on the screen " Deep Cleaning", then follow the prompts.

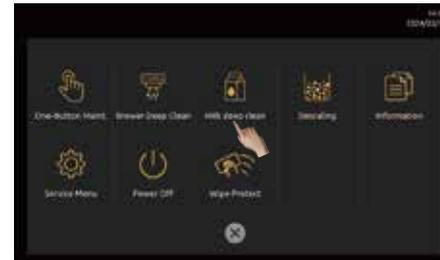


### 7.3.2 Milk deep clean

Step 1: Click the shortcut menu icon at the bottom of the screen to enter the Service Menu screen;



Step 2: Click on the screen " Milk System Deep Cleaning", then follow the prompts.

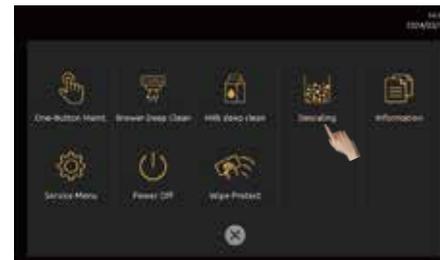


### 7.3.3 Descaling

Step 1: Click the shortcut menu icon at the bottom of the screen to enter the Service Menu screen;



Step 2: Click on the screen " Descaling", then follow the prompts.

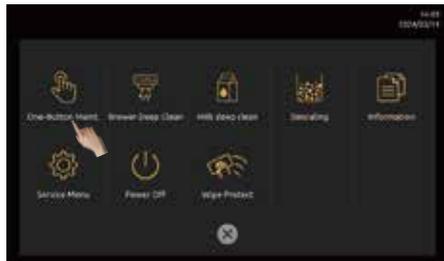


### 7.3.4 One-button maintenance

Step 1: Click the shortcut menu icon at the bottom of the screen to enter the Service Menu screen;



Step 2: Click on the screen "One-button maint", then follow the prompts.

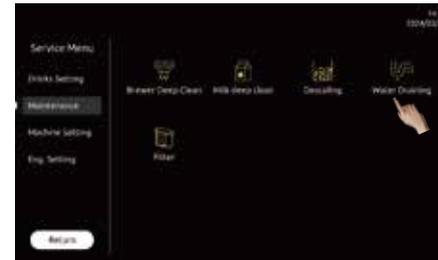


### 7.3.5 Water Draining

Step 1: Click the shortcut menu icon at the bottom of the screen to enter the Service Menu screen.



Step 2: Click "Service Menu" input password. Click "Maintenance", select "Water Draining", then follow the instructions.



### 7.3.6 Disassembly and Installation of Bean Hopper

Removal: Use the lock adjustable spanner to open the bean hopper cover. You can see the metal rod in the bean hopper. Turn the metal rod 90° anti-clockwise to unlock, then lift up the bean hopper.

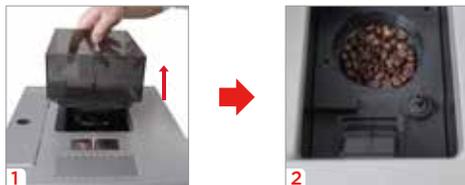


Installation: Put the bean hopper into the corresponding position of the machine. Turn the metal rod 90° clockwise and cover the bean hopper cover.



### 7.3.7 Ground Setting

Step 1: Take out the bean hopper. You can see the adjusting gear under the bean hopper (the value of the adjusting gear: the bigger the icon means the coarser, the smaller means the finer).



Step 2: Turn the adjusting gear. With the gear displayed on the screen, adjust to the suitable gear setting.



Step 3: Install the bean hopper as shown in the picture. Install the bean hopper cover and use the lock adjustable spanner to secure the bean hopper cover.



✓ Coffee bean ground setting is complete.

Caution: Make sure the machine is working before making any adjustments. If not, it will cause grinding gear damage.

### 7.3.8 Replacement of Milk Frother Gear

Step 1: Unplug the milk tube on the right side of the coffee outlet, pinch the handles on the left and right sides of the coffee outlet inward, and pull the coffee outlet downward.

Step 2: Pull out the nozzle from the milk frother and adjust it to the desired position, then refit the milk frother. Finally, put the coffee outlet back into the outlet assembly, and insert the milk tube back into the hole on the right side of the coffee outlet.



## 8 Liability and Warranty

### 8.1 User Responsibilities

- The user must ensure that the safety device is regularly maintained and inspected by Bellucci's technical service personnel, its authorized personnel or other authorized personnel.
- Quality defects must be notified in writing to Bellucci within 30 days. For hidden defects, this period is extended to 12 months after installation (work report, handover record).
- Parts involving safety, such as safety valves, safety thermostats, water boilers, etc., are not allowed to be repaired. Said parts must be replaced!
- These measures are carried out by the customer service technicians of Dr. Coffee or by the service partner when maintenance is performed.

### 8.2 Warranty and Liability

- If personal injury or property damage is caused due to the following reasons, our company will not be liable for warranty and compensation:
  - The machine is not being used correctly as specified.
  - Incorrect installation, commissioning, operation, cleaning and maintenance and associated optional equipment.
  - Maintenance intervals not respected.
  - Continue to use this machine if safety devices and guards are damaged, incorrectly installed, or failed.
  - Failure to comply with the instructions in the instruction manual regarding the preservation, installation, operation, use and maintenance of the machine Safety Instructions.
  - The machine is not being used under normal conditions.
  - Repairs are not performed correctly.
  - Not using genuine parts from Bellucci.

- Not using recommended cleaning agents
- Damage caused by foreign objects, accident, vandalism and force majeure.
- Insert foreign objects into the machine or open the machine casing with foreign objects.
- The manufacturer assumes all possible liability for damages only if the prescribed service and maintenance intervals are observed and original spare parts ordered from the manufacturer or authorized suppliers are used.
- Bellucci's "General Terms of Business" apply.

## 9 Precautions for Daily Use and Maintenance

- › Do not add water to the coffee bean hoppers.
- › During operation of the coffee machine, do not forcibly open the door or remove the grounds box, drip tray, water tank or any other components.
- › The external water tank should only be filled with pure water at room temperature. Do not add hot water or ice water.
- › It is recommended to use coffee beans with a medium roast or medium-dark roast that are not too oily. Dark roasted, charcoal roasted, or very oily coffee beans are not recommended.
- › If you need to change the type of coffee beans or powder, it is recommended to recalibrate the machine.
- › When the beverage is dispensing, do not put your hand at the outlet of the coffee machine to avoid burns.
- › When cleaning the machine, do not use a brush or cleaning agents, as these may damage the machine's appearance. Wipe with a soft cloth dampened with water.
- › Do not exceed the MAX line when adding beans hoppers to the bean hopper and or powder to the powder hopper. If there is no MAX line marked, fill to approximately 80% capacity.
- › During the coffee making, self-checking and resetting process, or automatic cleaning processes, do not disconnect the power supply;
- › Adjust the height of the coffee outlet according to your cup height to prevent splashing hot beverages.
- › Daily after use: Turn off the machine, empty the coffee grounds and waste water, and clean the machine.
- › If you use a machine with an external water supply, do not operate the machine after the external water source is disconnected.