

Characteristics



HV-302M/MC



Design of High Quality
Superb design of thick cafe atmosphere and smooth, grace, elegant streamlined appearance.



With Mineral Water Tank
Designed to use the mineral water tank to avoid the trouble to pour in water from time to time.



Automatic Flavoring
Advanced flavoring setting taste with microcontrol.



Big-Volume Raw Tank
The big-volume tank is used, which can be compared with the large slot machine.



Adjustment of Hot Water Temperature
The temperature inductor is installed in the heating cabinet and the water temperature can be adjusted to 80°C-93°C



Convenient Cleaning of Exhaust Fan
The hook for easy cleaning is designed in the curve way and frequent exhausting may extend the lifetime of the machine.

Specification

Model:	HV-302M/MC
Power	AC220V 50Hz
Heater Power	1600W HV-302MC 900W HV-302M
Refrigeration Liner Power	60W HV-302MC
Water Tank Volume	4L
Hot Liner Capacity	1.6L
Refrigeration Liner Capacity	1.5L HV-302MC
Display	LED/FND
Raw material	Instant coffee choco Cappuccino
Size	380(W) x 470(D) x 780(H)
Weight	19 Kg

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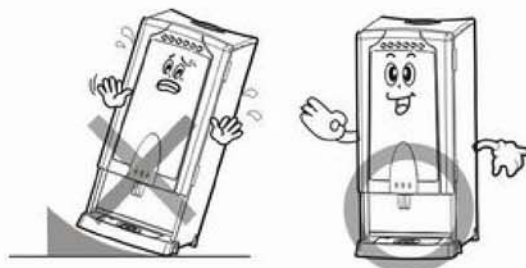
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Placement

Do not place in the following place:

- 1 The slanting surface or uneven place.**
Please place the machine in plain place



- 2 The dangerous place.**
Avoid the place of fire danger.



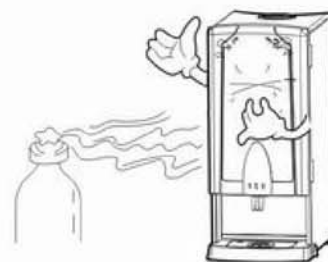
- 3 The place under direct light or rain and wind.**
Please place it where there is no direct light and wind and rain.



- 4 The noisy place.**
Place it far from electrowaves and noise.















- 5 The place where there is sea wind (humid) or toxic gas:**
Place it where is no influence.








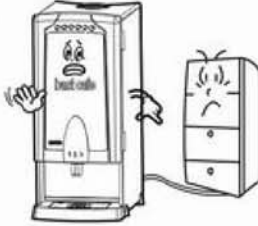


Warning and Caution Marks

Safety is divided into warning and caution:

 Warning This mark shows that violation of the requirements of operation may cause death or severe injury.	 Caution This mark shows that violation of the requirements of operation may cause injury of human body or damage of house and other property.
 This mark shows that violation of the requirements of operation may cause death or severe injury.	 This mark shows that if put near inflammable gas or volatile, there is danger of explosion.
 will cause danger to remind probably.	 This mark shows that there is danger of electric shock.
 This mark show power plug is pulled out.	 This mark shows that one should not touch the hot spot.
 This mark shows impossibility of dismantle.	 This mark shows one should not touch functional positions.
 This mark shows to touch with the bare hand is not allowed.	 This mark shows if one does not use the nominal power, there is danger of fire.



Warning

<p>When pouring water into the water tank, avoid spilling or leaking inside or onto the side of machine.</p> <ul style="list-style-type: none"> • Otherwise electric shock or fire may occur.  	<p>Do not pull or plug the power line with wet hand.</p> <ul style="list-style-type: none"> • Danger of electric shock.  <p>Do not touch</p> 
<p>Avoid weighting down and damaging the power line.</p> <ul style="list-style-type: none"> • Danger of electric shock or fire because of electricity leak. Please use specific power socket.  	<p>Do not connect several appliances to use socket.</p> <ul style="list-style-type: none"> • It may be cause of fire.  <p>Forbid</p> 

Warning and Caution Marks



Caution

• Do not give too much pressure onto the front operation position, otherwise deterioration of machine occurs.



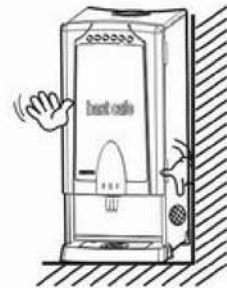
Forbid



• Do not place the machine too close to the wall, otherwise there is poor exhaustion. If humid inside the machine does not get out, the raw material may solidify.



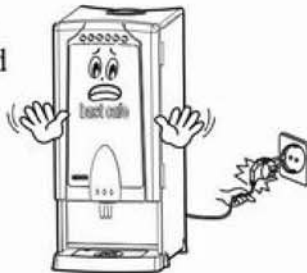
Forbid



• Do not pull the power line for it may cause electric leak or shock by the damaged part of the line.



Forbid



• Do not place the machine opposite of the air-conditioner. It may be one of the causes of solidification of raw material.



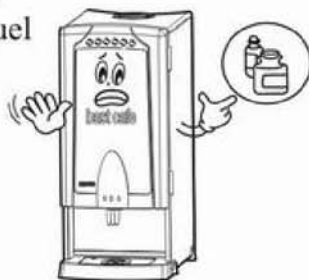
Forbid



• Except for instant powder material, do not use other material. Usage of particles or sticky raw material such as peanut, tea, soup, gruel etc. for it may stop up the connecting passage.



Forbid



• Do not put your hand into under the bottom of the machine for it may cause injury by a sharp-edged.



Do not dismantle



• When the machine is out of use for a long time (over 2 days), please pull out the plug. Otherwise it may cause fire because of overheating.



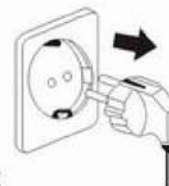
pull out the plug



• If there is alien sound or smell, pull out the plug at once and contact with the sales center or the owner of store.



pull out the plug



Warning and Caution Marks

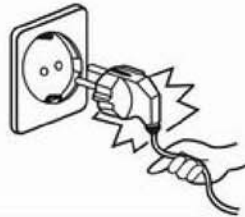


Warning

• Do not twist or pull or damage the power line. It will break the line and it is very dangerous.



Forbid



• Do not put utensils with water on the top of the machine. The dripping water will decrease insulation and cause electric shock and fire.



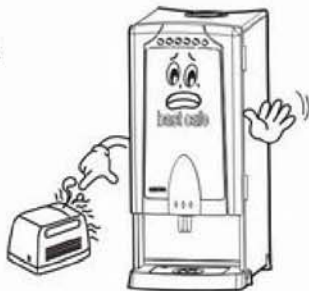
Forbid



• Do not put the machine in the humid place, otherwise insulation of electric articles may deteriorate and cause electric shock and fire.



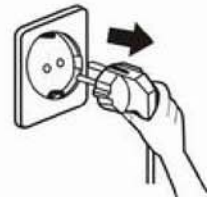
Forbid



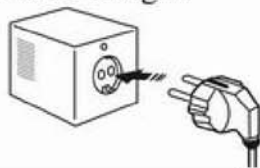
• When replacing the fuse, pull out the power plug, otherwise there is danger of electric shock.



Pull out plug



• Please use a special socket of 220V. If the machine is used in the area of 110V, please use a step-up transformer in conformity with the capacity. If the designated transformer is not used, there is danger of fire and shock. The step-up transformer is to be bought separately (over 2KVA).



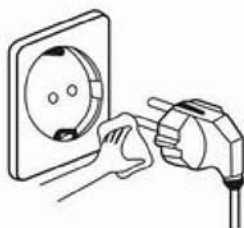
• Do not dismantle the machine, or it may cause shock or damage.



Do not dismantle



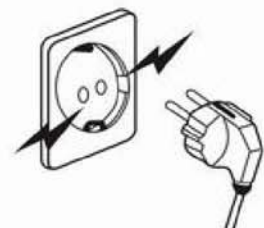
• Clean the metallic part of the power plug of the alien matter, or it may cause fire.



• When you find out that the hoses of socket are loosened, do not put the plug in, or it may cause shock and fire.



Forbid

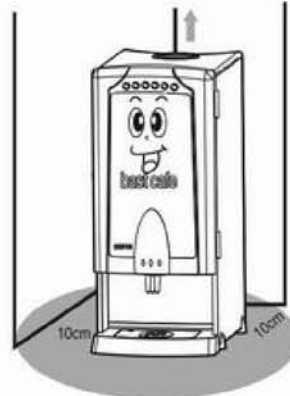


Work Before Use of Machine

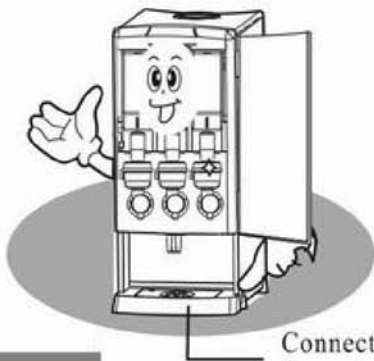
- 1** Clean the machine. Connect the water box. Connect the earth wire (green). Connect the earth bar.
 * Clean inside and outside of the raw material tank.
 * About cleaning, see page 18.



- 2** Place the machine from the wall at least 10cm and choose the even floor. The uneven floor is one of causes of noise and poor working.

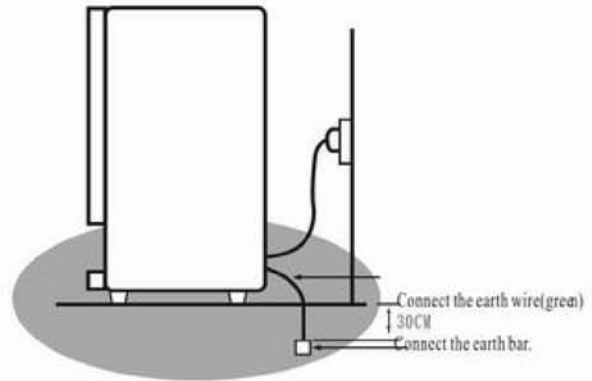


- 3** Put the water box to the former place.








Connect the water box

- 4** For the safety sake, please use a special socket with earth wire.
 *If you do not use the socket with earth wire, please connect one end of the wire (green, a copper wire over 1.6mm or soft wire over 1.25mm or over 2mm) and the other end to copper plate or earth bar and bury it 30cm deep. Be sure not to connect the wire to the pipe of LPG. It is very dangerous.

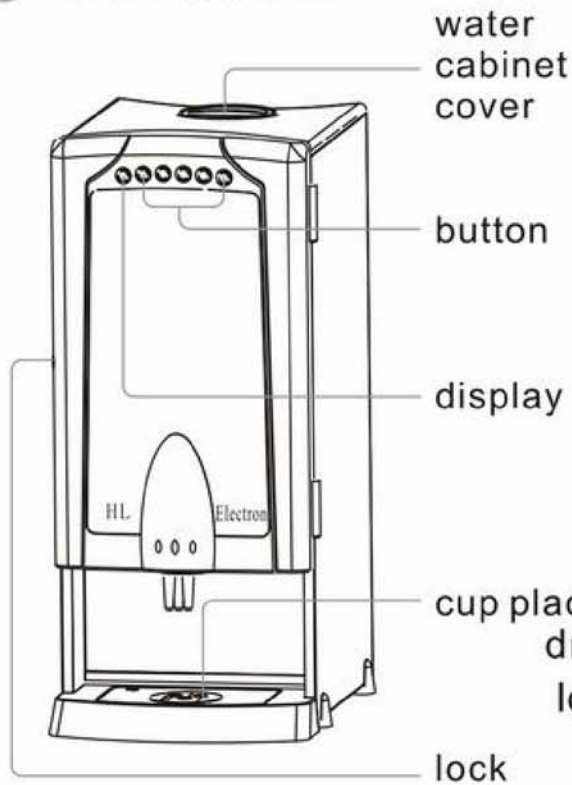


Accessory

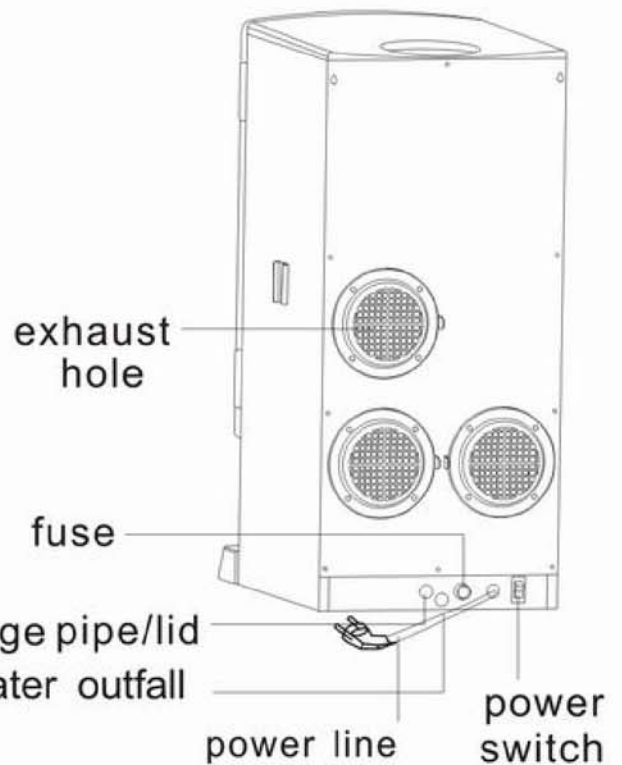
				
2 keys	Operational manual /warranty card	Water receptacle	Water tank outlet	3 raw material tanks

Description of Components & Parts

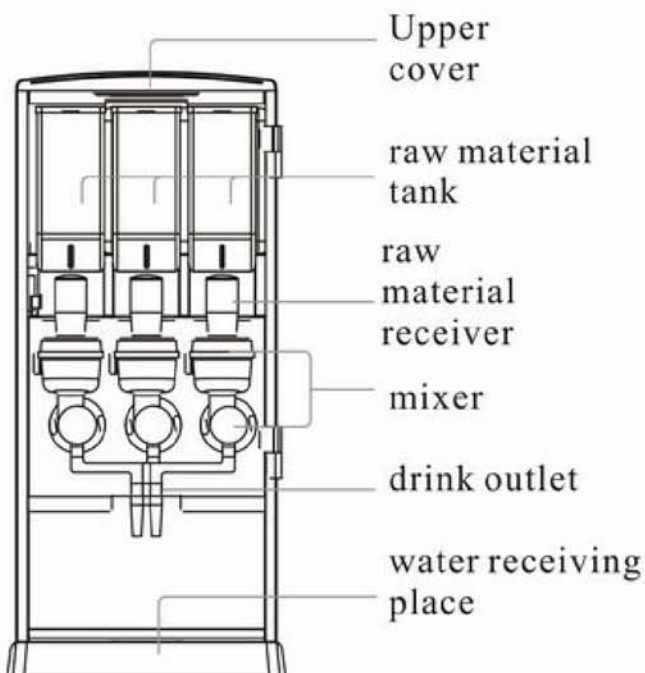
● Front Side



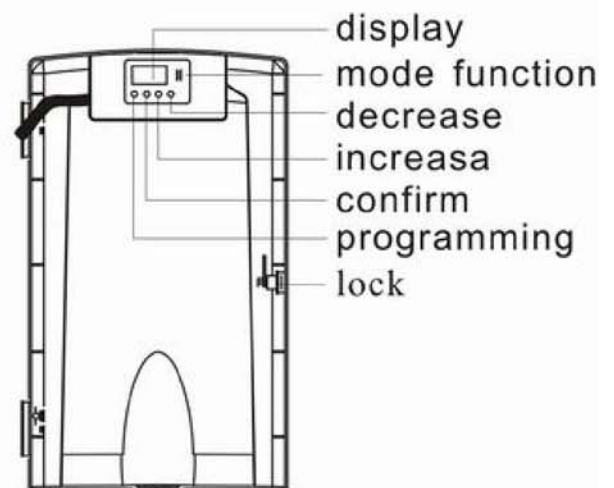
● Back Side



● Inner Side



● Backside of Panel



Setting and Usage

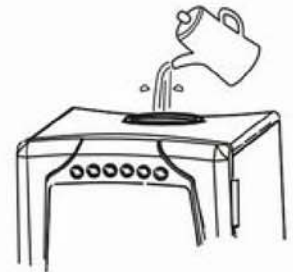
The Factory Setting for Drink taste is standard state and customer can regulate the taste by different taste.

Setting and choice of Drinks

1 To fill the Water Container.

Be careful not to watering down on the surface of the machine.

Fill 3 / 4 of the Water Container, while there is no water bucket on the Water Container.



2 Put the power plug in the socket of 220V.

! Please use the grounded socket.
(Grounded plug for this machine)

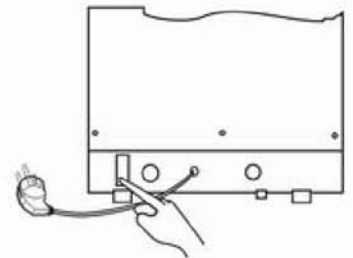


3 Turn on the power switch backside of the machine.

With the sound of buzzer, "Be Heating" director lamp lights up.

At this time the water is not hot enough to make the drinks and the coffee machine is in Standby Mode.

About 13~15 minutes later, lamp of "For Use" lights up and the machine is ready for using.



4 Put the cups under the Drinks Outlet.



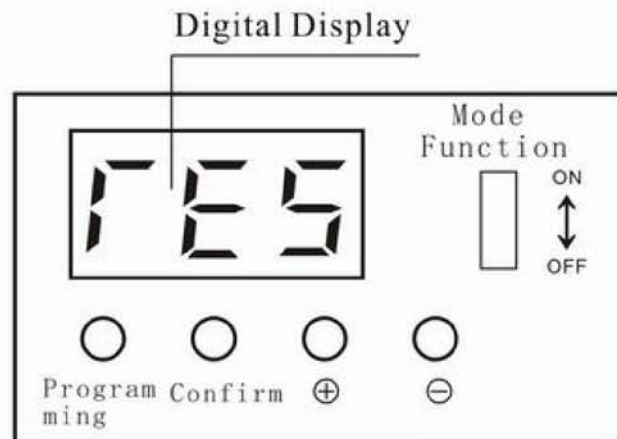
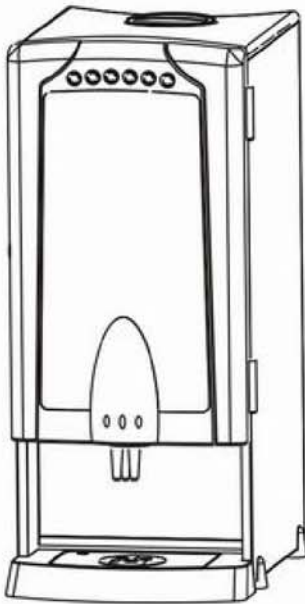
5 Press the buttons of drink. It takes about 8 seconds to fill the cup.



! Caution: Mode switch should be turned to position "OFF" before plug in.

Introduction of Button Function on Operation Panel

● Operation Panel



Backside of Door

Self-checking Function

There is self-checking function with this coffee machine. Turn the Mode Function switch (Backside of Door) to position “ON”, Display shows **SEI** and the machine is in stand mode. Then press No.1 button once and display shows **FE5** (means checking). Confirm Function button here and the machine starts to operate self-checking. (From left to right on the panel: 1. 2. 3. 4. 5)

Checking sequence is as follows:

Water supply solenoid valve, mixing motor3, mixing motor2, mixing motor1, material feeding motor3, material feeding motor2, material feeding motor1.

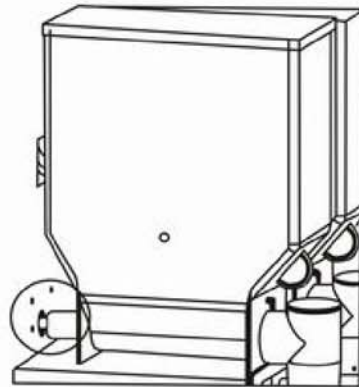
Customer can clearly look over the running status of above components, to judge whether it works in good condition or not.

- Caution: 1. Self-checking should be operated before filling the material box and usually with the material box dismantled.
2. Pick the water at the drink outlet with a vessel.

How to Fix the Raw Material Bucket

1 Put the holdown groove of raw material bucket shaft in rotation shaft.

- When feeding material, follow the relevant names of material in the bucket.
- In case of higher humidity please use heating band for prevention of solidification of raw material.
- In case of higher humidity in summer, using the heating band brings higher efficiency, but in winter it brings the reverse effect.



Replacement of Fuse

When the fuse burns off, replace it with a new one(AC250V,10A).
Replacement of the fuse is not included in the after-sale service.

Replacement of Power Fuse

1 Before replacement pull out the plug



2 Open the cover of the fuse box.



3 Take out the fuse and put in the new one.

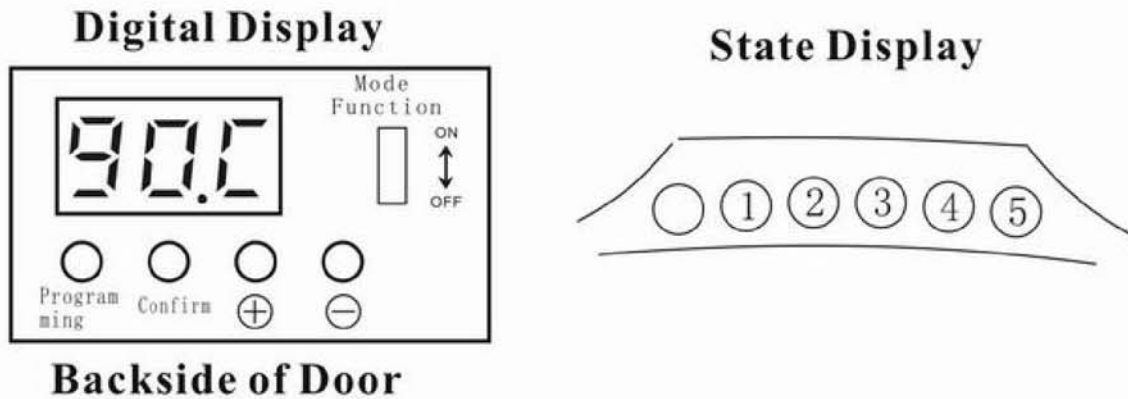


4 Screw tight the cover.



Instructions of Display Function

● Display (as following chart) Function Instructions



“Digital display” made of three digital tubes mainly shows the digital information for current state of settings or working and hot water temperature.

Settings can be operated when Mode Function switch turns to position “ON”. Display shows the water temperature **90.0** when Mode Function switch turns to position “OFF” and shows **cup** when the machine serves drinks.

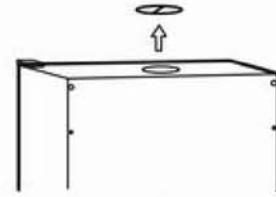
Mode display mainly shows the working state of the machine.

When plug in the power, the heater works and LED of “Be Heating” lights up. As the temperature of hot water for drinks is not enough high at this time, the coffee machine is still in Standby Mode. Heating needs about 13~15 minutes and then LED of “Be Heating” lights off as LED of “ For Use” lights up which means the coffee machine entered into working state. When water levels of the Water Container is in low sports, LED of “ No Water” will light up and buzzer starts to alarm to awake the owner. Coffee machine refuses to serve drinks if press drink buttons at this time.

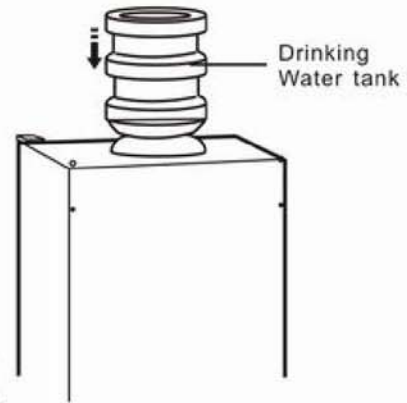
When the machine serves the drinks, the display will show **cup**

How to use the Mineral Water Container

- 1 Lift down the cover of the Water Container.



- 2 Put the water bucket onto the interface of the Water Container.
Do not let the elder or children replace the heavy bucket.



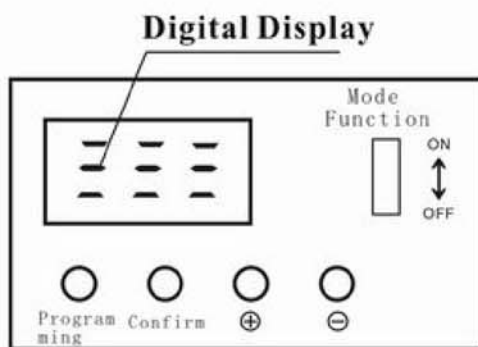
- 3 Interface of Water Container in this machine is specially designed for water bucket.
*When the water bucket is not on the Water Container, the volume of drink will differ by different water line.



Avoid the water spilling and dripping on the surface of the machine when replacing the mineral water bucket.

Auto-cleaning of Feeding Pipe and Mixing Tank

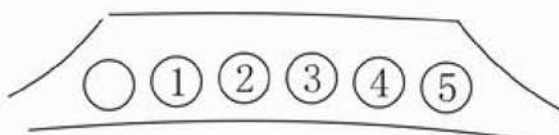
Please clean the raw material beater and feeding pipe as usual as possible



Backside of Door

Operation for cleaning

- 1 Push the mode function switch (at back side of the door) to 'on' position.
- 2 Press key (2) on the panel (i. e. the 2nd one from left)

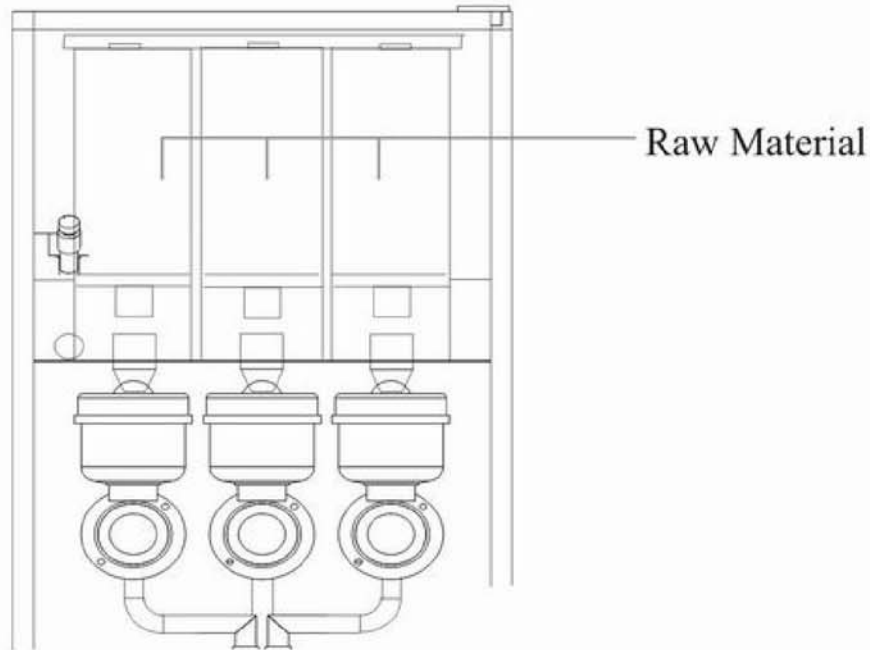


Panel

※ With a vessel receive the cleaned water at the drink outlet. Take care not to burn by hot water.

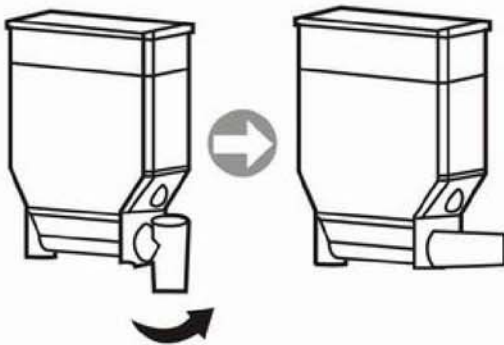
To clean and sterilize with hot water at least once a day in order to prevent peculiar smell.

How to Place Raw Material



Dismount the raw material box first.

- 1 Rotate the T-shaped muff-joint to the graph 90° along the orientation of the arrow.



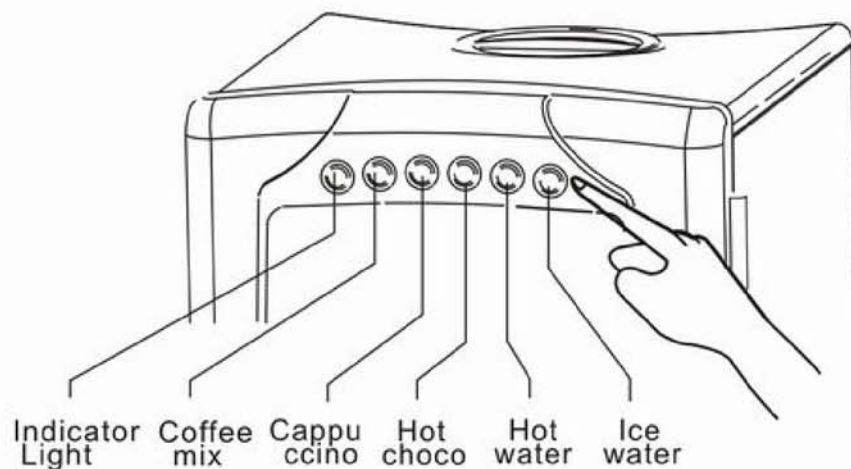
- 2 Lift the front of the box lightly and pull it out.



Raw Material Used

	Can be used	Can not be used
Raw Material	<ul style="list-style-type: none"> • instant powder coffee • choco • cappuccino 	<ul style="list-style-type: none"> • liquid cream

Installation (Settings)& Usage Instructions



● Function Instructions

1 Drinks Function

Customers can get the drinks by pressing the buttons of drink (Coffee, Juice etc) while the “Using” Lamp lights up.

2 Hot water Function

Press and hold “Hot Water” button till fill the cup while the “Using” Lamp lights up.

3 Ice Water

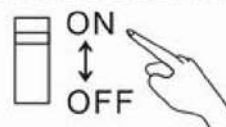
Press and hold “Ice Water” button till fill the cup while the “Using” Lamp lights up.

Adjustment of Taste / Water Volume

Appreciating taste of drinks can be adjusted by different hobby and remembered by the controlling program.

Adjustment of Drink Taste

- 1 Turn the Mode Function switch (Backside of Door) to position "ON", the Display shows "5E7".



- 2 Press Programming button (Backside of Door) 8 times, then the display shows **AU.0** means setting sign for water volume of the first drink (solenoid valve). Customer can adjust appropriate water volume by "INCREASE" and "DECREASE" buttons here.

Press Programming button again and the Display shows **AN.1** means setting sign for feeding volume of the first electric motor of the first drink. Customer can adjust appropriate raw material volume by "INCREASE" and "DECREASE" buttons here. Press Programming button once again and the Display shows **AN.2** means setting sign for feeding volume of the second electric motor of the first drink. Customer can adjust appropriate raw material volume by "INCREASE" and "DECREASE" button here. (We can pass this operation because this machine only has one feeding electric motor)

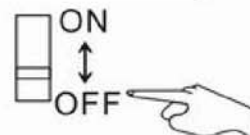
*All the different parameter values mentioned below can be regulated by "INCREASE" and "DECREASE" buttons.

When press the Programming button 7times, the Display shows **BU.0** means setting sign for water volume of the second drink (solenoid valve). Press again then shows **BN.1** means setting sign for feeding volume of the first electric motor of the second drink.

CU.1 is the sign for setting water volume for drink 3 (by +/- button). **CU.0** Is the sign for setting powder quantity for drink 3 by first dosing motor. (this model has got only one dosing motor for each of the 3 drinks)

Drink	Powder drink 1	Powder drink 2	Powder drink 3
Raw material volume	A5. 0	B5. 0	C5. 0
Water volume	a6. 5	b6. 5	c6. 5

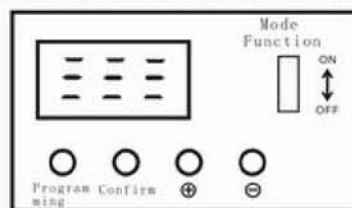
- 3 Having adjusted the taste, the Confirm button should be pressed and the Mode Function switch (inside the machine) turned to position "OFF", the Display shows **P.00**



Setting for Water Temperature

Setting for Water Temperature

- 1 Turn the Mode Function switch (inside the machine) to position "ON" the display shows "55"



- 2 Press Programming button once, the Display will show H.93, Means upper limit temperature (The customer can adjust the temperature by "INCREASE" and "DECREASE" buttons here.)
The highest temperature can reach 93 degrees Celsius, the lowest for normal temperature. by pressing the INCREASE and DECREASE buttons to set the upper limit water temperature.

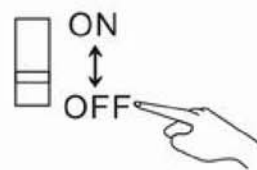
! The allowed minimum difference between the upper and the lower temperature is 5°C

- 3 Press No.4 button once again, the display will show L.85 means lower limit which can be set here by pressing INCREASE and DECREASE.

We advise to customers that the lower limit temperature of hot drinks should be set higher than 80 degrees Celsius. The factory setting of temperature is 90 degrees Celsius for upper limit and 85 degrees Celsius for lower limit.



- 4 The confirm button on the Panel of front door should be pressed after the setting is over and the Mode Function switch should be set to "OFF", the display shows P.00



The temperature of hot water can be adjusted from 85 to 93 degrees Celsius and you can set different temperatures by season.

Summer: 83 ~ 88 degrees Celsius Spring & Autumn: 84 ~ 89 degrees Celsius Winter: 85 ~ 90 degrees Celsius

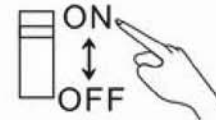
* The factory setting is in a difference by season, the customer can adjust by need.

Sales Quantity Confirmation function

The sales quantity can be confirmed in the following way.

1 Turn the mode function switch (inside the machine) to position "ON".

The Display shows "5E7".



2 Press No.1 button twice until the sales quantity for the first kind of drinks displays.

The Display shows **1.00** first, about 2 second later it shows **000** and returns to **1.00**

shows the first kind of drink
the fifth figure of the number of quantity
the forth figure of the number of quantity



the third figure of the number of quantity
the second figure of the number of quantity
the first figure of the number of quantity



Ex: If some kind of drink is sold 23263 cups and now you want to confirm the sales quantity. While 5E7 is displayed press No.1 button twice and then the Display will show **1.23** for two seconds and follow to show **263**

When press No, 1 button 3 time sales quantity for second kind of drink will be displayed.

When press No. 1 button 4 time sales quantity for third kind of drink will be displayed.

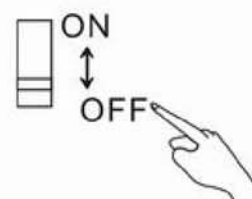
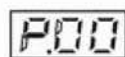
... ..

The rest may be deduced by analogy.

3 To clear the sales quantity

When the Display shows sales quantity, press the ⊕ or ⊖ button for 3~4 seconds.

4 Turn the e Function switch to position "OFF".(The confirmation is over).Mod



Defect Confirmation

Phenomena and Confirmation

Does not start:



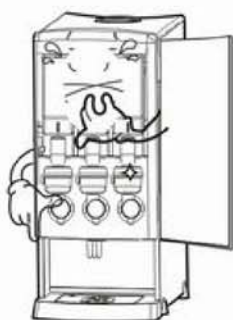
Is the plug inserted?
Be sure the power is 220V.
Is the fuse broken?
Contact the service center
and replace it with a new
one.

Raw material solidifies:



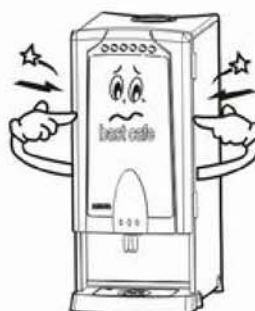
Is the machine not in work
for a long time? Pull out the
plug and clean the material
bucket.
Does not the exhausting
motor work due to foreign
matter?
If the exhaust fan does not
work and humid in the ma-
chine can not be removed,
please clean the exhaust
pipe

Strong alien taste:



Is the water in the water box
long time?
—Pour out the water in the box
and clean it.
• Did you clean the inside of the
machine periodically?
• Did you not use the machine long
time?
—Pull out the power plug and
remove material and clean the
machine.

Alien noise:



Is the machine placed on
slanting or uneven floor?
Place the machine on the
horizontal and even floor.
Does the exhaust pipe
have impurities and noise?
--Clean the pipe.
If there is the sound of
boiling?
--In order to keep the
water temperature the
heater is repeatedly
started.

Drink does not flow out smoothly:

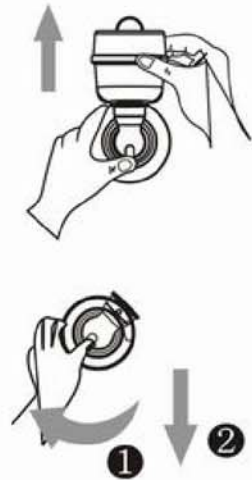


• Are particles or is sticky material
used?
—Use only designated material.
• Is the material in the tank solidified?
—Dismantle the tank and clean it.
• Is the tank placed in the former
position?
• Are the raw coffee mixer and tea
passage stopped up?
—Clean the mixer and passage.
• Is the material in the tank used up?
—Fill in the material.

Dismantling of Parts

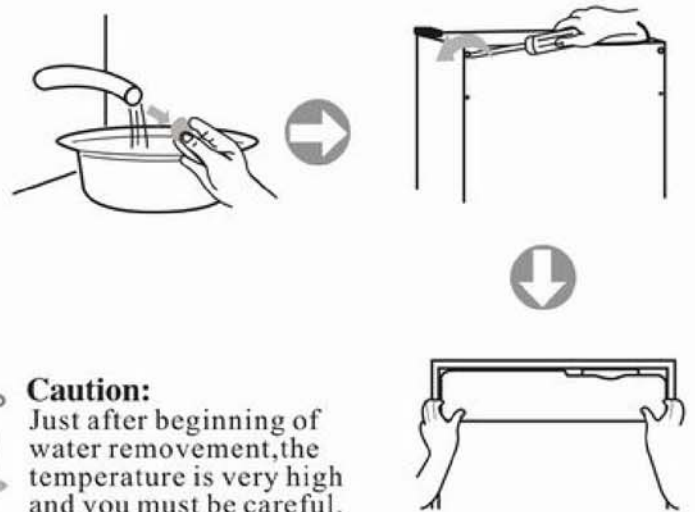
● Dismantling of coffee material mixer

- 1 Pull up the top of the mixer and pull it out.
- 2 Turn the bottom of mixer clockwise and pull it out forward.



● Dismantling of Water Tank

- 1 Pull out the soft hose and pull out the tap.
 - Remove all the water in the tank.
 - Turn off the power.
 - Take care against hot water.
- 2 Dismount the back cover with a crossdriver.
- 3 Pull out the hose of the tank.
- 4 Pull out the water tank.



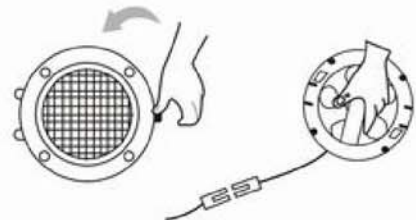
Caution: Just after beginning of water removal, the temperature is very high and you must be careful.



► Dismantling of the cover of fan

Caution: Turn off the power and dismantle the fan. Rotate the right knob and pull it out.

*When removing humid in the machine the powder moistened raw material will contaminate the fan cover and the exhaust fan and it is necessary the clean frequently.



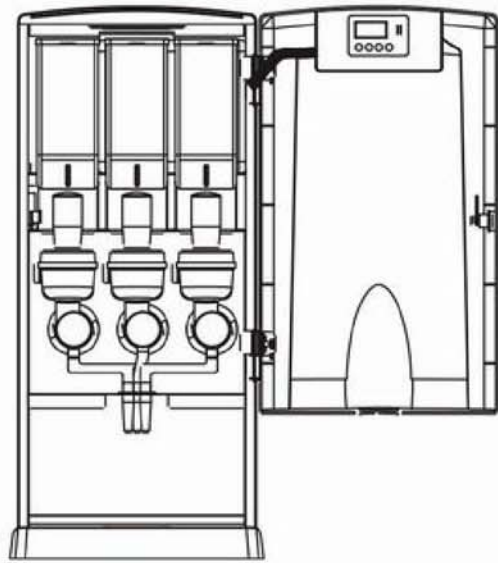
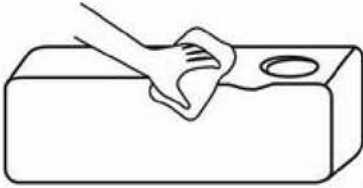
Cleaning

The raw material powder will fall and solidify inside the machine and the water on the receptacle is accumulated for long time and it causes a foreign taste and not Hygienic and therefore frequent cleaning is necessary. Pull out the plug before cleaning.

- Do not clean with chemicals such as benzene and zinc thinner.

* Water tank

Clean the inside spots of machine with soft sponge paper. Clean over 2 times per month.



* Raw Material Bucket

Soak in water to solve the solidified material and clean it with soft sponge. Assemble after drying. Humid make material solidify and feeding be unsmooth. Clean over one time per month (or whenever material solidifies).



* Coffee Material Mixer

Soak it in water and clean it with a soft brush.

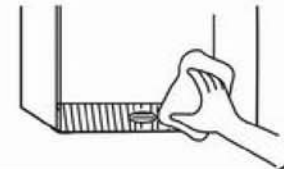
- After cleaning put it into the former place.
- Clean it once every day.



* Cup Hole

Clean it with wet cloth.

- Wipe water with dry cloth.
- Clean it once every day.



* Water Receiving Box

Pour out the accumulated water within the receptacle and soak in water and clean.

- After drying put it in the former position. Clean once every day.



* Fan Cover in the Exhaust Hole

Soak it in water and wash the powder and dust of material and dry it.



* Exhaust Fan

Remove powder and dust of material with a brush and clean it with wet cloth.

