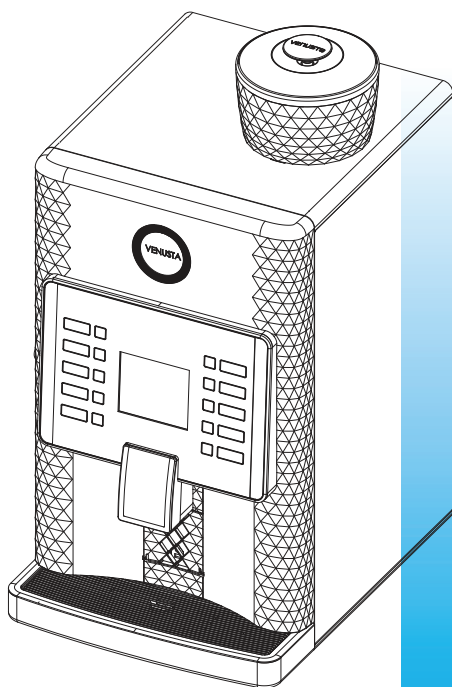


VENUSTA



Espresso Machine

Model : VENUSTA MASTER
VENUSTA MASTER-E
VENUSTA MASTER-S



Contents

1. Contents / Accessories	1
2. Note	2
3. Description of part	3
4. Installation – Bean hopper	4
5. Installation – Canister and Milk cooler	5
6. Installation – How to install the machine	6
7. Installation – adjust coffee bean grind level/How to use setting button	7
8. Display icons	8
9. Ingredients setting	9
10. Price unit setting	10
11. Price setting	11
12. Hot water temperature setting	12
13. Counting sales cups	13
14. Counting sales amount	14
15. Cake counting setting	15
16. Cup sensor setting	16
17. Cup volume setting	17
18. Initialization of recipe / End Mode	18
19. Error messages & checking / Part disassembly	19
20. Part disassembly	20
21. How to clean and cleaning schedule	21
22. How to replace fuse / Specification	23

Accessories



Spare Fuse
(250V 15A)



Keys
(2 pcs)



User Manual



Bean Hopper



Bean Hopper
Connect Pipe



Bean Baffle
Plate



Canister



THM screw
(2pcs)



Waste box



Water Tray



Drain Hose
1pcs



Water Supply
Hose Connect
Set 1pcs



O-RING(1pcs)
(OD:39.7mm)



O-RING
(P4 / 2pcs)



Clean Brush
(1 pcs)



Multi Tool



Bean Hopper
Fixing Bracket

Note

This section refers all instruction to use product in safe and correct way. Be sure to follow all instructions to prevent any accidents and danger.



The warning mark refers possibility of significant danger, death and fire if user do not follow instructions.



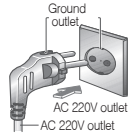
The caution mark refers possibility of damage, injury and loss if user do not follow instructions.

Electricals



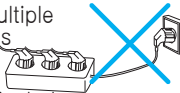
Be sure to use only grounded outlet when connect the electrical plug to the outlet.

- It might cause fire or electric shock.



Do not connect multiple plugs of appliances to one outlet at the same time and do not connect electrical plug to outlet when the outlets is loose.

- It might cause fire.



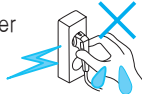
Stop operation when the plug and outlet is damaged.

- It might cause electric shock or fire.
- Be sure to call your local A/S service team to repair it.



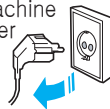
Do not handle the power cord with wet hand.

- It might cause fire or electric shock.



When stop operating the machine for a long time, unplug power to the machine and empty bean hopper & canisters.

- It might cause trouble.

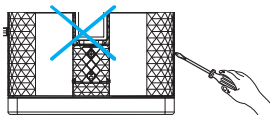


Installation



Do not disassemble without confirmation from authorized service agent.

- Might cause electric shock or fire.



Do not clean with water on machine directly or with benzene, thinner.

- Electrical shock or damage in parts by any chance.



Installation



Do not keep inflammables near by machine or put it into.

- It might cause explosion, fire and injury.



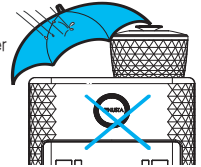
Use of subterranean water, tap water cause problem in operation due to calcification.

Recommend to use only the water filtered by UF Membrane filter.



Be sure to operate the machine for indoor-use only at room temperature.

- It might cause burst in winter when keep it outside.
- It might cause an electric leakage and fire due to rain or snow.
- At the place below 0°C, be sure to turn on machine.

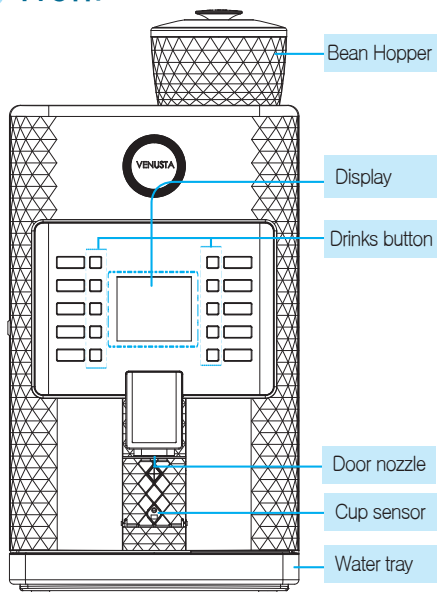


In winter season, there would be a possibility of freeze and burst. Make sure to use the equipment at room temperature and keep turning power on.

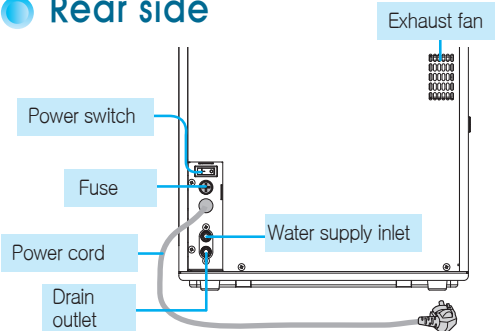
※ Manufacturer will not be responsible for any damages or troubles caused by freeze and burst.

Description of part

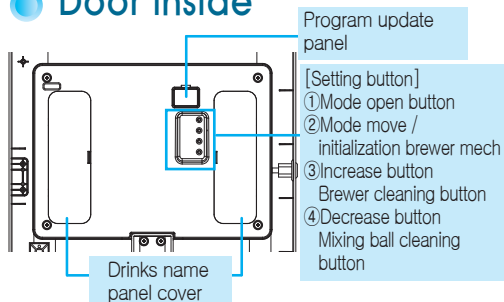
● Front



● Rear side



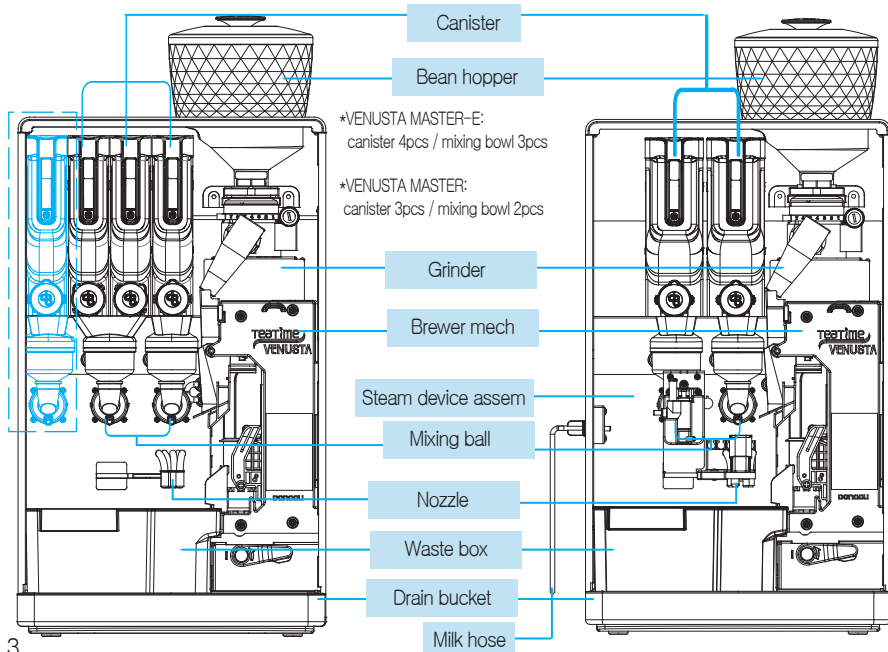
● Door inside



● Inside

[VENUSTA MASTER / VENUSTA MASTE-E]

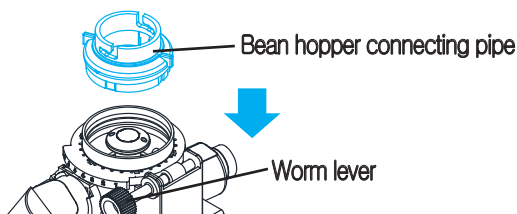
[VENUSTA MASTER-S]



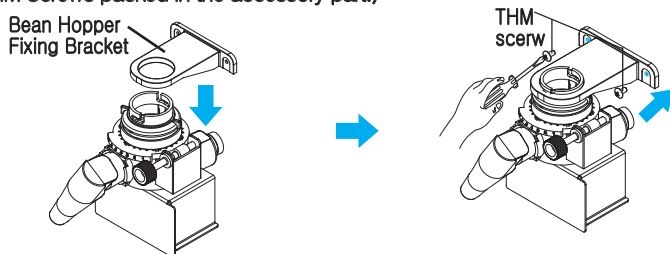
Installation – Bean Hopper

● How to fit and fill bean hopper

1 Press bean hopper connecting pipe downward and fit to the worm lever.



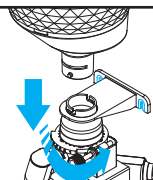
2 Fit the bracket into the bean hopper connecting pipe as figure. Then screw THM Screw (2pcs) to the hole of main chassis and the fixing bracket tightly. (THM Screws packed in the accessory part.)



3 Fit the bean hopper into hole of the bean hopper holder as figure. Turn the bean hopper connecting pipe anticlockwise to fix it.



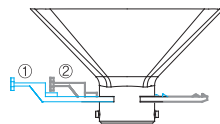
● The bean hopper can be removed during operating unless fix it.



4 Fit the bean baffle plate into the bean hopper hole and push the plate completely to get the bean outlet open. When do not push the plate completely, the bean is not able to be supplied to grinder, which cause trouble in vending a cup.



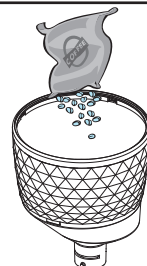
● ①Close ②Open



5 Fill the bean hopper with coffee bean.



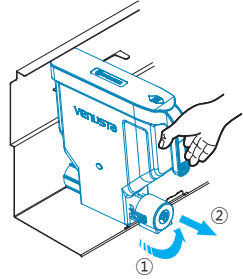
- Be sure to use roasted whole bean only, not pre-ground coffee.
- Pre-ground coffee cause trouble.
- Recommend to use Arabica coffee bean for espresso and do not use over roasted bean.



Installation – Canister and Milk cooler

● How to fit and fill powder canisters

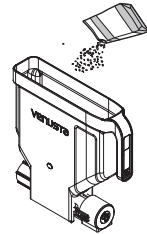
1 Grab the handle and lift the canister up slightly and pull front part of canister toward user.



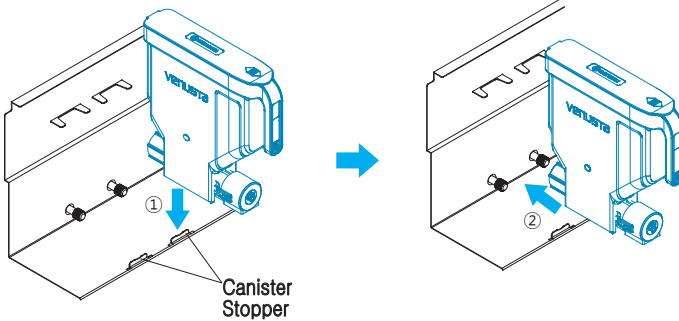
2 Fill canisters with toppings correctly and close canister lid.



● When filling up ingredients, Be sure to rotate the ingredient chute so that it points up (loading position). And slide canister backward and hold it carefully to prevent spilling.

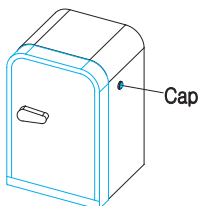


3 Smoothly push the canister on the Canister stopper as below picture. Then, the canister chute will be opened automatically.

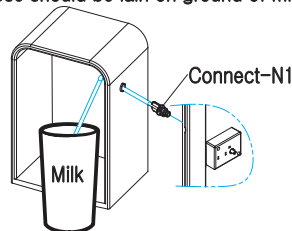


● How to connect Milk cooler

1. Turn on the Milk cooler and disassemble beside the cap.



2. Put the connect -N1 in the hole and turn right to fit.
3. Put the milk bottle in the Milk cooler as below picture.
The milk hose should be laid on ground of milk bottle.



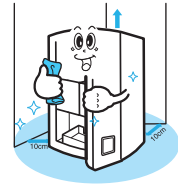
Installation – How to install the machine

※ Depending on the water used might cause calcification inside of internal components.
Recommended to check it in every 6 months to prevent any problem in machine working.
Be sure to use water filtered by UF Membrane filter.

- 1** Clean the machine.
Place the machine on a flat level.



- If it is not leveled, it might cause noise.
- Space of 15cm from wall is required when install.



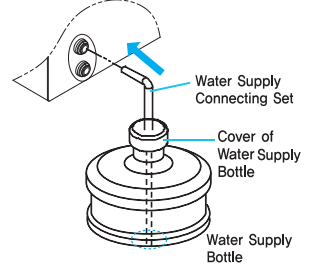
2 Connect water supply hose

1. Connect water supply hose to pipe connector at rear side of machine.
※ (1) connect pipe – silicone hose (2) water bottle – hose



- Be cautious to prevent the sliced side of the hose from clinging to the internal side or bottom of the bottle. (It might cause problem in water supply)
- Be sure to use the cover to prevent that any impurities may get into the bottle. It might cause trouble.

Water Supply Connector



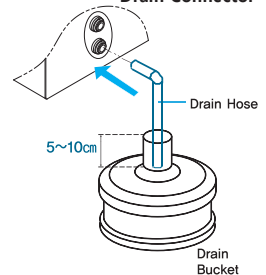
Connect drain hose

1. Drain Bottle should be installed below side of machine.
2. Adjust the length of drain hose properly to let the drain hose 5~10cm below from the top of the bottle.

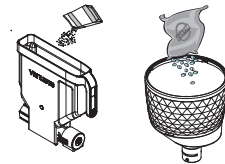


- If the hose and drain bottle is not installed incorrectly, it might cause water back flow into machine.
- If the drain hose would be bent, it might cause water back flow.

Drain Connector

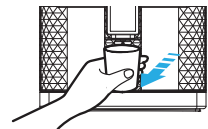


3 Fill the canister with Powder and Coffee beans Try to do Bean Volume test for 2~3 times



- 4** Turn on the machine. (the plug must be connected to power outlet which has ground)
Put your cup on the nozzle and press any menu button.
Take the cup out when machine operating is completed.

*To warm up the machine, press first drink menu button more than 5 seconds.



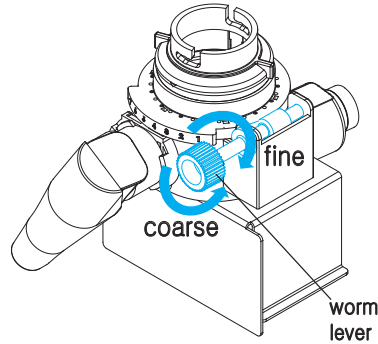
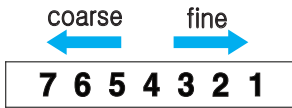
Installation – adjust coffee bean grind level

How to adjust coffee bean grind level

1 Able to adjust the level by rotating the worm lever equipped in the upside of grinder.



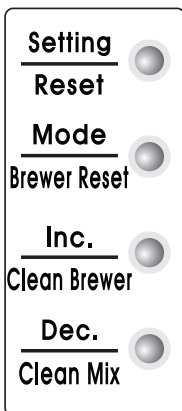
- The grind level is verified from 1 to 7 level and factory setting level is 4.
- If set at too fine or too coarse level, it might cause trouble in extracting espresso. Recommend to set at from 3 to 5 level.



How to install Grinder

1. Press the “Setting/Reset” button inside door.
2. Press the Mode button 2 or 3 times to test bean volume and to fill the grinder with ground bean.

How to use setting button



[Setting / Reset]

- * Press 1 time: Will be open the mode.
- * Fill water sign: Press “Setting/Reset” button when displayed “Fill water sign”.
- * Milk line cleaning: Prepare a cup of pure water under Milk nozzle (Connector-N1) to clean milk line. (Only VENUSTA MASTER-S)
Press Setting/Cancel button more than 3 seconds.

[Mode / Brewer Reset]

- * Press Mode button/Brewer Reset button more than 3 seconds to initialize the brewer mech.
- * When Mode opened, it will be used Moving button.

[Increase button/Clean Brewer]

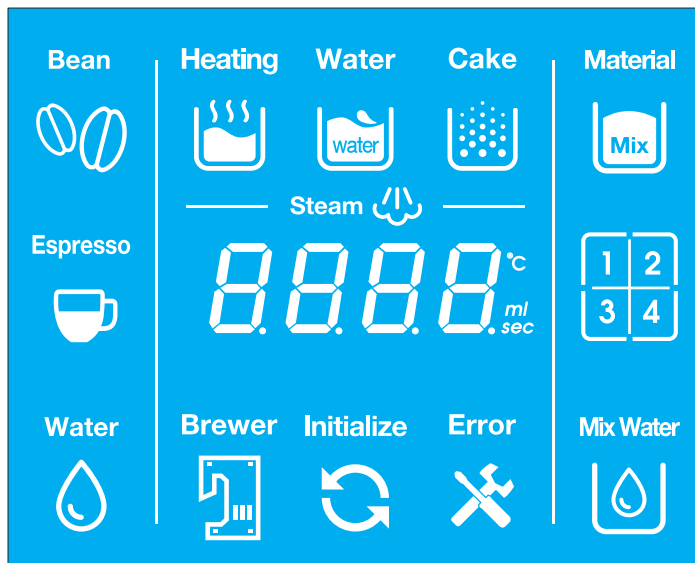
- * Press Increase button/Cleaning button more than 3 seconds to clean the brewer mech.
- * When Mode opened, it will be used Increase button.

[Decrease button / Clean Mix]















- * Press Decrease button / clean mix button more than 3 seconds to clean all mixing bowls.
- * When Mode opened, it will be used decrease button.

Display icons

※ It's displayed machine operating & setting values.



[Explanation of display icons]

Figure	Explanation of Icon	Figure	Explanation of Icon
	* When Grinding or Bean volume setting.		* It will be displayed with error code
	* When espresso operating or water volume setting for espresso		* When powder's volume adjusting
	* When hot water coming out or water volume setting for drinks		* When Powder's volume adjusting (the number will be shown canister location)
	* When heater operating		* When water volume setting / when powder mixing
	* When water tank empty		* When Steam operating
	* When filled with cake		* It's displayed error code or setting values.
	* When the brewer mech isn't mounted		
	* When the brew mech initializing		

Ingredients setting

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting
Reset



Espresso



SET



- 2 When displayed "SET", press dinks menu button to adjust ingredient volume and water volume.
Press Increase/Decrease button inside door to adjust menu's recipe.
It goes for next recipe if you press same drink menu again.

Bean



Heating



Water



Cake



Material



Espresso



5.5_{sec}



- 3 When you finish setting, press Mode/Brewer Reset button to meve "End" mode.
When "End mode", if you press Setting/Reset button or any kind menu button, the machine return to standby mode.
***When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.**

Bean



Heating



Water



Cake



Material



Espresso



End



Water



Brewer



Initialize



Error

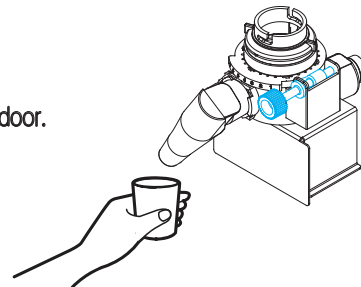


Mix Water



[Bean volume testing]

1. Remove brewer mech.
2. Get in mode by pressing Setting/Cancel button inside door.
3. If you press any kind menu when displayed "SET", display will be shown bean volumes.
4. Put some cup as figure
5. When displayed bean volumes, press drink menu button as you want to set.
You can check volume of bean as you set.



Price unit setting

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting
Reset

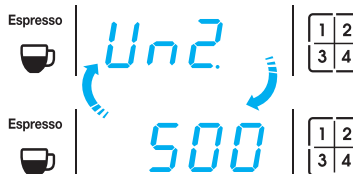


- 2 Press Mode / Brewer Reset button to move price unit setting.



- ※ Price unit setting -1(Un1): Setting for minimum unit price
- ※ Price unit setting -2(Un2): Setting for maximum unit price

- 3 Press Mode / Brewer Reset button one time to set Price unit setting -2(Un2) after Price unit setting -1(Un1) setting.
Press Increase / Clean Brewer button,
Decrease / Clean Mix button to set price unit



- 4 Press Mode / Brewer Reset button to move "End mode" after unit price setting.
When "End mode", if you press Setting/Reset button or any kind menu button, the machine return to standby mode.

- *When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.



Price setting



※ If the machine has no coiner, selling price should be set 000(free).

- 1** Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting
Reset



- 2** Press Mode / Brewer Reset button inside door to move price setting mode.
First menu's price will be shown.

Display will show "P r i." and "Setting price" in rotation.



- 3** Press any menu button which you want to set price of menu.
Press "Increase / Clean brewer button",
"Decrease / Clean Mix button" to set price of menu.

* Range of selling price:
0 ~ "price unit setting-(Un2)" X 9 level

Ex) If price unit setting-2(Un2) is "500",
the range of selling price will be fixed to "500 X 9 = 4,500"



- 4** After finishing price setting,
press "Mode / Brewer Reset button" to move
"End" mode.
When "End mode", if you press Setting/Reset button
or any kind menu button, the machine return to
standby mode.

*When Mode, if you don't press any button more than
30 seconds, the machine return to standby mode
automatically.



Hot water temperature setting



* It's setting for inside machine hot water temperature, it's not drinks temperature.

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting

Reset



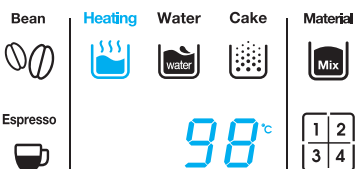
Espresso



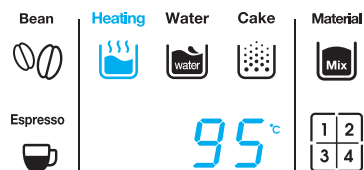
SET



- 2 Press Mode / Brewer Reset button inside door to move Hot water temperature setting mode.



- 3 Press "Increase / Clean brewer button",
"Decrease / Clean Mix button" to set water temperature.



*Range of hot water temperature 70~98 °C

- 4 After finishing price setting,
press "Mode / Brewer Reset button" to move
"End" mode.
When "End mode", if you press Setting/Reset button
or any kind menu button, the machine return to
standby mode.



*When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.

Counting sales cups

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting
Reset



- 2 Press Mode / Brewer Reset button inside door to move counting sales cups mode.
Total sales cups counting will be shown.

Display will show "q- - - ->" → "counting sales cups" in rotation.



- 3 Press the menu button which you want to see sales counting.

Ex) If you press "Café latte menu button".

Display will show sales counting of "Café latte"



[How to see number]

- * First left number 1 means "AMERICANO" → Second numbers means sales counting
- * First left number 2 means "MILD AMERICANO" → Second numbers means sales counting
- * First left number 3 means "AMERICANO with sugar" → Second numbers means sales counting
- * First left number 4 means "ESPRESSO" → Second numbers means sales counting
- * First left number 5 means "HOT WATER" → Second numbers means sales counting
- * First left number 6 means "CAPPUCCINO" → Second numbers means sales counting
- * First left number 7 means "CAFÉ LATTE" → Second numbers means sales counting
- * First left number 8 means "CAFÉ LATTE no sugar" → Second numbers means sales counting
- * First left number 9 means "CAFÉ MOCHA" → Second numbers means sales counting
- * First left number 10 means "HOT CHOCOLATE" → Second numbers means sales counting

- 4 When you finish setting, press Mode/Brewer Reset button to move "End" mode.
When "End mode", if you press Setting / Reset button or any kind menu button, the machine return to standby mode.

* When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.



Counting sales amount

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting
Reset



- 2 Press Mode / Brewer Reset button inside door to move counting sales amount mode.
Total sales amount will be shown.

Display will show "P--" (first) -> "0000" (second) in rotation.



- 3 Press the menu button which you want to see total sales amount.
Ex) If you press "CAPPUCCINO menu button".
Display will show total sales amount of "CAPPUCCINO"

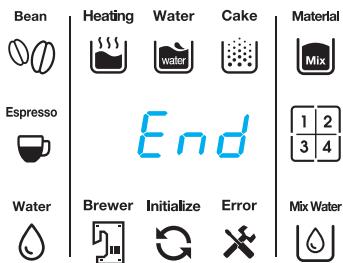
[How to see number]

- * First left number 1 means "AMERICANO" -> Second numbers means sales amount
- * First left number 2 means "MILD AMERICANO" -> Second numbers means sales amount
- * First left number 3 means "AMERICANO with sugar" -> Second numbers means sales amount
- * First left number 4 means "ESPRESSO" -> Second numbers means sales amount
- * First left number 5 means "HOT WATER" -> Second numbers means sales amount
- * First left number 6 means "CAPPUCCINO" -> Second numbers means sales amount
- * First left number 7 means "CAFÉ LATTE" -> Second numbers means sales amount
- * First left number 8 means "CAFÉ LATTE no sugar" -> Second numbers means sales amount
- * First left number 9 means "CAFÉ MOCHA" -> Second numbers means sales amount
- * First left number 10 means "HOT CHOCOLATE" -> Second numbers means sales amount



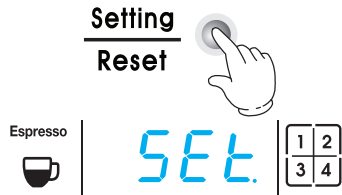
- 4 When you finish setting, press Mode/Brewer Reset button to move "End" mode.
When "End mode", if you press Setting / Reset button or any kind menu button, the machine return to standby mode.

*When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.



Cake counting setting

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".



- 2 Press Mode / Brewer Reset button inside door to move cake setting mode.
Display will show "C.C n t." -> "counting value" in rotation.



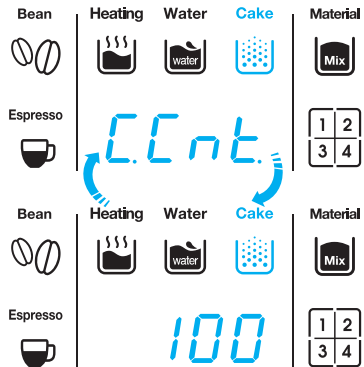
* CAKE counting range: 0 ~ 200 times

- 3 Press "Increase / Clean Brewer button", "Decrease / Clean Mix button" to set cake counting value.



* If you set "0", the machine will not count cake and will not show cake full message.

* If you not clean up sludge box every day, some mold will be there and our company will not hold any liability of it.



- 4 When you finish setting, press Mode / Brewer Reset button to move "End" mode.
When "End mode", if you press Setting/Reset button or any kind menu button, the machine return to standby mode.

* When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.



Cup sensor setting

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting

Reset



Espresso



SET



- 2 Press Mode / Brewer initialization button inside door to move cup sensor setting mode.

* Cup sensor using: CS-y

* Cup sensor no using: CS-n

Bean



Heating



Water



Cake



Material



Espresso



CS-y



- 3 Press "Increase / Clean Brewer button",
"Decrease / Clean Mix button" to set cup sensor use.

Bean



Heating



Water



Cake



Material



Espresso



CS-n



- 4 When you finish setting, press Mode / Brewer Reset button to move "End" mode.
When "End mode", if you press Setting / Reset button or any kind menu button, the machine return to standby mode.

* When Mode, if you don't press any button more than 30 seconds, the machine return to standby mode automatically.

Bean



Heating



Water



Cake



Material



Espresso



End



Water



Brewer



Initialize



Error



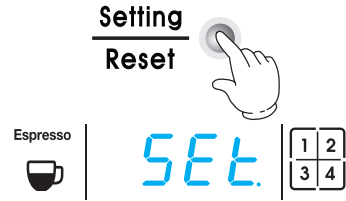
Mix Water



Cup volume setting

※ The receipt will be adjusted automatically by cup volume setting

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".



- 2 Press Mode / Brewer Reset button inside door to
move cup volume setting mode.
Display will show "CUP" -> "Cup volume" in rotation.

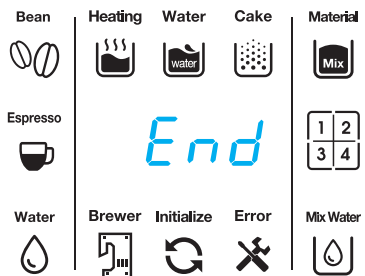


* Cup volume setting: 70Z / 90Z / 120Z

- 3 Press "Increase / Clean Brewer button",
"Decrease / Clean Mix button" to set cup volume.



- 4 When you finish setting, press Mode / Brewer Reset
button to move "End" mode.
When "End mode", if you press Setting / Reset button
or any kind menu button, the machine return to standby
mode.



* When Mode, if you don't press any button more than
30 seconds, the machine return to standby mode
automatically..

Initialization of recipe

- 1 Press the Setting/Reset button inside door.
Display will be shown "SET".

Setting
Reset



Espresso

SET



- 2 Press Mode / Brewer Reset button inside door to move Initialization of ingredient mode.

Espresso

FS-n



- 3 Press "Increase / Clean Brewer button",
"Decrease / Clean Mix button".
Drinks recipe will be returned to factory setting if you
press Setting/Cancel button more than 5 seconds.

Espresso

FS-y



- 4 When you finish setting, press Mode / Brewer Reset
button to move "End" mode.
When "End mode", if you press Setting / Reset button
or any kind menu button, the machine return to standby
mode.

* When Mode, if you don't press any button more than
30 seconds, the machine return to standby mode
automatically.



End Mode

- 1 A function to store all settings and back to stanby mode.
When you finish setting, press Mode / Brewer Reset
button to move "End" mode.
When "End mode", if you press Setting / Reset button
or any kind menu button, the machine return to standby
mode.




* When Mode, if you don't press any button more than
30 seconds, the machine return to standby mode
automatically.



Error messages & checking

※ If this symptom happened frequently, call to the A/S center.

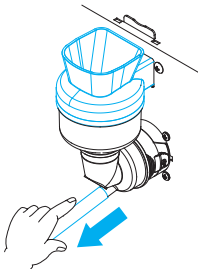


Display	Symptom	Checking point
Er-1	• Thermistor – heater tank	<ul style="list-style-type: none"> • Check the thermistor connection. • Check the thermistor's resistance.
Er-2	• Thermistor – heater tank for steam	<ul style="list-style-type: none"> • Check the connecting of thermistor. • Check the thermistor's resistance.
Er-3	• Water line	• Check vibration pump, water pump and each valve.
Er-4	• Brewer mech over load	<ul style="list-style-type: none"> • Check the brewer mech operation. • Check the brewer motor.
Er-5	• Brewer over time	<ul style="list-style-type: none"> • Check the brewer mech and brewer mech motor operation. • Check the brewer mech encoder PCB connection.
Er-6	• Signal	• Check the display PCB and slave PCB.
Er-7	• Heater tank for steam – floating sensor.	• Check the floating sensor connection.
	• No water sign	<ul style="list-style-type: none"> • Check the water tank. • Press Setting/Cancel button or any kind of menu button to supply water.
	• Full cake sign	• After cleaning sludge box, press Setting/Cancel button inside door.
	• Brewer mech unloaded	<ul style="list-style-type: none"> • Check the brewer mech location. • Check the Brewer mech location sensor.

Part disassembly

Mixing ball disassembly

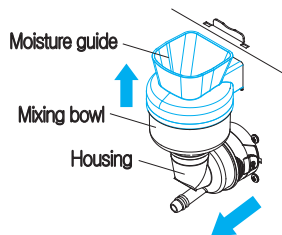
1. Pull out the hose as below picture.



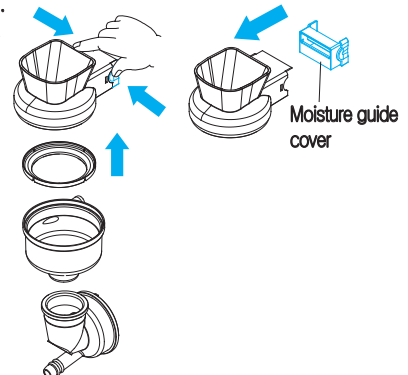
2. Pull up the Moisture guide as below direction.

3. Pull up the Mixing ball as below direction.

4. Take off the Housing as below direction.



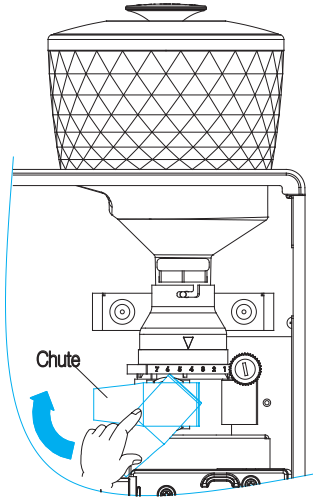
5. Press both side of Moisture guide as below picture to take off it.



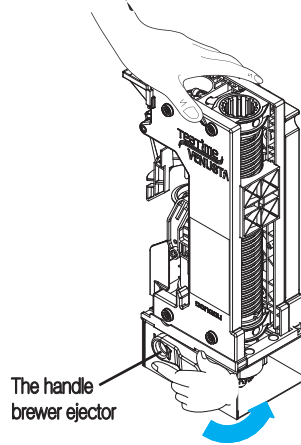
Part disassembly

● How to disassemble brewer mech

1. Turn the chute as blow picture

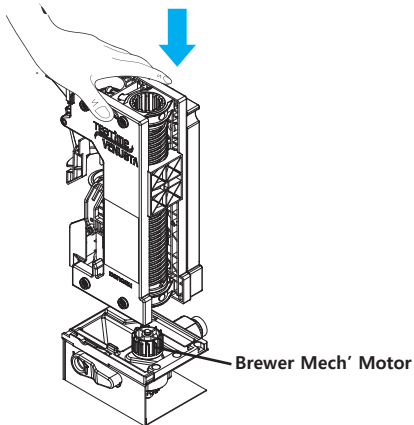


2. While rotating the handle brewer ejector upward, remove brewer by lifting it up.



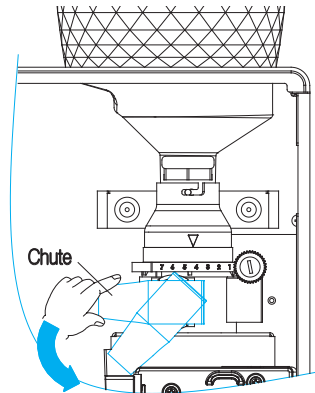
● How to Assemble Brewer mech

1. Fit brewer into the hole of brewer motor.



2. Turn the chute as below picture after fitting the brewer mech.

3. Press "Mode / Brewer Reset button more than 5 seconds for brewer mech initialization.



4. Make a position for tray before.

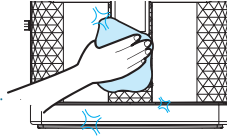
How to clean and cleaning schedule

※Be sure to unplug the power cord before cleaning.

Cup station / Sensor

Wipe it with damp cloth.

- Remove moisture completely.
- Clean it more than once a day.
- Clean the nozzle and keep clean every time.



Canister

Put the canister into water and soak ingredients solid and stuck to canister in water.

- Then wash out with a soft sponge.
- Assemble after remove moisture completely.
- Clean canisters more one time in a month.



Drip Tray / Waste box / Drain Bucket

1. Empty the containers and clean inside with water.

2. Need to check if the waste box and drain bucket is full to prevent overflow. (more once in a day).

- It can cause troubles or unsanitary condition.

3. If stop the machine working for a long time, need to clean the above containers completely.



Exhaust Fan

Clean it with pure water and dry.

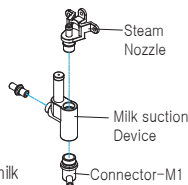
- Remove moisture completely.
- Clean it once in 3 month.



How to clean milk line

Clean it with pure water and dry.

- Remove moisture completely.
- Clean it once in a month.
- Press Setting/Cancel more than 5 seconds to clean milk line once in a day.



Clean Brewer

- ※To keep better taste and quality of espresso coffee, need to clean and maintain brewer periodically.
- ※Recommended to clean brewer frequently.

1. Refer to the page 21, how to remove brewer. While putting the multi tool on brewer, turn it anticlockwise to the end then the lower piston move up to be easy to clean.

2. Pull the chute middle upward.

3. Pull and remove the coffee sludge guide as shown in figure.

4. Turn brewer backward and wash the water inlet fitting part with flowing water.

- ※This part is a route feeding hot water to extract espresso. If this line is blocked by coffee ground, hot water feeding and extracting espresso is not available. Must clean this part first of all.

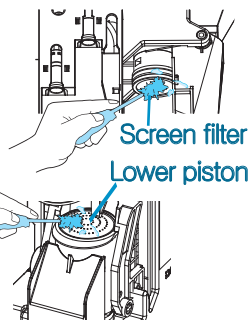
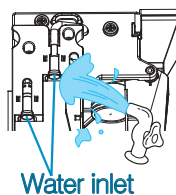
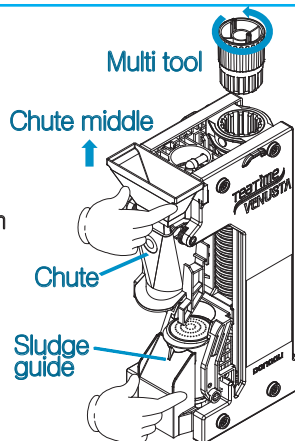
5. Clean the lower piston and screen filter with small brush.

6. Wash the left, right, housing inside (cylinder, screen filter inside) with flowing water.

7. Remove moisture in brewer.

8. Wipe the inside of chute dry with paper or dry cloth to remove moisture.

9. Reassemble the chute middle and coffee sludge guide and fit brewer well then place grinder chute in original position.



< Cleaning schedule >

- ☞ When "Remove Brewer then clean it." message is displayed on LCD screen, clean brewer part as instructed above.

< Monthly cleaning >

- ☞ Need to check lubrication state of internal connections and working parts once in a month.
- ☞ Check the damage or defect in O-ring of upper & lower piston and screen filter.



Do not use volatile cleaning agents, thinner, benzene, solvent, etc for cleaning. It might cause trouble or injury.

How to replace fuse

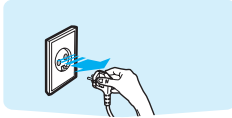
Fuse is a overcurrent protection device.

Replace with standard new fuse (250V – 15A), when fuse is broken.

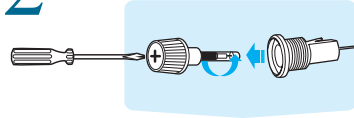
* Replace current fuse.

Replace fuse

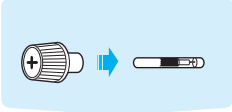
1 Be sure to unplug power cord when replace.



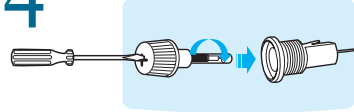
2 Unscrew the fuse holder.



3 Replace the broken fuse with new one.



4 Close the fuse holder



Warning !

Be sure to replace the broken fuse with standard new fuse.(250V – 15A)

● With unstandardized fuse might cause fire.

Specification

Model	VENUSTA MASTER	VENUSTA MASTER-E	VENUSTA MASTER-S
Electricity	220V / 60Hz		
Power Consumption	1,400W		2,950W
Thermostat	125℃		150℃
Water Tank Capacity	1,300W		2,900W
Canisters	Bean1 / Canister3	Bean1 / Canister4	Bean1 / Canister2
Display	GRAPHIC ICON		
Control System	MICOM		
Weight	36Kg	36Kg	37Kg
Dimension	405(w) * 670(h) * 465(d)		

MEMO

A series of horizontal dotted lines for writing.

MEMO

A series of horizontal dotted lines for writing.

MEMO

A series of horizontal dotted lines for writing.

MEMO

A series of horizontal dotted lines for writing.

MEMO

A series of horizontal dotted lines for writing.

MEMO

A series of horizontal dotted lines for writing.



Dong Gu Co., Ltd

500-5, Sangdaewon-Dong, Sungnam, Gyeonggi-Do, Korea
Tel. 82-31-731-3600 ext. 730 / 731
Fax. 82-31-733-1155
Email. info@venusta.net