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User Manual

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T&Z · KT3 Commercial Espresso Coffee Machine

In order to prolong life span of the machine, please read this manual carefully before use and keep the manual properly.

Guangdong Dazheng Coffee Group Co., Ltd

INTRODUCTION

- Thank you so much for purchasing T&Z commercial espresso coffee machine.
- The machine adopts double 5.0 -inch LCD screen operation, breaking the fuselage overall messiness, like horse step swallows light visual effect. This machine has four prominent features.
  1. The precise temperature control
  2. The visualization of extraction data
  3. Constant brewing temperature
  4. Pr-infusion time adjustable.
- This manual will tell you the characteristics of this product, and how to best use of our products, daily maintenance, accident malfunction and elimination method, etc., to shorten the time of waiting maintenance.
- Please keep this manual in a safe place for future use, and we would like to express our greetings to you again.
- This machine has human intelligence so there is no worries for operation.
- We believe that after using it will increase your confidence on T&Z brand, and without a doubt to recommend others to buy our coffee machine.
- Before using, please read this manual carefully.

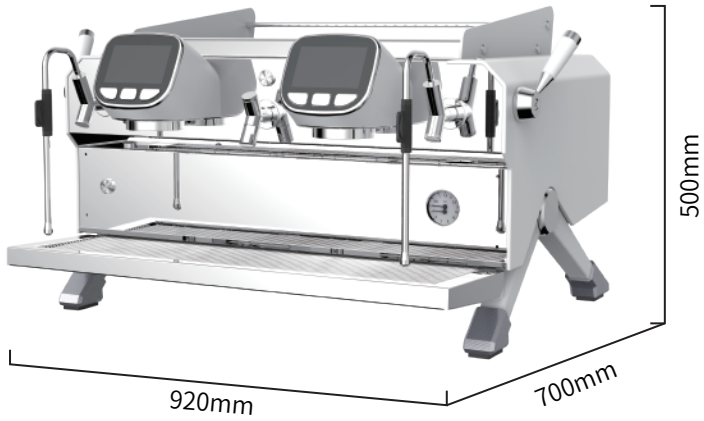
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1 Product Features And Parameters



MAIN PARAMETERS

Product Name: T&Z Commercial Espresso Semi-Automatic Coffee Machine

Model: KT3-2/KT3-2A	Color: Black/White
Voltage : 220V/50-60HZ	Power: 6200W
Steam Boiler Capacity : 12L	Steam Boiler Material : copper
Coffee Boiler Capacity: 1L*2	Coffee Boiler Material : copper
Coffee Output: 240 cups/h	Screen Size : 5-inch
Net Weight：76KG	Size：920*700*500mm
Max working pressure 0.16 Mpa	Max water inlet pressure 0.65 Mpa
Max pressure 0.2 Mpa	

2 Un Boxing Notices

2.1 All machine packed in flight case. After receiving please check if the packaging is complete. If any packaging damaged or missing accessories, pleas contact distributors or manufacturers immediately.

2.2 Contents of Packing
Coffee Machine*1, Bottomless Portafilter *1, Double shots Portafilter*2 ,
Coffee Tamper*1, Cup Holder*2, Accessory Box *1, Blind Bowl*1,
Water Inlet Pipe*1, Drain Pipe*1, 20G Filter Basket *1,
Brewing Head Cleaning Brush*1, Silicone Gasket *1, Powder Distributor*1,
Milk Jug*1, Coffee Powder Picker *1, Latte Art Pen*1, Measuring Cup*1,
Clean Rags*1, Warranty Card*1 ,User Manual*1.

3 Safety Tips

3.1 coffee machine use scenarios
This coffee machine can used in the take-away beverage shop, bakery, coffee shop ,or other food and beverage industry such as restaurants, cafes and tea in need. This coffee machine is used to make Espresso, cappuccino, latte. The steam wand can be used for heating drinks, milk foaming, etc.

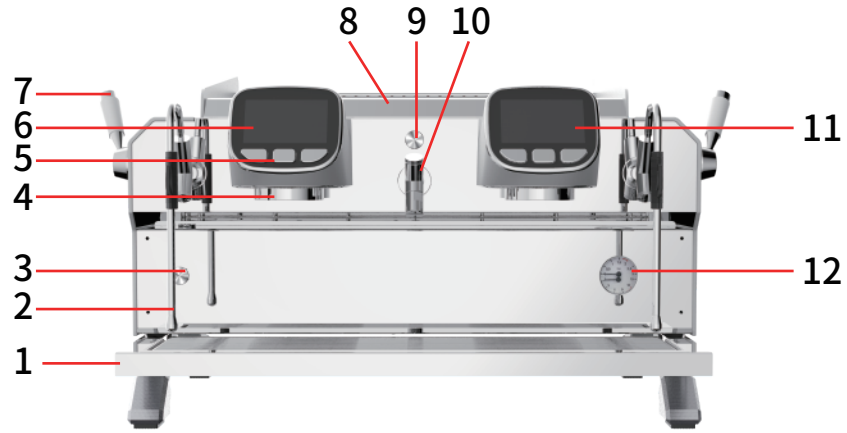
3.2 Coffee machine user manual keep
This manual is an integral part of the machine and it shipped with machine. We urge you to read all of the instructions thoroughly therefore attempting the installation, operation and maintenance of the machine. This manual should be kept for future references.
When opening the packing, please confirm the machine is in good conditions. Please put all the packaging material properly. If you have any questions, please do not use the machine for the moment, contact the dealer or professionals for help immediately .

3.3 Coffee machine using conditions
Make sure that the power parameter shown on the nameplate is in accordance with actual power. The nameplate is located on the lower right corner form the machine’ s front side.
Machine installation, only by trained and have the qualification of personnel responsible for the installation. When installation, must follow the local electrical and plumbing standards. The relevant procedures and standards, please contact your local fire safety department.

For electrical safety, the machine must be reliably grounded. The manufacturer is not responsible for any damage caused by system that it' s not connect to earth circuit.
Please contact with qualified electrician to check the line load is maximum load shown on the nameplate.
Please don' t use conversion plug, multi-function to extension cords to supply the machine power. Only temporarily use these tools, you also have to ask qualified electrician to operate to avoid any danger.
When installing the machine, buyer should use the original spare parts and material. If other parts are necessary, the installation engineer should advice the use to buy and to check if the parts can accessed to water supply.

3.4 machine water supply connection
The machine must be in accordance with the manual diagram for installation and use. Manufacturer will not responsible for any improper use damage or failure.This machine better to use water filter, water softener equipment to reduce machine due to water scale block. As a result of water quality of mechanical failure is not in warranty.
The machine have to connect to drink water. Installation location comply with relevant regulations. The installation engineer need to confirm the water supply meet the above requirements and standards with the owner or manager.
Water pipes access installation of machine shall comply with local health standard. And reserve water supply access within 2 meters around the machine.
The machine shall not be used by children or people unaware of relevant knowledge or experience. Students shall be under professional' s supervision and guidance.
Please open the water value after installation. Wait for water index of pressure gauge to :"1 "position (except for barreled water).Then turn on the main switch to prevent the relevant accessories form destroying for lack of water.
After first installation and test. Please turn off the machine, exhaust all steam and water to remove the impurities that may exist in machine initially. Then reboot and use.
During operation, it' s necessary to understand some basic electrical appliance usage.
Don' t pull and drag the plug with wet hands.
Don' t operate by barefoot.
Don't use the machine in a humid environment.
Don' t expose the machine to use under the nature environment (rain, sunshine, etc.)
Children or people unaware of instruction shall not operate the machine.

4 Machine Descriptions



<1>Water drip tray <2>Steam wand <3>Power switch <4>Brewing head
<5>Operation button <6>Main screen <7>Steam lever <8>Cup warmer
<9>Hot water switch <10>Hot water outlet <11>Secondary screen
<12>Dual pressure gauge

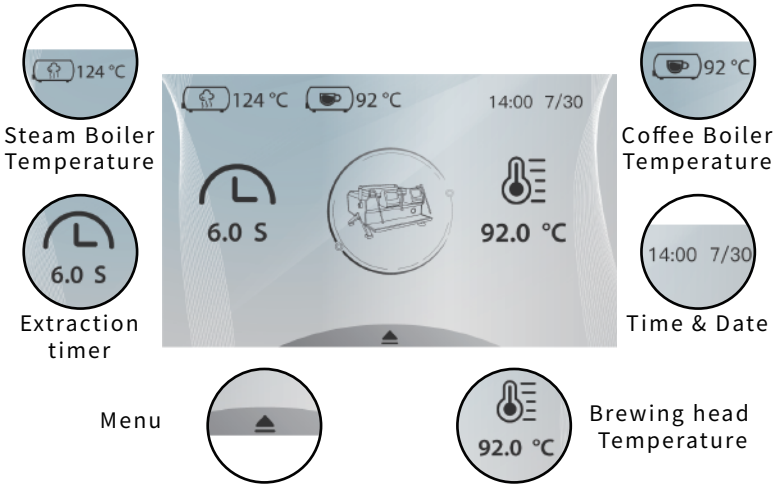
5 Installation

5.1 Before installation, please read the safety tips carefully and diagram (9).

5.2 Please check accessories with the packing list after unboxing the machine.
Place the machine on a flat surface. Follow the procedures as below to start installation:
Take out the relevant connectors from accessory box and untie the flexible metal pipes.
Screw G3/8 copper connector to flexible metal pipe.
Screw G1/2 reducing connector to G3/8 copper connector.
Then connect to the filtering and softening water supply.
Finally open water, observe whether joint installation is leaking for 30 seconds, make sure no leaking,then turn on machine.

6 Operation Interface Introduction

(1.1) Main Interface

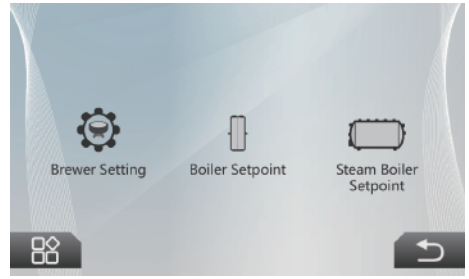


(2.1) Main Menu



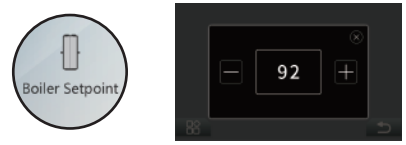
(3.1) Temperature Setting







Brewing head temperature:
Each group can according to user's needs, set up corresponding temperature 80 ℃ -- 98 ℃.



Coffee boiler temperature:
Each boiler can according to user's needs, set up corresponding temperature. We suggest the temperature of coffee boiler is the same as products.



Steam Boiler temperature :
Steam boiler temperature setting, default temperature is 122 ℃ from factory. You can set steam boiler temperature from 115 ℃ to 128 ℃.

(4.1) Cup volume Settings







Single Cup Setting :
Set the current group single cup volume.It is recommended to use 7 g - 10 g coffee powder, extract about 15 g coffee.



Double Cup Setting :
Set the current group double cup volume. It is recommended to use 7 g - 10 g coffee powder, extract about 15 g coffee.

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Cup Volume Copy :
Set group A cup volume from this setting can copy to B.



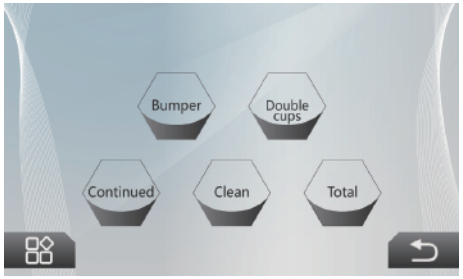
Cup Volume Reset :
Set the current cup volume to factory.



Pr-infusion setting :
Can set coffee extraction pr-infusion time and the water pause time.
Setting range is 0.1-10s.

(5.1) Statistics





Statistics:
Current group head different coffee button statistics. The statistics is for one side group. If need check all statistics data, please return to the main menu, parameter settings interface under maintenance functions.

(6.1) Energy Saving



Customers can set automatic turn on and turn off time according to their needs every day, or turn off one group when not use to save energy.





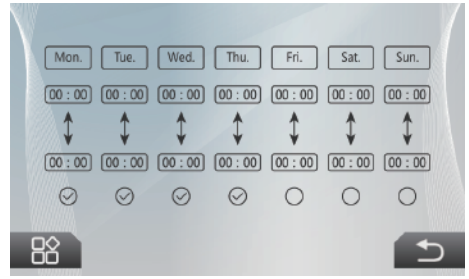
Brewing Head Switch:
In order to saving energy , customer can turn off the brewing head or close the coffee boiler heating when not busy. When extracting coffee just light up screen awaken the closed group and coffee boiler heating to quick start to heating.



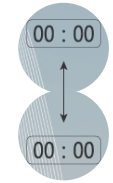
Weekly Arrangement:
Before turning off the main brake, the user can set automatically turn on and turn off time according to work on and work off time.

(6.2) Weekly Arrangement





Turn on time



User click here can adjust turn on and turn off time.

Turn off time



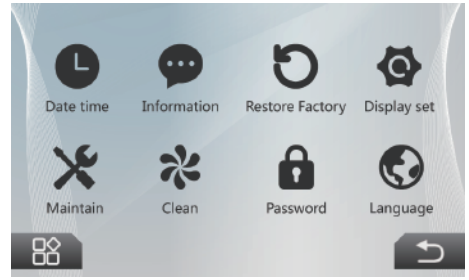
"√" means have started automatically turn on and turn off machine function.

Turn on and turn off automatically

(7.1) Parameter Settings



Parameter settings covers all parameter except coffee productions related setting.





Display Screen Setting
If you have not operate the machine in a certain period of time, the screen will be in a state of screen protection and reduce the screen brightness, click again on the screen can awaken. Users can set the screen brightness according to their needs.



Date & Time
Set machine date and time.



Messages
Check machine software messages.



Factory Data Reset
Back to factory default data setting . Please use this with caution.



Brewing Head Cleaning
Put the cleaning powder into portafilter to start brewing head cleaning. Then can cleaning the brewing head automatically.

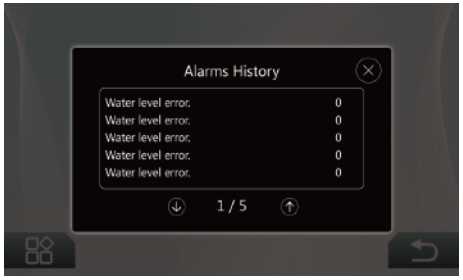
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Maintenance
This function records the last maintenance time and fault code and the total cups from the last maintenance .

Language
The language switch to English or Chinese.

Passwords Setting
The user can according to needs, set the password to avoid coffee machine parameters is modified. The factory default password is 2006.

(7.2) Warning



Warning History
Warning: can check the fault warning appeared in the process of machine running, in order to get troubleshooting in time.



Warning Pop-up Interface

7 Operation, Cleaning and Maintenance

6.1 Machine Operation
Plug the power and check if the water source is turned on. Turn on the main power switch,The power light or the electronic button light is always on, indicating that the machine is running.

6.2 Coffee Production
Remove the coffee handle and use professional coffee grinder machine to grind good coffee powder in the portafilter . Then remove the coffee powder residue at the edge of the filter (expanding the life span of the rubber ring).
Place the prepared measuring cup or coffee cup under the coffee portafilter.
As per customers' needs, open the coffee continuous output button or any cup button to produce coffee.
Tips: If you do not operate, please lock the coffee handle on the brewing head to ensure the stability of the coffee handle temperature during use, so that the coffee flavor is better.

6.3 Milk Foaming Production
Take a moderate amount of pure milk into milk pitcher and then put it under the steam wand, adjust the angle of the steam wand and put the steam nozzle into the central of milk pitcher and insert in milk around1 cm depth.Pull down the steam lever, when milk become uniform fine then pull the steam lever vertically to closed steam.
After milk foaming,please use a wet rag to clean the milk left on steam wand and steam nozzle and open the steam for 2 seconds to carry out the left milk and dirty from steam nozzle .

7.4 Turn off the Machine
When you need to turn off the machine, press the switch key to turn off all the lights.
Tips: For safety reasons ,please pull out the power plug if long time no use.

7.5 Machine Maintenance
During the maintenance/repair process, the accessories used must be in compliance with the safety guard standards, and the original accessories can meet the standard.
When repairing/replacing an accessory that contacts with food or water, a cleaning process must be performed or the manufacturer's instructions must be performed.

7.6 Machine Cleaning

In addition to cleaning the portafilter and the brewing head, the following clean table must be cleaned after the machine is turned off after 20 minutes, and cooled to normal temperature.

Components Cleaning		Cleaning Frequency		
Item No.	Name	After use	Every day	Every week
1	Coffee Portafilter	✓	✓	✓
2	Steam Wand & Steam Nozzle	✓	✓	✓
3	Brewing Head Sealing Ring		✓	✓
4	Water Drip Tray		✓	✓
5	Machine Cover		✓	✓
6	Brewing head		✓	✓

① Cleaning the coffee handle & filter

If necessary, remove the filter from the coffee portafilter with tools, wash it & dry.Clean the filter with a brush when it is necessary.

②Cleaning the brewing head.

You can check the parameter setting menu to use brewing head cleaning. Cleaning lasts for 2 minutes, after cleaning will stop automatically. In this process the brewing head will come out hot water continuously so must professionals there and to avoid burning.Clean the brewing head outlet with a stiff brush.

③Brewing head sealing ring

Use a stiff brush to clean the dirt and coffee powder residue on sealing ring.

④Clean water drip tray & cup stand

Clean water drip tray and cup stand with hot water and detergent.

⑤Clean the machine cover.

Do not use any acid base solution to clean the machine casing. Just wipe it with a mild detergent or a damp cloth with hot water.Clean the machine cover, please confirm if power off.

⑥ Clean water drip tray

Add a small amount of detergent and use brush cleaning, after cleaning, rinse it with water.

⑦If the above operations are performed, basically no other maintenance measures are required.

⑧For any other operational instructions, please contact your local agent or professionals.

8 Easy Trouble Shooting

Mechanical equipment may be caused by improper operation and the aging of components, which results in out of working. So manufacture sum up a maintenance /repair experience table , reducing the buyer' s waiting repair time & relevant expense caused by simple machine breakdown. (The wearing parts and rubber ring is not in warranty).

The main power cord shall be replaced by professionals when damaged.

If the machine does not work normally, please check the breakdown table as follows.

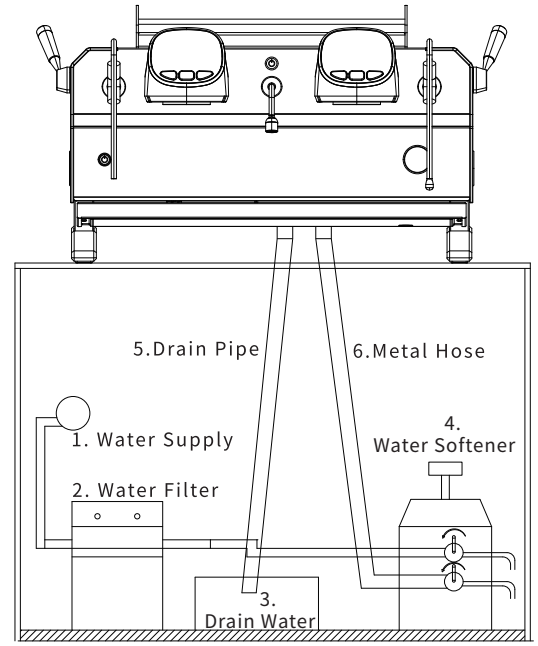
Trouble	Trouble Shooting	Solutions
Coffee drips out from the edge of the portafilter.	Coffee portafilter have not locked tightly.	Lock tight the portafilter (80~90°) .
	Coffee powder on the edge of filter of the coffee handle.	Clean the coffee powder residue.
	Group sealing ring is aging and loose.	Replace group sealing ring.
There is dark crema or burned smell.	Coffee powder too much.	Less powder quantity.
	High pressing pressure.	Lower the press pressure.
	Coffee extraction temperature is too high.	Lower the extraction temperature.
	Coffee powder too fine and over extraction.	Adjust the grinding thickness of coffee powder.
Coffee extraction temperature is not enough	Coffee portafilter temperature is too low.	When not using portafilter , lock it in brewing head to keep stable temperature.
	Coffee cup temperature is too low.	Coffee cup should place in the cup warmer to keep warm.
	Coffee machine have not finished heating.	Waiting machine to heat up.
	Setting temperature is too low.	Increase the temperature setting.
Coffee flow too quick or too slow.	Water pressure not enough or too high .	Adjust Pump booster valve.
	Coffee powder too fine or too coarse.	Adjust the grinding thickness of coffee powder.
	Powder quantity is not match the basket filter.	Adjust the coffee powder quantity.
	Powder press pressure is not enough / powder press not even.	Adjust press pressure and press evenly.

Trouble	Trouble Shooting	Solutions
No steam carry out.	Steam nozzle blocked.	Clean or replace the steam nozzle.
	Water level too high.	Open the hot water or discharge water.
	Machine have not finished heating and boiler pressure is not enough.	Waiting machine to heat up.
	Water probe is not working.	Replace or check water probe.
Machine can not make coffee.	Check if connected to power.	Plug in the charger.
	Check if connected to water supply.	Check water pressure and water supply.
	Check if the brewing head comes out water.	Contact after sales service.
Button is flashing.	Flow is not normal.	Check if opened water supply or contact after sales service.
	Water level error.	Check the water level probe, use water IDS values must over 30.
Air pressure gauge always point “0”.	No heating or water refill is not complete.	Observe whether the boiler temperature rise or whether the boiler water refill completed.
Water pressure gauge always point “0”.	Water supply have not turn on or no water pressure.	Check water pressure and water supply.
There are water spray in air pressure gauge.	Air pressure gauge flow in water.	Replace gauge or use hair dryer heating evaporation.
There was a not normal sound during coffee machine works.	Water pump worn out.	Suggest adding filtering system to reduce the impurity, reduce wearing.
	Water inlet pipe is so tight.	Check water inlet pipe if it is too far from machine.
Brew head dripping.	Solenoid valve blocked.	Add clean powder to reverse cleaning or contact after sales service.
Brewing head flow not correct.	Flow limitation hole is blocked or solenoid valve pressure relief hole is blocked.	Contact after sales service.
The steam switch leaks air.	Valve rubber ring aging or it has scale.	After sales service to replace valve rubber ring.

9 Installation drawing

9.1 basic installation requirements
9.1.1. Coffee machine required desk size 780 x 680 mm, manual measurement error may exist.
9.1.2. Under coffee machine open 60 mm hole.
9.1.3. Below the coffee machine needs to have an independent inlet pipe, drain pipe.
Installation drawing as follows:

1. Water Supply
2. Water Filter
3. Drain Water
4. Water Softener
5.Drain Pipe
6.Metal Hose

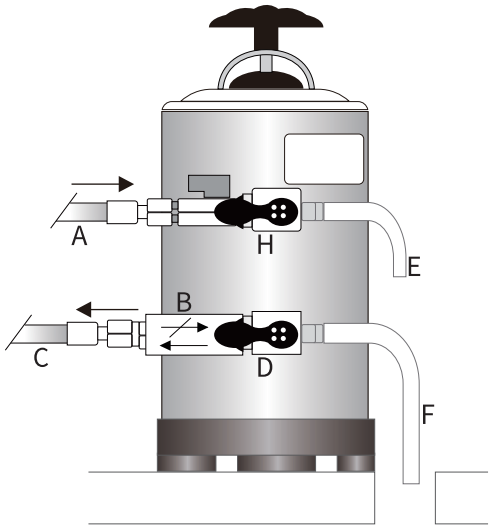


Installation suggestions:
·Buying relevant water filter and water softener equipment by yourself.
·It is helpful to reduce the incrustation and block while using for long time.
The machine breakdown caused by water quality is out of warranty.
installation diagram:
·In order to maintain and clean the machine conveniently, tap water output must install with a cut-off valve to close water at any time.
·If you have installed water softener, must pr-infusion clean at first use then can connect to machine to use.

(1) Water Softener Introductions:
Remove the calcium and magnesium ions in the water, reduce water hardness, so as to prevent the free ions generated scale.

(2) Installation Instruction And Accessory Name:

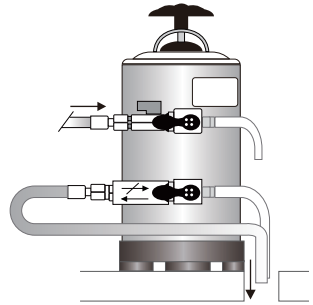
G. water softener top cover



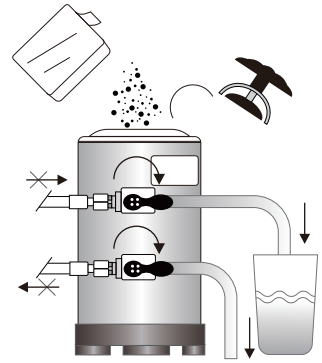
① Installation Diagram

A . water inlet
B. single way valve
C. water outlet
D. water outlet valve
E. pressure relief pipe
F. regeneration drain pipe
G. water softener top cover
H. water inlet valve

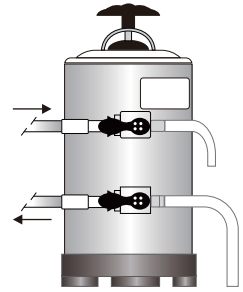
(3) First installation needs cleaning, steps as follows:



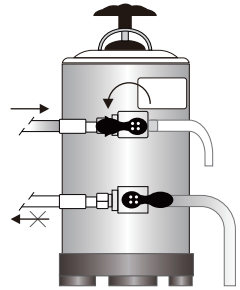
①Installation pr-infusion cleaning (15-30 min)



② Clean as the diagram showed, prepare salt 0.5KG; Turn the C,D valve to right before opening cover, discharging the pressure and then open the cover. Adding salt 0.5 KG and screw the upper cover tightly.



③ Turn valve C to left (let water go through for 4-6 hours).



④ Wait for no salty flavor after softener drainage, then turn the C and D valves to the left work mode.