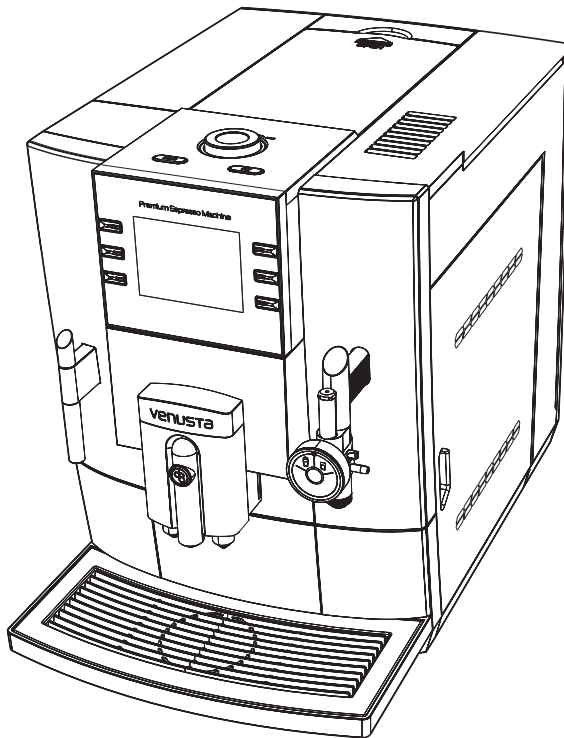




# Premium Automatic Coffee Machine

Model : DG-H100

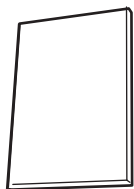


- \* This product is for indoor use only.  
Refrain from installing in places that are overly humid or cold.
- \* Please read the manual before installing/using the product.
- \* To improve the performance and quality of this product,  
specifications of the product may be changed without prior notice.

# Contents

1. Contents
2. Component information
3. Description
4. General information
5. Safety precautions
6. How to install the product
7. How to use the product
8. How to remove and install the brewer
9. How to clean the product
10. How to set the function
11. Product specification
12. Checklist before requesting service

## Component information



User manual

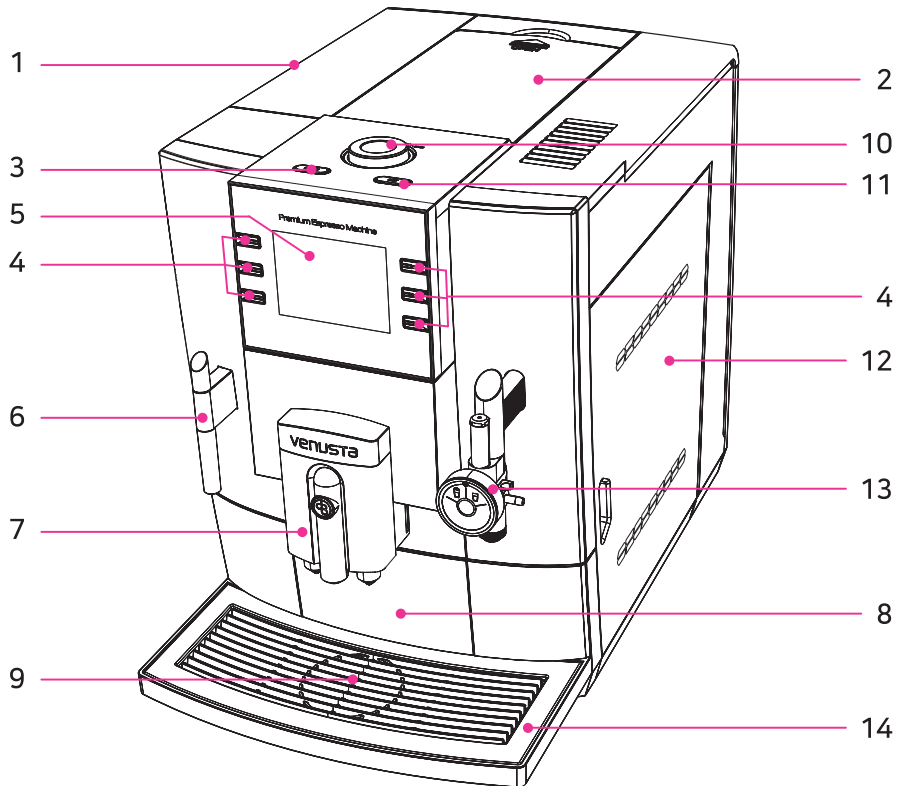


Brewer handle



Cleaning brush

# Description



- |                       |                     |                    |                 |
|-----------------------|---------------------|--------------------|-----------------|
| 1. Water tank         | 4. Select button    | 8. Coffee cake box | 12. Brewer door |
| 2. Coffee bean hopper | 5. Display          | 9. Cup holder      | 13. Milk nozzle |
| 3. Power button       | 6. Hot water nozzle | 10. Jog dial       | 14. Water tray  |
|                       | 7. Coffee nozzle    | 11. Setting button |                 |

# General information

## ● General information

This product is a coffee machine for extracting espresso by using coffee beans, and it is a device that can extract steam and hot water.

The following individuals should not use the product by themselves without someone who guides them on how to use the product.

- Individuals who are physically, emotionally, or mentally unstable and cannot use the product safely.
- Individuals who lack experience or knowledge to use the product safely.
- Individuals who require a guardian, including children under the age of 8.

Keep this manual close to the product so that it can be easily seen by those who want to use it. If more information is needed than described in this manual, or if problems arise that cannot be solved by the provided troubleshooting method, please contact Service Center.

## ● Safety rules

Warnings and cautions for safety are to safely and correctly use the product to prevent accidents and risks so please ensure to observe them.



Indicates death, serious injury or few is likely when the unstruction is violated.



Indicates injury, product damage or material damage is likely when the instruction is violated.

## ● We will not be responsible and provide free service for the product for any defect caused by any of the following cases.

- Problems caused by misuse of the proposed method of use
- Problems caused by repairs outside the official service center.
- Problems caused by randomly changing the power cord
- Problems caused by randomly changing part of the product
- Problems caused by using or storing the product in a place other than the proper temperature range(10 - 30 degrees)
- Problems caused by using parts and accessories not manufactured by Donggu Electronics Co., Ltd.
- Installation, maintenance and repair by a technician not approved by Donggu Electronics Co., Ltd. may be hazardous to the user.
- Installation, maintenance and repair of the equipment must be performed by a technician approved by the manufacturer.
- The manufacturer is not responsible for unauthorized installation, maintenance or repair.

# Safety Precautions

## ● Power supply



Please use a dedicated outlet with a grounding terminal.

- There is a risk of fire.
- There is a danger of electric shock.



Do not plug multiple electrical appliances into one outlet at the same time or plug them into a loose outlet.

- There is a risk of fire.



If the power cord or outlet is damaged, stop using it.

- There is a danger of electric shock or fire.
- Contact the service center for repair.



Do not touch the power cord with wet hands.

- There is a danger of electric shock or fire.



Unplug when not in use for a long time, and remove the contents of base materials.

- This may cause a product malfunction.

## ● Installation-related



Do not disassemble the product arbitrarily.

If the product malfunctions, contact the service center for repair.

- There is a risk of burns or electric shock.



Do not place or place flammable materials nearby the product.

- It may cause an explosion, fire or injury.



The water used must be purified.

- Use water purified with a hollow fiber membrane filter using tap water, groundwater, and well water will damage the product due to calcification.



Install the product in a room that is not exposed to direct sunlight at room temperature.

- There is a danger of frost.
- There is a risk of a short circuit or fire due to snow or rain.



In the winter when the temperature is low, there is a danger that the parts such as the valve and the product will be frozen. Be sure to install it in the room at normal temperature and always turn on the product. Do not clean by spraying water directly, or clean with benzene thinner.

- There is a risk of electric shock or damage to components.

## ● Usage-related



There is a risk of burns in the hot water extractor and the milk extractor.

- Keep the product out of the reach of children.
- Do not touch the hot water extraction port or the milk extraction port when the product is in operation.



Do not open or close the coffee bean hopper when operating the product.

- This may cause damage to the product.



Do not operate the product with the brewer cover open.

- This may cause damage to the product.

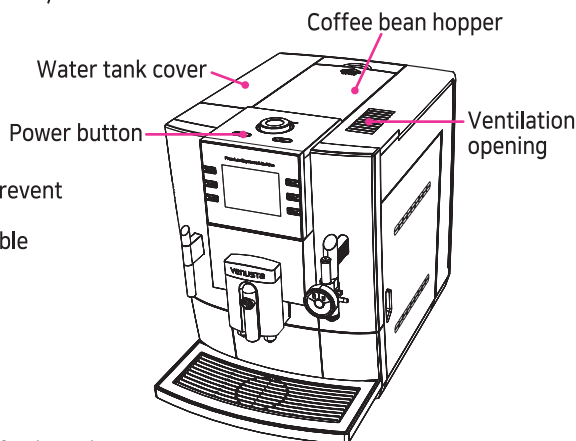
# How to install the product

## ● Installation conditions

- It is suitable to install 10 - 30 degrees of ambient temperature image.
- Install in a place where the relative humidity does not exceed 80%.

## ● Product Installation

- Install the product on a dry, flat surface.
- Install the product in a place that does not block the ventilation openings to prevent overheating.
- Do not install the product near flammable materials or heat sources.



## ● Filling the coffee bean hopper

- Open the coffee bean hopper cover.
- Remove dust or foreign matter the coffee bean hopper.
- Fill the coffee bean hopper with beans and close the coffee bean hopper lid.



Never put processed beans in the bean jam together with unprocessed beans, oiled beans, incense coffee, freeze-dried coffee, powdered coffee, and additives(such as sugar). It will damage the grinder.

## ● Filling the water tank

- Open the water tank cover, remove the water tank and wash before use.
- Refill purified water.



Calcination may occur inside the product depending on the water used. Use a scaling remover every six months to remove the calcite as there may be a problem in product operation when calcination occurs. Please use water purified with a hollow fiber membrane filter for the product.

## ● Power connection

- Insert one end of the power cord into the back of the product and plug the other end into a grounded outlet.
- Press the power button on the top of the product to start the product.
- "Please wait while warming up" icon is displayed on the LCD window until the heater block is warmed up.
- When it is ready to extract, push the beverage button three times for trial extraction and fill the inside of the grinder with the ground coffee beans.

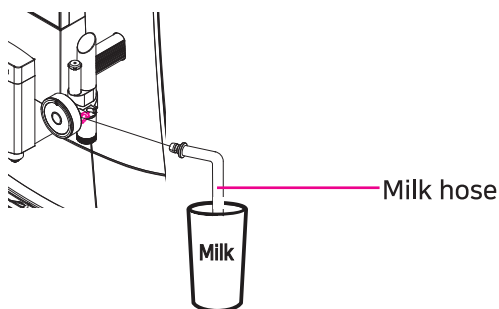
# How to use the product

## ● Milk line connection method

When making milk foam, milk temperature should be 3 - 10 °C to produce the most delicious milk foam.

It is recommended to use a milk refrigerator from Donggu Electronics to produce delicious milk foam with fresh milk.

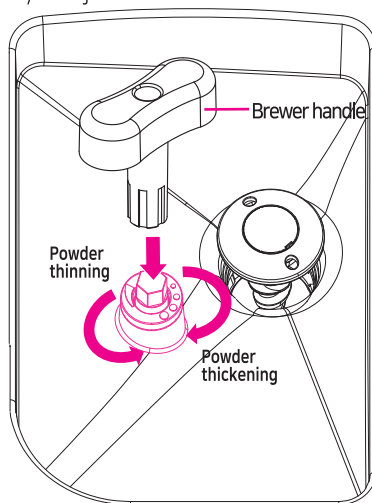
- Connect the milk hose enclosed with the product to the milk nozzle.
- Connect the other end of the milk hose to the milk container, or immerse it in the milk container.



## ● Bean powder control method

The bean powder crushing density set at the factory is adjusted to achieve the best espresso taste.

- Open the lid of the coffee bean hopper and remove the beans,
- The bean powder size is controlled by pushing and turning the hexagon-shaped bean powder controller inside the coffee bean hopper which is adjusted to the hexagon groove of the lower part of the brewer handle.
- Turn the bean powder controller clockwise with the brewer handle to increase the powder size.
- By turning the bean powder controller counter clockwise with the brewer handle, the powder size will be reduced.



It is best to use it without any significant fluctuation from the set value as it may cause problems in espresso extraction if the bean powder size is overly fine or too thick.

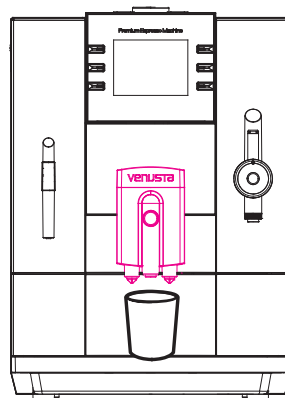
# How to use the product

## ● How to dispense espresso

- Place the drink cup on the bottom of the coffee nozzle and move the coffee nozzle up and down to adjust the distance from the drink cup.
- Pressing the desired beverage button will dispense the drink into the cup.
- Pressing the jog dial during operation will stop the function currently being operated and proceed to the next step.

Ex) Pressing the jog dial during grinder operation while pressing the Americano button stops the grinder motion and extracts espresso.

Ex) Pressing the jog dial during espresso extraction while pressing the Americano button stops espresso extraction and extracts bypass.



If the height of the drink cup and the gap between the coffee nozzle widens, there is a risk that the beverage will splash out of the cup. Adjust the height of the coffee nozzle so that the gap between the drink cup and the coffee nozzle does not widen too much.

## ● How to dispense hot water

- Place the drink cup in the bottom of the hot water nozzle and press the jog dial for more than two seconds to dispense hot water.
- When the hot water reaches the desired amount in the drink cup, release the jog dial to stop dispensing hot water.



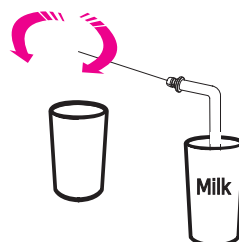
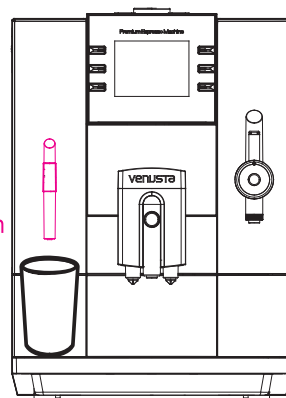
Pressing the jog dial without putting a drink cup in the bottom of the hot water nozzle will directly inject hot water into the water tray which will lead to a risk of burns. Therefore, be sure to use the drink cup.

## ● How to dispense milk foam

- Connect the milk hose to the milk nozzle.
- Immerse the milk hose in a container containing milk and place the drink cup underneath the milk nozzle.
- When the milk button is pressed, the milk foam is ejected into the cup.
- Press the jog dial during operation will stop the function currently being operated and proceed to the next step.

Ex) Pressing the jog dial during milk foam dispensing while pushing the milk button stops the milk foam generation.

- Rotate the circular part in the center of the milk nozzle to select milk foam and warm milk.



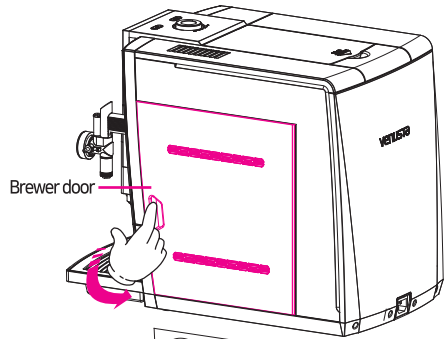
Please refrigerate milk as it easily goes sour.



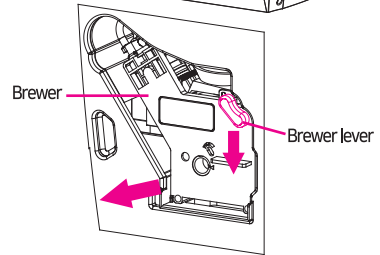
# How to remove and install brewer

## ● How to remove the brewer

- Open the brewer door on the right side of the product.

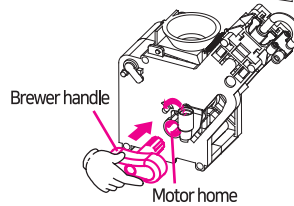


- Pull the brewer out while pressing the brewer lever at the top right of the brewer downward.

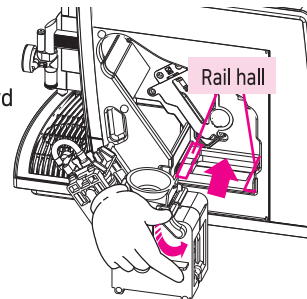


## ● How to assemble brewer

- Insert the handle of the brewer in line with the motor groove on the back of the brewer and turn it counterclockwise to place it in the Sales standby position.



- Hold the product with one hand to prevent it from being pushed back, then with the other hand, push the brewer lever downward and align the bottom of the brewer with the brewer assembly rail groove in the product.



Correct assembly example	Incorrect assembly example
1. Brewer lever pulled up 2. Brewer body should not be pulled out when pulling out	1. Brewer lever pulled down 2. Brewer body pulled out when pulling out

Brewer lever

# How to clean the product

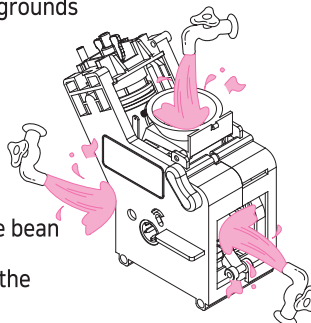
## ● How to clean the brewer

- (1) Remove the brewer from the product referring to 'How to remove brewer'.
- (2) Rinse away the coffee grounds on the left and right sides of the body the brewer with water.
- (3) Clean the filter part of the upper piston body and the lower piston inside the cylinder in the running water using a small brush to keep the coffee grounds from remaining.



If the brewer is not washed more than once a day, the screen filters become clogged, causing espresso output to decrease.

- (4) After washing, shake off the brewer sufficiently enough to remove the water.
- (5) Wipe off the water from the inner wall of the drag where the bean remove the water.
- (6) Refer to 'How to assemble brewer and attach the brewer to the product correctly.

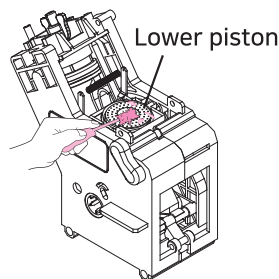
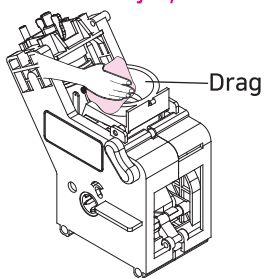
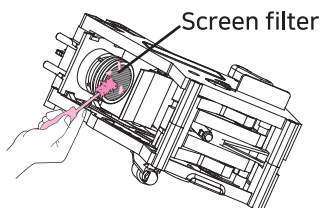


## [Inspection cycle]

- Check the lubrication of the connection and operating parts inside the brewer once a month.
- Check the damage or breakage of the O-ring of the upper and lower pistons of the screen filter. If damaged, it may not be possible to extract the bean, so please replace with a new one.

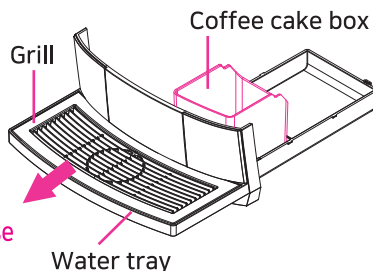


Use of volatile detergent such as thinner, benzene and solvent when cleaning the brewer may cause product malfunction and injury.



## ● How to clean the coffee cake box

- 1) Slightly lift and pull out the water tray to remove the coffee cake box with the water tray.
- 2) Rinse the coffee cake box with water.

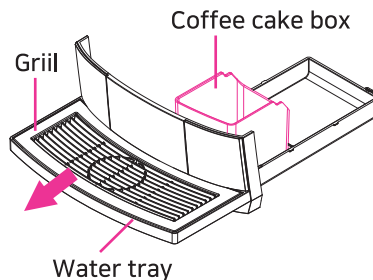


Failure to empty the coffee cake box in time may cause malfunction and contamination.

- 3) If the product is not used for a long time, clean the coffee cake box thoroughly.

## ● How to clean the water tray

- 1) Slightly lift and pull out the water tray to remove the coffee cake box with the water tray.
- 2) Discard the remaining residue in the water tray.
- 3) Clean the grill by steeping in water.

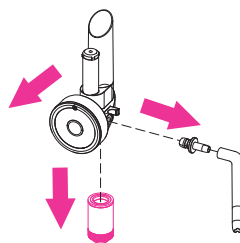


When cleaning the grill, please note that scratches will occur when rubbing forcefully with a scrubber.

- 4) Rinse the inside of the water tray thoroughly with water, then clean away the residue with a soft cloth.

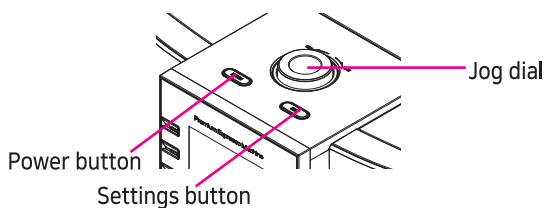
## ● How to clean the milk nozzle

- 1) Disassemble the milk extractor from the milk nozzle.  
(Hold the milk extractor and twist it to pull out)
- 2) Rinse the milk extractor in warm water to remove residue.
- 3) Clean the milk extractor frequently for hygiene and cleanliness.



Use of volatile detergent such as thinner, benzene and solvent may cause product malfunction or injury.

## How to set the function



- Power button: Used to turn ON/OFF the power.

Power ON: When the power is connected, press the power button to operate the product.

Power OFF: Press and hold the power button for more than three seconds to turn off the product.

- Settings button: Used to set functions such as setting recipe, etc.

- Jog dial: Used for stopping beverage extraction function and extracting hot water.

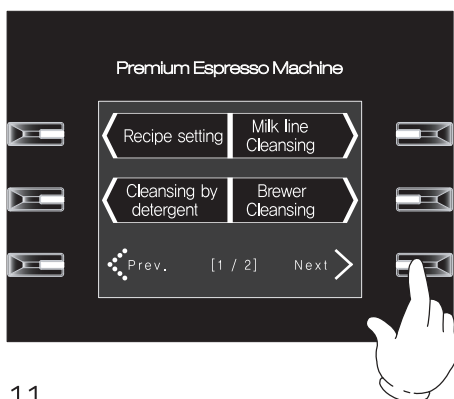
\*Stopping beverage extraction function: When the jog dial is pressed during the beverage extraction operation, the function that is operating stops.

\*Hot water extraction: Press the jog dial.

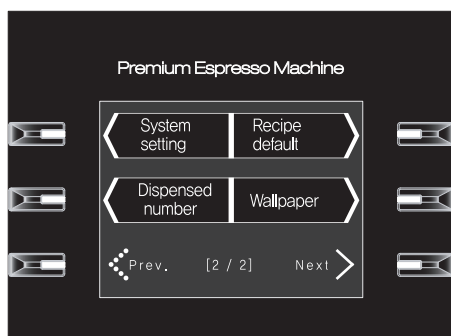
- Hot water is extracted while the jog dial is pressed, and hot water extraction stops when releasing it.

## How to set the function - Full function display

- Press the settings button to create the following screen.

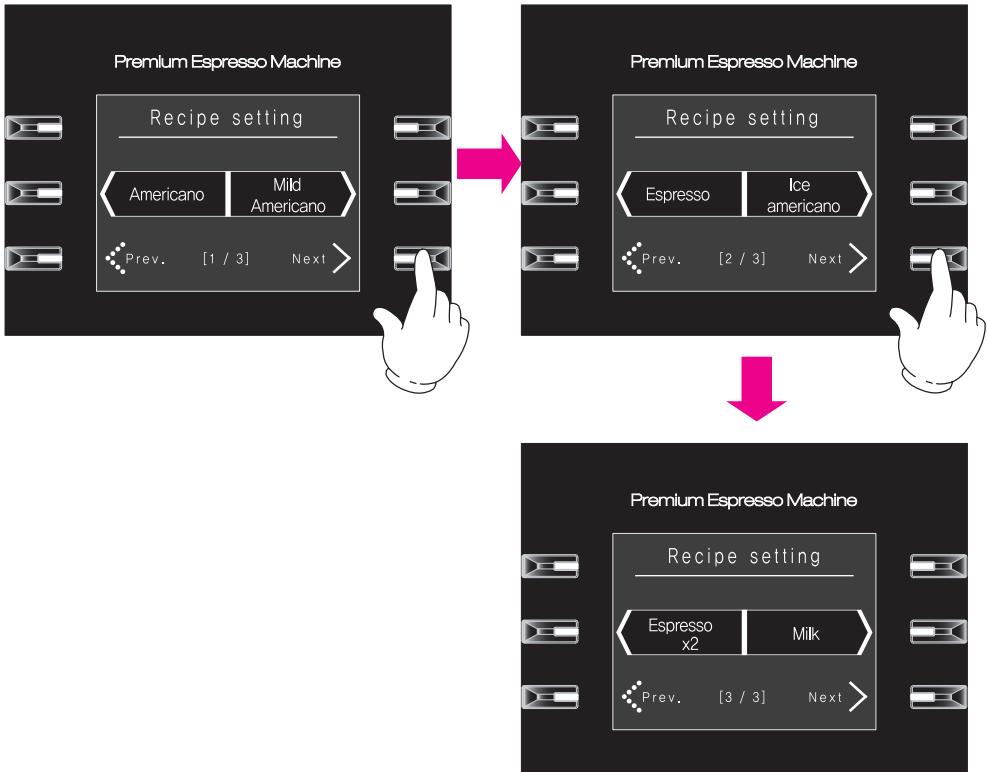


- Pressing 'Select' button corresponding to 'Next' on the screen will create the following screen.



# How to set the function - Recipe settings

- Selecting 'Recipe settings' button in full function display will display recipe setting screen for each beverage.
- Pressing the button corresponding to 'Next' or 'Previous' moves to the drink recipe section to be set sequentially.
- Two kinds of beverages per page (by order) are displayed.



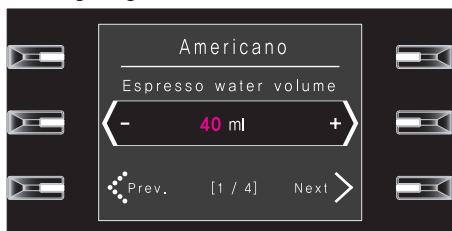
# How to set the function - Recipe settings

## 1)Americano recipe setting

- Press the Americano button in the recipe settings function.
- Each screen is displayed in the following order: Espresso water volume -> Coffee strength -> By-pass water volume -> Temperature.
- 'Blue' is displayed if the set value is 'Factory default', and 'Red' is displayed for the recipe change value.
- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.
- The displayed character 'Next' will be changed to 'Save' if there is an adjustment of -/+ value.
- Pressing the button marked 'Save', the changed value will be saved. Pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

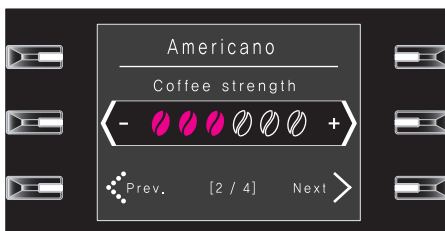
### 1) Espresso water volume

- Setting range: 20 ~ 200ml



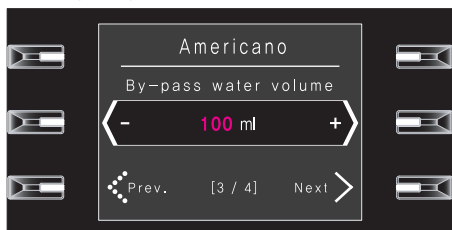
### 2) Coffee strength

- Setting range: six steps



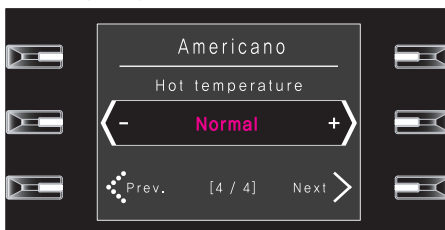
### 3) By-pass water volume

- Setting range: 20 - 200ml



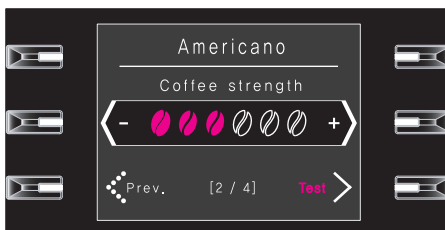
### 4) Setting temperature

- Setting range: Warm/Normal/Hot



### 5) Coffee strength test

- Disconnecting the brewer from the coffee 'strength screen, the 'Next' screen will change to 'Test'.
- Place the cup in the grinder path where the ground coffee is dispensed and press the test button.
- The brewer will not operate and the grinder will operate to dispense the ground coffee.
- The amount and the thickness of ground coffee used for the Americano can be checked.

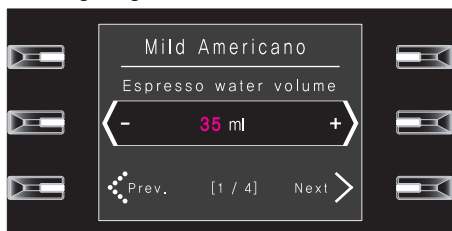


## 2) Mild Americano recipe setting

- Press the Mild Americano button in the recipe settings function.
- Each screen is displayed in the following order: Espresso water volume -> Coffee strength -> By-pass water volume -> Temperature.
- 'Blue' is displayed if the set value is 'Factory default', and 'Red' is displayed for the recipe change value.
- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.
- The displayed character 'Next' will be changed to 'Save' if there is an adjustment of -/+ value.
- Pressing the button marked 'Save', the changed value will be saved. Pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

### 1) Espresso water volume

- Setting range: 20 ~ 200ml



### 2) Coffee strength

- Setting range: six steps



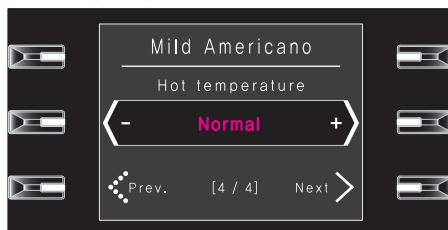
### 3) By-pass water volume

- Setting range: 20 - 200ml



### 4) Setting temperature

- Setting range: Warm/Normal/Hot



### 5) Coffee strength test

- Disconnecting the brewer from the coffee 'strength screen, the 'Next' screen will change to 'Test'.
- Place the cup in the grinder path where the ground coffee is dispensed and press the test button.
- The brewer will not operate and the grinder will operate to dispense the ground coffee.
- The amount and the thickness of ground coffee used for the Mild Americano can be checked.



# How to set the function - Recipe settings

## 3) Espresso recipe setting

- Press the Espresso button in the recipe settings function.
- Each screen is displayed in the following order: Espresso water volume -> Coffee strength -> Temperature.
- 'Blue' is displayed if the set value is 'Factory default', and 'Red' is displayed for the recipe change value.
- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.
- The displayed character 'Next' will be changed to 'Save' if there is an adjustment of -/+ value.
- Pressing the button marked 'Save', the changed value will be saved. Pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

### 1) Espresso water volume

- Setting range: 20 ~ 200ml



### 2) Coffee strength

- Setting range: six steps



### 3) Setting temperature

- Setting range: Warm/Normal/Hot



### 5) Coffee strength test

- Disconnecting the brewer from the coffee 'strength screen, the 'Next' screen will change to 'Test'.
- Place the cup in the grinder path where the ground coffee is dispensed and press the test button.
- The brewer will not operate and the grinder will operate to dispense the ground coffee.
- The amount and the thickness of ground coffee used for the Espresso can be checked.





#### 4) Ice Americano recipe setting

- Press the Ice Americano button in the recipe settings function.
- Each screen is displayed in the following order: Espresso water volume -> Coffee strength -> Cold water volume -> Temperature.
- 'Blue' is displayed if the set value is 'Factory default', and 'Red' is displayed for the recipe change value.
- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.
- The displayed character 'Next' will be changed to 'Save' if there is an adjustment of -/+ value.
- Pressing the button marked 'Save', the changed value will be saved. Pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

##### 1) Espresso water volume

- Setting range: 20 ~ 200ml



##### 2) Coffee strength

- Setting range: six steps



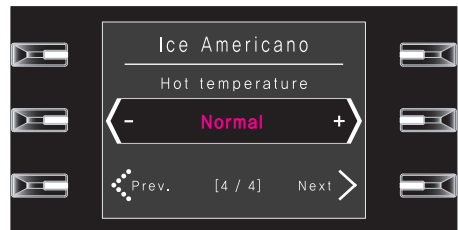
##### 3) Cold water volume

- Setting range: 20 - 200ml



##### 4) Setting temperature

- Setting range: Warm/Normal/Hot



##### 5) Coffee strength test

- Disconnecting the brewer from the coffee 'strength screen, the 'Next' screen will change to 'Test'.
- Place the cup in the grinder path where the ground coffee is dispensed and press the test button.
- The brewer will not operate and the grinder will operate to dispense the ground coffee.
- The amount and the thickness of ground coffee used for the Ice Americano can be checked.



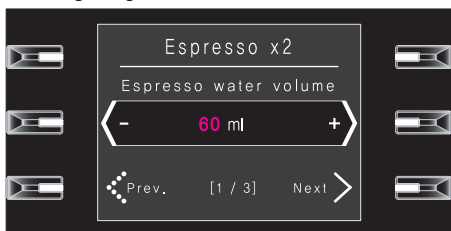
# How to set the function - Recipe settings

## 5) Espresso recipe setting

- Press the Espresso x2 button in the recipe settings function.
- Each screen is displayed in the following order: Espresso water volume -> Coffee strength -> Temperature.
- 'Blue' is displayed if the set value is 'Factory default', and 'Red' is displayed for the recipe change value.
- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.
- The displayed character 'Next' will be changed to 'Save' if there is an adjustment of -/+ value.
- Pressing the button marked 'Save', the changed value will be saved. Pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

### 1) Espresso water volume

- Setting range: 20 ~ 200ml



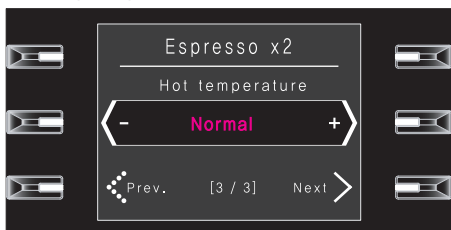
### 2) Coffee strength

- Setting range: six steps



### 3) Setting temperature

- Setting range: Warm/Normal/Hot



### 5) Coffee strength test

- Disconnecting the brewer from the coffee 'strength screen, the 'Next' screen will change to 'Test'.
- Place the cup in the grinder path where the ground coffee is dispensed and press the test button.
- The brewer will not operate and the grinder will operate to dispense the ground coffee.
- The amount and the thickness of ground coffee used for the Espresso x2 can be checked.



## 6) Milk recipe setting

- Press the Milk button in the recipe settings function.
- Each screen is displayed in the following order: Milk
- 'Blue' is displayed if the set value is 'Factory default', and 'Red' is displayed for the recipe change value.
- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.
- The displayed character 'Next' will be changed to 'Save' if there is an adjustment of -/+ value.
- Pressing the button marked 'Save', the changed value will be saved. Pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

### 1) Milk extraction amount

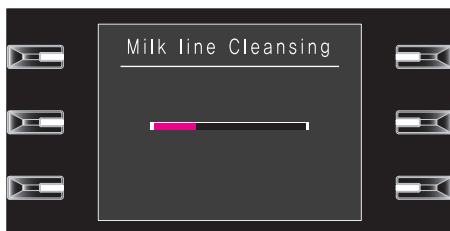
- Setting range: 5 ~ 60 sec



## How to set the function - Milk line cleansing

After extracting the milk foam, remove the remaining residue from the milk nozzle to improve the milk.

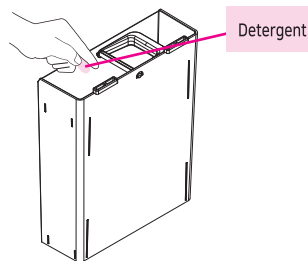
- Connect the milk hose to the milk nozzle.
- Immerse the milk hose in a container containing purified water, then place the container for milk line cleansing under the milk nozzle.
- Selecting 'Milk line cleansing' button in full function display state will switch to washing-in-progress screen and display current washing progress status.
- After 'Milk line cleansing' is completed, it will automatically return to the previous screen.



## How to set the function - Cleansing by detergent

This prevents pipeline clogging by removing the water slime in the water scale and the liming matter in the heater block.

- Place the container for descaling under the hot water nozzle.
- Fill the container with purified water and place the 'detergent' the container.
- In the full function display state, select the 'Cleansing by detergent' button to display the 'Cleansing by detergent' preparation screen.
- Pressing 'Start' button will proceed 'Cleansing by detergent' and the remaining time will be displayed.
- When the Cleansing by detergent has been completed, it switches to 'Extraction standby'.



# How to set the function - Brewer cleansing

This improves the taste of coffee taste by removing the vegetable oil(coffee oil) in the pipeline where the coffee is extracted.

- Place the container for cleaning the coffee nozzle under the coffee nozzle.

- Open the brewer door on the right side of the product.

- Place the detergent at the entrance to the ground bean powder in the brewer.

- Close the brewer door.

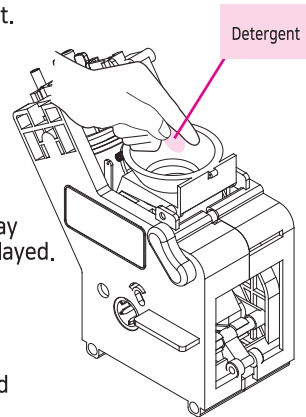
- Select 'Brewer cleansing' button in full function display and 'Brewer cleaning' preparation screen will be displayed.

- Brewer cleaning will proceed for seven minutes.

- Press 'Start' button and 'Brewer cleaning' will proceed and the remaining time will be displayed.

- When the brewer cleaning is complete, it switches to the "Waiting for extraction" status.

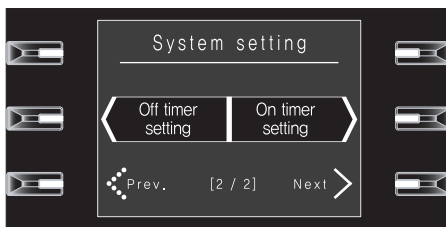
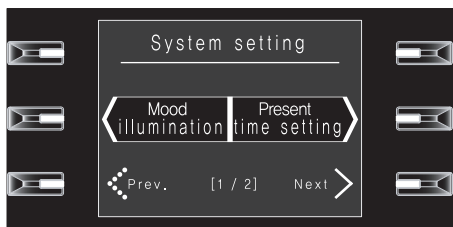
- To improve the taste of coffee, clean the brewer after extracting 70 times or more than once a month.



## How to set the function - System Setting

System setting of the product.

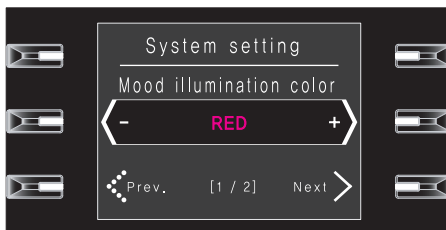
- Mood illumination: Adjust the LCD brightness and color on the left and right of the display.
- Present time: Setting current time.
- Off timer setting: The product will turn off automatically if the product is not used for the set time.
- On timer setting: Allows the product to operate automatically for the set time.



1) Mood illumination: Adjust the LCD brightness and color on the left and right of the display.

- Press the 'Mood Adjust' button in system setting. The 'Mood illumination color' screen appears.

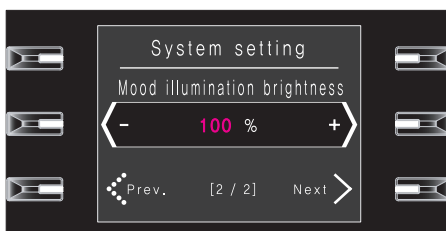
- 'Mood illumination color' is changed sequentially from RED -> BLUE -> WHITE -> COMBINATION -> OFF, and pressing 'Save' button moves the screen to 'Mood illumination brightness'.



- The 'Mood illumination brightness' window appears.

- Press the '-' button to decrease the set amount, and the '+' button to increase the set amount.

- 'Next' display character is changed by 'Save' character if there is an adjustment of -/+ value.

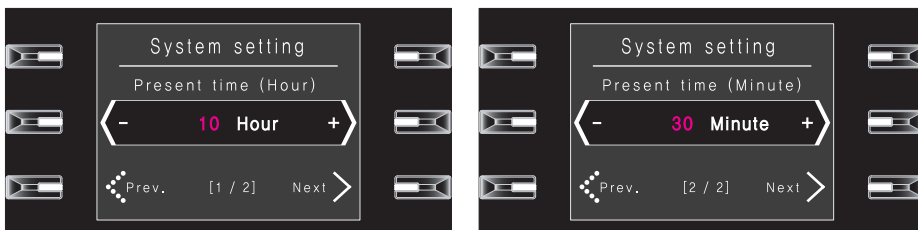


- Pressing the button marked 'Save' will save the changed value, and pressing the button marked 'Previous' will not save the changed value and return to the previous screen.

- Brightness of illumination is sequentially brightened from 0 to 100%.

## 2) Present time setting: Set current time.

- Press the 'Present time setting' button in system setting.
- Set current time sequentially from Present time -> Set current minute.



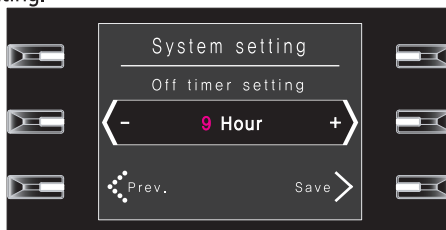
## 3) Off timer setting: The product will be turned off automatically if it is not used for the set time.

- Press the 'Off timer setting' button in System setting.

- Set the 'Off timer setting' time.

Ex) If set to 'Not used', the product will not be turned off automatically.

Ex) By setting 'Off timer setting' to nine hours, the product will be automatically turned off if it is not operated for 9 hours.



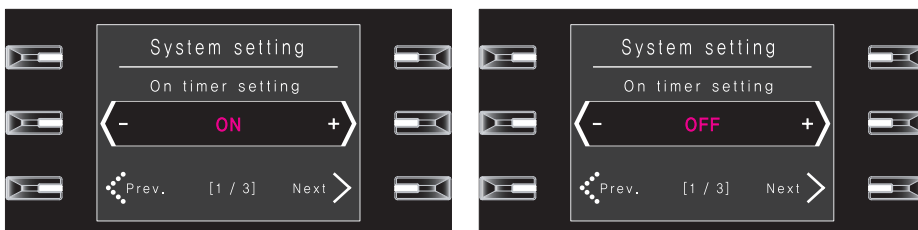
## 4) On timer setting: Allows the product to operate automatically at the set time.

- Press the 'On timer setting' button in system setting.

- Turn on/off the On timer setting function.

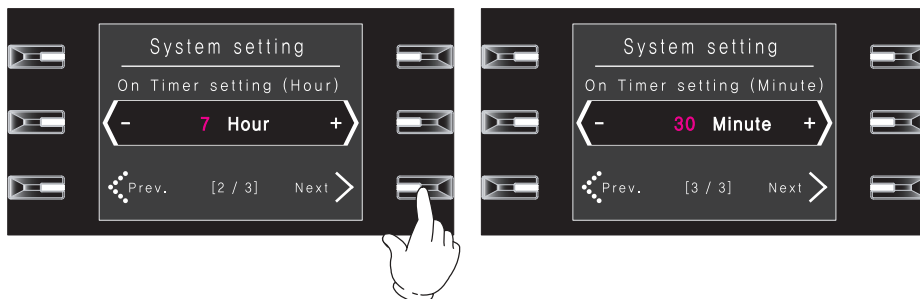
\* Enable On timer setting: When set to 'on', the product automatically turns on at the set time.

\* Disable On timer setting: The product is turned on by pressing the power button while the power cord is plugged in.



## How to set the function - System Setting

- Move to the used state on the 'On timer setting' screen and press the save button to move to the machine time setting window.



- The setting for On timer setting is set sequentially by time setting -> minute setting.
- The product automatically operates at the set time.

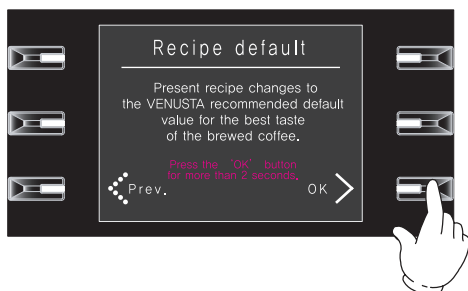


Make sure to set 'Present time' when setting the On timer setting time.  
If the current time is not set properly, the 'On timer setting' time will also be incorrect.

## How to set the function - Recipe default

It changes to the initial value of the recipe set at the time of product release.

- Selecting 'Recipe default' button in full function display will move to 'Recipe default' screen.
- Pressing 'OK' button for more than two seconds will change the currently set recipe value to the value set at the time of product release.





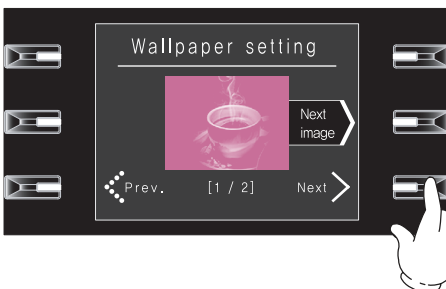
## How to set the function - Dispensed number

- Selecting 'Dispensed number' button in full function display will move to 'Dispensed number' screen.
- Dispensed number by beverage and the total dispensed number are displayed sequentially.

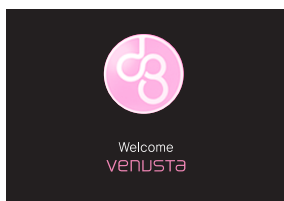


## How to set the function - Wallpaper setting

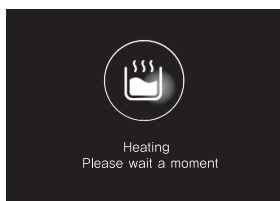
- Selecting the 'Wallpaper setting' button in the full function display mode will move to the 'Wallpaper' setting mode.
- The Wallpaper image is displayed continuously by pressing the 'Next page' button.
- After setting the Wallpaper image, press 'Save' button to go to 'Wallpaper brightness' screen.
- Setting the Wallpaper brightness to +/- and pressing the 'Save' button will save the currently displayed value and switch to the previous page.



## How to set the function - LCD display image



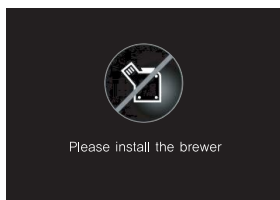
Press the power button to display for two seconds.



Displayed when the heater block is heating up.



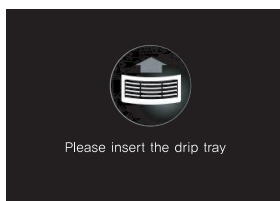
Displayed during hot water operation.



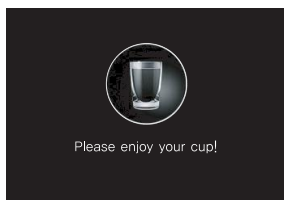
Displayed when the brewer is not installed or not properly installed.



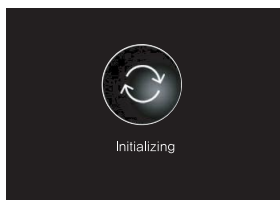
Displayed when there is no water in the water tank. Please fill up the water.



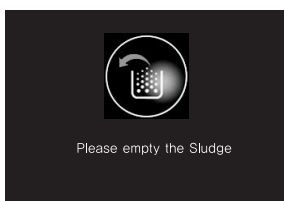
Displayed when the tray is removed or not inserted properly.



Displayed when the beverage dispensing is complete.



Press the power button to preheat the heater block and the coffee nozzle.



Displayed when the coffee cake is full. Please empty the coffee cake box.

# Product Specification

Model name	DG-H100
Power Specifications	220V~ , 50/60Hz (Rated power consumption: 1,450W)
Product Size	W260 x D460 x H350
Weight	10 Kg
Drink Button	Americano Mild Americano Espresso Iced Americano Espresso x2 Milk
Coffee bean load capacity	250g
Sludge capacity	10 cups
Draining system	Water tray
Brewer	7 g - 9 g

\* The appearance and specifications of this product are subject to change without notice for quality improvement.

## Check list before requesting service

Possible cause and fault message	Solutions
When power is not turned on	<ol style="list-style-type: none"> <li>1. Make sure the power cord is plugged in properly</li> <li>2. Make sure the power is 220V~.</li> <li>3. If the power is turned on but the breaker has fallen, use the dedicated code</li> </ol>
Contact us when the beans are not being crushed.	<ol style="list-style-type: none"> <li>1. Make sure that the coffee bean hopper is filled with beans.</li> <li>2. If you do not hear the grinder rotating, contact the service center.</li> </ol>
When the message "Please install the brewer" appears	<ol style="list-style-type: none"> <li>1. Make sure that the brewer is properly installed. (refer to How to Remove/install brewer)</li> <li>2. If the brewer is properly installed but the error indicator is displayed, contact the service center.</li> </ol>
When the message "Please fill in water" appears	<ol style="list-style-type: none"> <li>1. Make sure there is water in the water tank.</li> <li>2. Check that the water tank is properly assembled.</li> <li>3. If there is water in the water tank but the error indicator still appears, contact the service center.</li> </ol>
When the message "Please insert the drip tray" appears	<ol style="list-style-type: none"> <li>1. Make sure that the tray is properly installed.</li> <li>2. If the error indicator appears even though the tray is properly installed, contact the service center.</li> </ol>

# Memo

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# Memo

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Series of horizontal dotted lines for writing.



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