



CP20

Instructions

Please read the instructions carefully, and keep it well.



This instruction is for CP20

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 which is core patented.
- This instruction manual introduces how to use and clean this machine. We are not responsible for any damages, in the case that the instructions have not been followed. If you need to know more details, please contact our customer service department.
- This instruction shows how to use and clean this machine. Please use the machine under instructions and keep the instructions for further reading.

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 are reserved. Reprints, translations and reproductions in any form, including excerpts, require written approval from the publisher.
 - This instruction is only for the CP20.

2.3 Description

- This fully automatic coffee machine is used to make beverage specialties. To make sure it meets the demand of large quantity daily cups, the machine is used for restaurants, offices and other commercial sites.
- The following products can be dispensed depending on the machine equipment:
 - Coffee, milk coffee, powder drinks and milk products.
- 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 Distributor information

- coffee perfect GmbH
Address: Netter Platz 1
Post code: 49090 Osnabrück | Germany
Phone: +49 (0)541 76013-0
Web: www.coffee-perfect.de

3 SAFETY

Safety is one of our most important features. To make sure that the safety of device remains useful, you must follow up with the instructions.

3.1 Purpose

- This machine and all accessories are intended for the following operating modes:
 - Usage of the personnel authorized by the distributor.
 - Supervised self-service operation (self-service).
 - With fixed water connection.
 - Pressure-free operation via fixed water and/or with internal water tank.
 - Permanent installation within dry, enclosed rooms.
- This machine and all accessories are not intended for the following operating modes:
 - Areas with high percentage of humidity (highly steamed areas) or outdoors.
 - On board of vehicles or in mobile applications (please check with the distributor).

3.2 Safety Instructions

3.2.1 Potential hazards for the consumer

- **Caution:** There is a risk of injury if the instructions are not followed exactly.
- Please observe the following points:
 - Please read the instructions carefully before using the machine.
 - Do not operate it if the machine is not running normally or damaged.
 - Changing the safety device is not permitted.
 - Touching the high temperature components is not permitted.
 - This equipment can be used by children of 8 years and above, and by persons with reduced physical, sensory or mental abilities or of a lesser level of experience and knowledge when they are supervised or have been trained in the safe use of the equipment.
- Please take care of the children, avoid having children play with the machine, not to be cleaned and maintained by children.
- Machine is installed at an obvious site.

3 SAFETY

- **Caution:** Incorrect use of the electrical equipment may result in electric shock.
- Please read the following points:
 - There is danger to life when touching energized parts.
 - The machine must be connected with fuse-protected circuit (to protect against leakage).
 - Observe the corresponding low voltage and local and regional safety regulations.
 - The connection must comply with the regulations to prevent damage to the electrical system.
 - The supply voltage must correspond to the specifications on the nameplate.
 - Do not touch any electrically conductive parts. Turn off the device during maintenance and disconnect it from the power supply.
 - Cable replacement only permitted to the personnel authorized by the distributor.
- **Caution:** Turn off power before service.
- **Caution:** If you replace the cables with cables not provided by coffee perfect, there is a risk of fire and electric shock.
- **Caution:** Beverage additives and residues can cause allergies
- **Caution against burns:** There is risk of getting burned with the beverages, keep hands far away from the steam outlet.
- **Caution against burns:** High temperature on the outlet and brewing system. Only touch the handle. Only rinse the brewing system after cooling.
- **Caution against burns:** There is a risk of injuries by touching any of the active parts. Don't put your hand into beans container, Instant container and brewing system when machine is in use.

3.2.2 Safety information

- **Caution:** The device can cause contamination and damage if not installed properly.
- Please observe the following points:
 - If hygiene requires that the water hardness is less than 5 °dKH, please install a water filter, otherwise the appliance will be damaged.
 - If the machine is damaged, turn off the water supply (machine with fixed water connection) and switch off the machine or disconnect the plug. Observe the corresponding low voltage and local and regional safety regulations.
 - Make sure the water supply is correct, if not, the pump is at damaged risk. The check valve must be installed in the hose in case of damage and water leakage.
 - If the machine has not been used for more than one week, cleaning must be carried out before the next operation.
 - Prevent coffee machines from being affected by bad weather.
 - Removing fault by experts approved by the distributor.
 - Please contact our technical support department to do the replacement or maintenance.
 - Cleaning the machine with water or steam is not permitted.
 - Bean container is only for beans, Instant container is only for professional Instant, the inlet of the cleaning tablet is only for cleaning tablet.
 - Frozen coffee beans are not permitted, otherwise the brewing system will stick together.
 - If during the transport is under -10°C, there could be a risk of short circuit and damage to machine & spare parts.
 - Please use the original accessories with our coffee machine.
 - Only use new hoses to connect the device.

3 SAFETY

3.2.3 Safety regulations

Water:

- **Caution:** A wrong treatment of the water is harmful to health!
- Please observe the following points:
 - Only use clean water.
 - Corrosive water is not allowed to be poured in the machine.
 - Minimum carbonate hardness between 5 °dKH or 8.9 °fKH. PH should be between 6.5 – 7.
 - Total hardness must always be 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 be between 6.5 – 7.
- Use the machine with the water tank
 - Fill the water tank with clean water every day.
 - Clean the water tank before filling.

Coffee:

- **Caution:** A wrong treatment of the coffee is harmful to health!
- Please observe the following points:
 - Check the package.
 - The filling capacity is no more than the daily usage.
 - Close the beans container instantly.
 - Keep the beans in dry, cold and enclosed room.
 - Use fresh beans.
 - Use the beans during the shelf-life.
 - Seal package after opening it, to prevent it from contamination.

Fresh Milk:

- **Caution:** A wrong treatment of the milk is harmful to health! •
Please observe the following points:
 - Do not use raw milk.
 - Only use pasteurized and heat treated milk.
 - Only use homogenized milk.
 - Please use the cold milk with temperature around 3-5 °C.
 - Wear gloves when handling milk.
 - Only use milk from original packaging.
 - Filling milk back into original package is not permitted. Clean the milk container before filling.
 - Check the packaging.
 - The filling capacity of milk is no more than the daily usage.
 - Close the lid of the milk container and cooler after filling.
 - Keep the milk in dry, cold and enclosed room. (Highest temperature 7 °C)
 - Use fresh milk during the shelf-life.
 - Seal package after opening it, to prevent it from contamination.

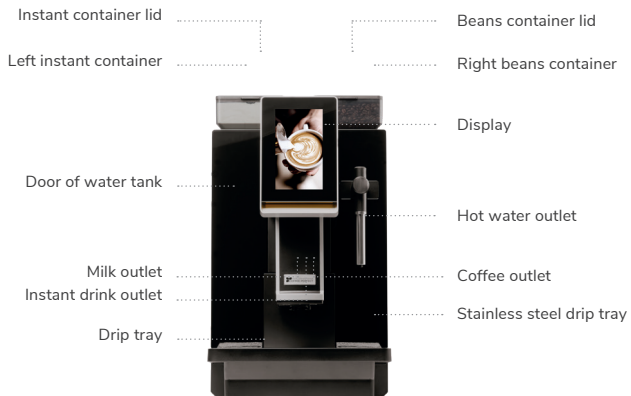
Instant:

- **Caution:** A wrong treatment of the instant is harmful to health! •
Please observe the following points:
 - Make sure that only fast-dissolving powders are used for the machines.
 - Check the packaging.
 - The filling capacity of Instant is no more than the daily usage.
 - Close the Instant container after filling.
 - Keep the Instant in dry, cold and enclosed room.
 - Use the fresh powder.
 - Use the Instants during the shelf-life.
 - Sealed package after opening it, to prevent it from contamination.

4 PRODUCT DESCRIPTION

4.1 Product

Front



Back



4.2 Technical data

4.2.1 Capacity (Hourly output on DIN18873-2)

Advised daily output	200 cups
Espresso	200 cups
Americano	100 cups
Cappuccino	80 cups
Hourly hot water output	80 cups
Water tank capacity	30L
Beans container capacity	4L
Power container capacity	1500g
Grounds container capacity	Milk powder 1200g/ Chocolate powder 2000g
Drip tray volume	1.5L

4.2.2 Technical sheet

Voltage	220-240V~ 50/60Hz
Power	2700-3100W
Connection tube set	G3/4"change into G3/8"length 1.5M metal tube
Connection water pressure	Max. 0.6Mpa
Coffee machine W x D x H	340 x 545 x 620mm
Coffee machine N.W	25.5kg

5 INSTALLATION AND TESTING

The following steps must be operated to the personnel authorized by the distributor.

5.1 Prerequisites

5.1.1 Installation Site

- Please observe the following points, otherwise machine could become damaged:
 - The installation must be on a stable and level surface, otherwise vibration will occur.
 - Provide sufficient space for filling the product containers.
 - Installation site should be revised by the personnel authorized by the distributor at all times.
 - Distance between power connection and machine should be less than 1m.
- Keep enough space for maintenance and operation:
 - Keep enough space for coffee beans.
 - Back of machine should be kept at least 5CM from the wall. (Air circulation).
 - Observe local cooking regulations.

5.1.2 Site conditions

- Please observe the following points, otherwise machine could become damaged:
 - Temperature should be ranged between +10 °C- +40 °C (50 °F-104 °F).
 - Maximum permitted air humidity is 80 % rF.
 - Using outside is not permitted, otherwise it could be damaged by bad weather. (Rain, snow, frost)
- Low temperature store condition:
 - If the room temperature is less than 0 °C please drain the water while the coffee machine is used, stored or shipped.

5.1.3 Electronic condition

- Electronic connection must follow up local regulations. The supply voltage must match the details of the nameplate.

Caution: Danger! Electricity!

- Please observe the following points:
 - The voltage must match the details on the nameplate!
 - All the phase conductors of the device must be insulated by an electrical wire mesh.
 - Electrical connection should be according to IEC 364 (DIN VDE 0100). For safety, device should be connected with a 30 mA ground fault circuit breaker. (Type B ground fault circuit breaker can make sure it responds to the error when it with DC fault.)
 - The machine cannot be operated with a damaged cable. Cable and plug replacement only permitted to be carried out by customer services or by experts approved by the distributor.
 - Do not use an extension cord! Please observe the distributor instructions and local regulations, in case of using an extension cord (Minimum intersecting surface: 1.5 mm²).
 - When laying out the cable, make sure that people cannot trip over it. Do not allow the cable to pass through sharp corners or hang in the air. Do not clamp the cable. In addition, the cables must not be placed over high-temperature items and must be protected from oil and corrosive cleaners.
 - Do not reach over the cable when touching the device. For connection via a main plug, the socket must be easily accessible during operation so that the plug can be disconnected in case of a fault. Don't plug a wet plug into socket.

5 INSTALLATION AND TESTING

5.1.4 Water condition

- Inferior raw material and water may cause machine damage. Please observe the following points:
 - Water must be clean and the Chlorine content should be less than 100 mg/L.
 - Do not add corrosive water into coffee 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 5°dKH or 8.9°fKH. The PH should be between 6.5 – 7.
 - Only use new hoses! The installation of old or used hoses is not permitted.
 - Water connection under the instructions and the local regulations. When the machine is connected with a new hose, make sure the hose is clean.
 - The machine must be connected into the hose with a shut-off tap. Install the machine on the water tap pressure reducer through pressure hose and screw connection G 3/8". (Adjust it to 0.3 MPa (3 bar)).

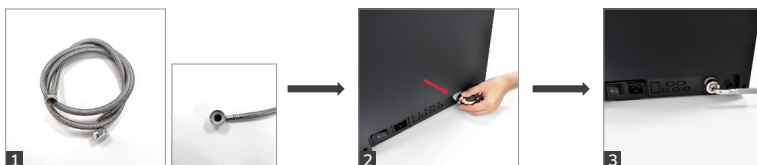
5.1.5 Requirements for milk beverages

- The temperature of milk should be around 3-5 °C
- The height of the milk tank or milk module must not exceed 26 mm.
- coffee perfect milk module is suggested to supply with coffee machine.

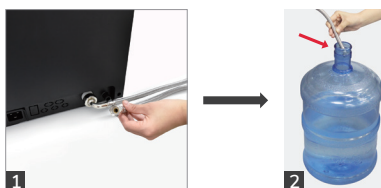
5.2 CONNECTION

5.2.1 Water inlet tube connection - Soft metal tube connection

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



Step 2: Insert the other end of pipe into the water barrel and connect it to the tap water.



Soft metal tube connection is complete.

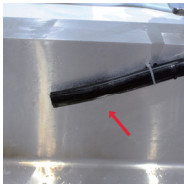
5.2.2 Drain pipe connection (This operation is only required if the drain water pipe is selected.)

Step 1: Insert the drain pipe into the joint of the metal hose clamp into the drain water port at the back of the coffee machine, and then use a flat-blade screwdriver to lock the metal hose clamp.



5 INSTALLATION AND TESTING

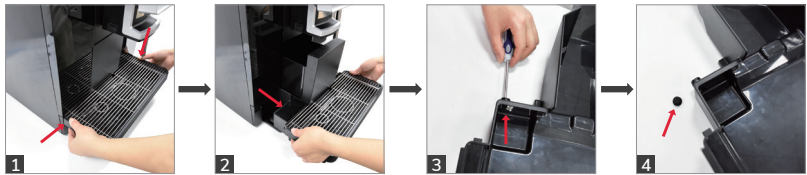
Step 2: Place the drain water hose into the drain water container (or drain water tank).



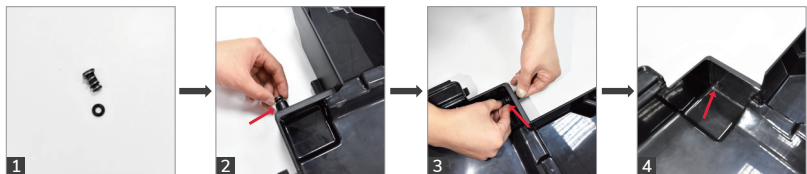
Drain water hose installation is complete.

5.3 Install anti-flow valve (This operation is only required if the drain water hose is not selected.)

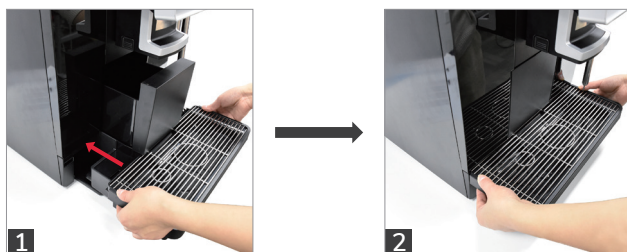
Step 1: Take out the drip tray and use the tool to remove the plug in the drip tray (Here the plug is used for the non-automatic drainage version, this plug needs to be kept).



Step 2: Install valve body: (The valve body must be installed after the installation of this part, otherwise the drain water will leak into the machine).



Step 3: Put the water tray into the machine and the installation is completed.



Drip tray anti-flow valve installation complete.

5.4 Power

- The supply voltage must match the details on the nameplate.
- For connection via a main plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault.
- Due to the high load, a single socket is required for the machine and for each accessory unit.

5.4.1 Coffee machine power

Step 1: Plug the terminal female of cable into socket.



Step 2: Plug into socket of power.

Power connection is complete.

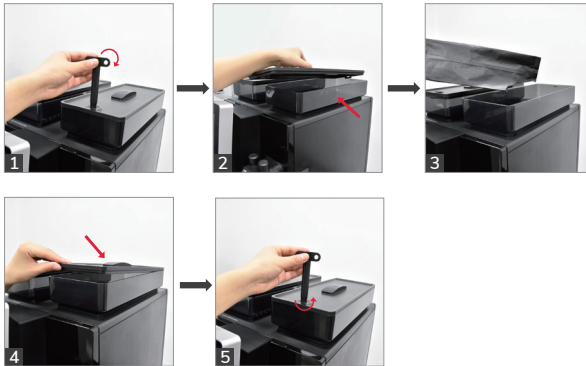
6 FIRST START-UP

The following steps must be operated by the personnel authorized by the distributor.

6.1.1 Filling

6.1.1 Filling the bean container

- Use an adjustment wrench to turn the cover lock cylinder clockwise to open the coffee bean container lid. Fill the coffee beans to the bean container, then install the lid. Turn the cover lock core counterclockwise to lock the lid.



Bean container filling is complete.

6.1.2 Filling the instant container

- Use an adjustment wrench to turn the cover lock cylinder clockwise to open the instant container lid. Fill the instant to the instant container, then install the lid, turn the cover lock core counterclockwise to lock the lid.

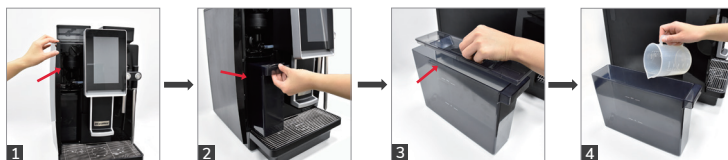




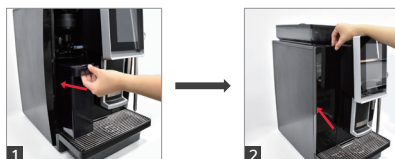
Instant container filling completed.

6.1.3 Filling of the internal water tank

Step 1: Open the left appliance door, take out the water tank, remove the lid and fill in purified water.



Step 2: Install the water tank back to machine after put the cover back, close the door.



Water tank filling is complete.

6 FIRST START-UP

6.2 Switch on the machine

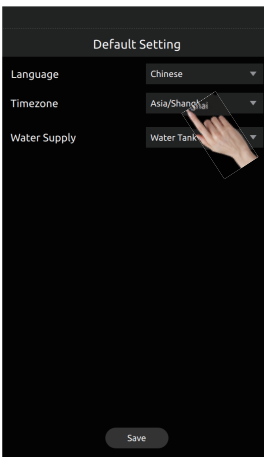
- Push the button on the back of machine.



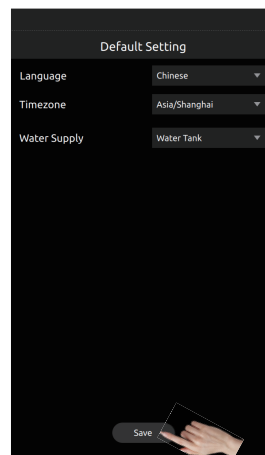
Coffee machine power on is complete.

6.3 Default setting

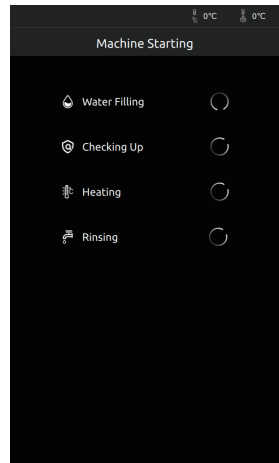
Step 1: Tap the menu option on the screen and enter the corresponding initial value.



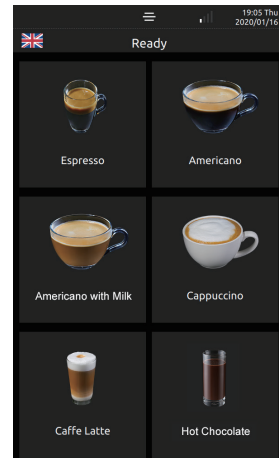
Step 2: Click "Save".



Step 3: Machine starting ...



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



Default setting is complete.

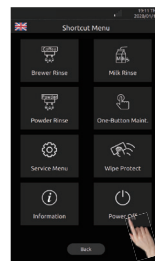
6 FIRST START-UP

6.4 Switch off the machine

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click "Power off".



Step 3: The screen pop-up prompts. Do you want to „Power off“, click „Yes“ 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 turn the power off directly when the machine is turned on, otherwise it may cause damage to the machine).



Machine power off is completed.

7 BEVERAGE PREPARATION

The following steps can be performed by end users.

7.1 Coffee beverage specialties

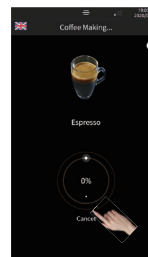
- For example: Make a cup of „Espresso“.
Step 1: Press „Espresso“ and then press Espresso in process.



Step 2: During the beverage making process ... click the „+“ on the page to pop up the parameter adjustment pop-up window, click „-“ or „+“ to temporarily adjust the amount. (Only available on adjustable mode)



Step 3: Drink in process...
Click “Cancel” to stop Espresso instantly.



Espresso is complete.

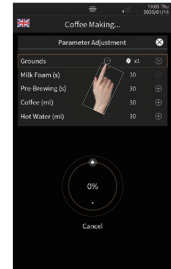
7 BEVERAGE PREPARATION

7.2 Milk specialties

- For example: a cup of „Cappuccino“
Step 1: Press „Cappuccino“ and then press cappuccino in process.



Step 2: During the beverage making process ... click the „+“ on the page to pop up the parameter adjustment pop-up window, click „-“ or „+“ to temporarily adjust the amount. (Only available on adjustable mode)



Step 3: Drink in process...
 Press „Cancel“, to stop Cappuccino instantly.



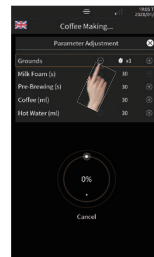
Cappuccino is complete.

7.3 Instant specialties

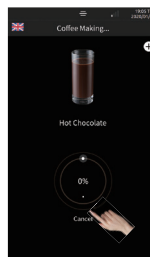
- For example: a cup of „Hot cocoa”
Step 1: : Press „Hot cocoa” and then press „Drink in process”.



Step 2: During the beverage making process ... Click the „+” on the page to pop up the parameter adjustment pop-up window, click „-” or „+” to temporarily adjust the amount. (Only available on adjustable mode)



Step 3: Drink in process...
Press: „Cancel”, to stop „Hot cocoa” instantly.



Hot cocoa is complete.



CLEANING-INSTRUCTIONS

Rinse and maintenance

8 CLEANING AND CARE

8.1 Cleaning schedule

Professional coffee machine cleaning schedule						
	Daily	Weekly	Demand	Required	Mandatory	
Automatic rinse & clean	✓					Brewer rinse
	✓					Milk rinse
	✓			✓	✓	Brewer system deep clean
	✓			✓	✓	Milk system deep clean
	✓					Powder units rinse
Manual clean	✓		✓	✓		Refrigerator & milk pipe
		✓				Coffee bean container
		✓	✓			Powder container
	✓		✓	✓	✓	Powder unit clean
	✓		✓			Grounds container
	✓		✓			Drip tray, stainless steel tray
	✓		✓	✓		Integrated beverage group
	✓		✓			Water tank
					✓	✓
			✓			Filter of water inlet assembly
	Interpretation					
Daily	Clean at least once per day, possibly more often if needed					
Weekly	Clean at least once per week, possibly more often if needed					
Demand	Clean if required or dirty if required					
Required	When the machine shows prompts for cleaning					
Mandatory	After the machine jumps out of the prompt, it must be cleaned strictly accordance with the requirements to avoid irreversible machine damage.					
Dealer on-site maintenance	Every six months or 60.000 cups of dealers on-site maintenance.					

8.2 DAILY CLEANING

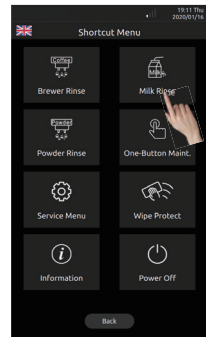
Daily cleaning must be carried out regularly.

8.2.1 Quick rinse of the brewer

Step 1: Press the shortcut icon at the top of the screen, then press the menu.



Step 2: Click on „Rinsing the brewer“ in the menu below the screen, then next step.



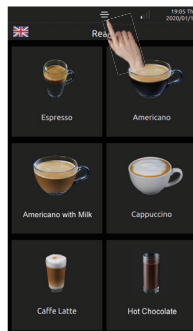
Step 3: Follow the instructions on the screen to perform the quick rinse of the brewer.



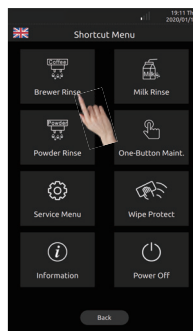
**Brewer rapid rinse completed,
back to main page automatically.**

8.2.2 Quick rinse milk frother

Step 1: Click the shortcut icon at the top of the screen and then click the menu.



Step 2: Click on „Milk Rinse“ in the menu below the screen.



Step 3: Follow the on-screen instructions to perform the final rinse.

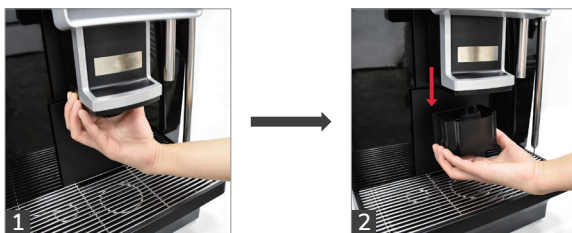


The quick rinse of the milk frother is completed, back to the main page automatically.

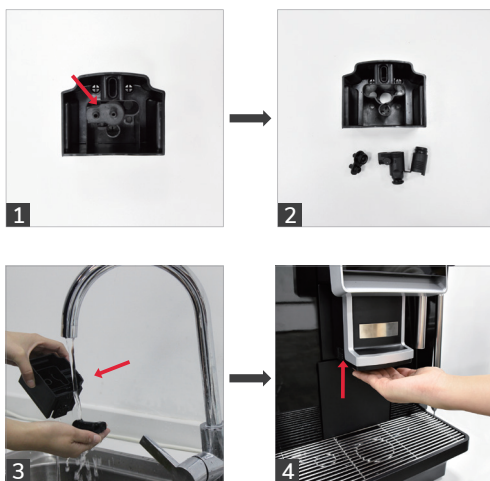
8.2 DAILY CLEANING

8.2.3 Drink Integrated beverage group clean

Step 1: Press the button on the both sides of milk foam device, pull down and take out milk foam device.



Step 2: Pull out the connection and silicon part from the milk foam device, wash it with water. Then re-install.



Milk Foam device cleaning complete.

8.2.4 Cleaning the mixing bowl

Step 1: Unplug refrigerator and the hose on the mixer, and turn the lock counterclockwise to unplug the mixer.



Step 2: Put the rinsed and dried mixer back into the machine, lock it clockwise, and close the water tank door.



The mixer unit has been removed and cleaned.

8.3 MAINTENANCE

The maintenance item may only be operated by qualified personnel.

8.3.1 Cleaning the brewer

8.3.1.1 Steps for removing the brewer

Step 1: Remove the drip tray.



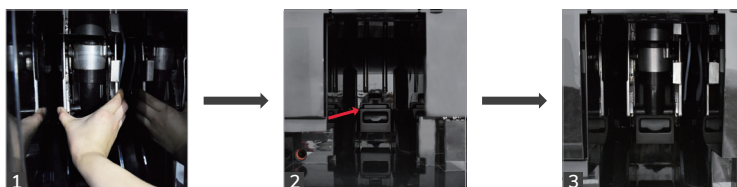
Step 2: Push the bracket, then press the rack. Take brewer out.



Removal of the brewer completed.

8.3.1.2 Brewer assembly

Step 1: Put the brewer on the rack.



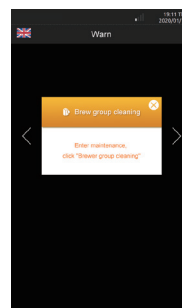
Step 2: Separate the rack, pull up the brewer to the right position. Re-install the ground container.



The brewer has been installed.

8.3.1.3 Brewer cleaning

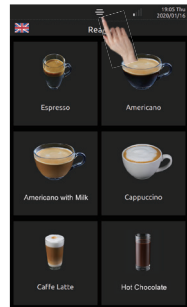
Step 1: When the warning pop-up window of „the brewer needs to be rinsed“ pops up on the coffee machine interface, click „X“ to close the pop-up window, enter the „maintenance“ interface of the machine, click „the brewer cleaning“, and operate according to the interface prompts.



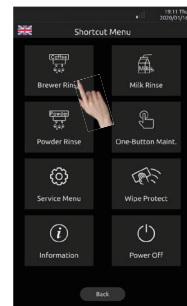
8.3 MAINTENANCE

8.3.2 Brewer deep clean

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



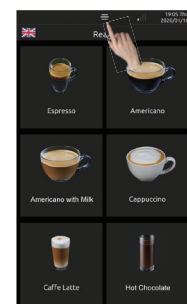
Step 2: Press „Brewer rinse“ longer than 3 seconds to do brewer deep clean by following the prompts on the interface.



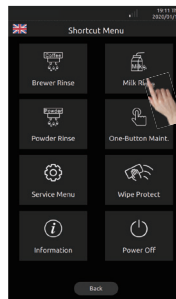
Brewer deep clean complete.

8.3.3 Milk deep clean

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.

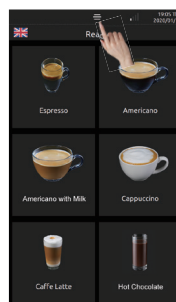


Step 2: Press „Milk rinse“ longer than 3 seconds to do milk deep clean by following the prompts on the interface.

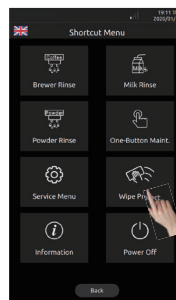


8.3.4 Descaling

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



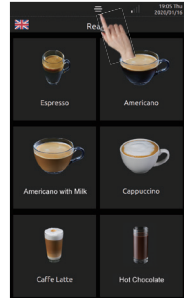
Step 2: Press „Wipe protect“ longer than 3 seconds to do descaling clean by following the prompts on the interface.



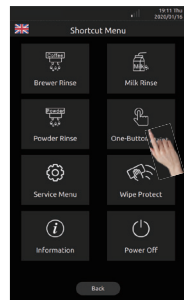
8.3 MAINTENANCE

8.3.5 One-Touch maintenance

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click „One-Touch Maint“ and follow the steps on the screen to complete the maintenance of the coffee machine.



9 RESPONSIBILITY

9.1 User's responsibility

- Repair and maintenance work is only permitted to be carried out by customer services or by personnel authorized by the distributor.
- All these measures are only permitted to be carried out by customer services or by personnel authorized by the manufacturer.

9.2 Warranty

- Any physical injury or loss of property caused by the following reasons, our company shall not be liable to compensate for the loss.
 - Not operating with regulations.

- Improper installation, testing, operation, cleaning, maintenance and device option.
- Not observe the maintenance period interval.
- Operation machine under the safety device damage, improper installation or failure.
- Without observing the regulations referenced about machine saving, installation, operation and maintenance.
- Not using the machine in normal condition. Improper reparation.
- Only recommended original spare parts.
- Damage caused by foreign matter, accident, human and other beyond human control.
- Insert foreign matter into machine or open the cover by foreign matter.

10 ATTENTION

10.1 Attention

- Do not add water to the bean and instant container.
- Do not open the door when the appliance is running, do not remove the grounds container, drip tray, water tank and other spare parts.
- The water tank is only intended for cold and clean water, hot water and ice water is not allowed.
- Recommended are half roasted beans and beans with a lower oil content. Highly oily beans and burnt beans are not recommended.
- Beware of burns. Do not touch the outlet while the drink is being prepared.
- Brushes and cleaning agents not recommended by coffee perfect are not permitted. If the machine is dirty, please clean the machine with a soft cloth and coffee perfect machine cleaner.
- Water and instant must be below the MAX filling line. If there is no MAX filling line, please fill the water and instant containers to approx. 80%.
- Do not switch off the appliance during beverage preparation, self-tests and automatic cleaning.

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