

Espresso Coffee Machine

Model: XO9



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Basic accessories



Caution



Cautions in Use

- 1. Grinder
- ☞ If there are foreign substances (stone, wood...) in the beans, malfunction may occur. In this case, product repair service will be charged.
- Differences in grinding amount may occur due to differences in coffee bean types or distribution.
- 2. Brewer
- wash the brewer at least once a day.
- If it is brewed with less coffee beans, less beverage is dispensed. Moreover, coffee grounds cannot be discharged well, and water flows like porridge, making it dirty. The symptom of becoming like porridge by setting a low amount of beans is not covered by A/S.
- Use at least 7g of ground coffee. (Range of coffee beans: 7 ~ 9g)
- Touching or attaching/detaching during operation may cause malfunction or injury.
- 3. Others
 - Install the product in an indoor cooling/heating place. In summer when the humidity is high, symptoms of hardening of the ingredients can be prevented; in winter when the temperature is low, the first cup of beverage being cold can be prevented.
 - *In the hot and humid climate in summer, wash and remove the brewer and coffee grounds, pay attention to hygiene, and make sure moisture is removed after washing before installing.
- *The selling beverages after leaving them at low temperatures in winter, the temperature of the first cup may be low. It is not a malfunction but is due to the temperature difference.
- There may be a slight difference in beverage volume depending on the usage conditions.
- The drink volume setting is based on a 7-ounce cup.

If the amount of drink is low, the temperature of the first cup may be low, so please set it above 100~120g.



*Optional parts must be purchased separately.

Caution

Follow the warnings and precautions for safety to prevent accidents or danger in advance by using the product safely and correctly.



It is displayed when there is

a possibility of serious injury or fire.

Power-related

There is risk fire.



Be sure to use a dedicated power outlet





Do not connect many electronic appliances to one outlet or connect to a loose outlet.





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

 There is risk of fire and electric shock. Be sure to contact the service center for repair.



Do not touch the power cord with wet hands. • There is risk of fire and electric shock





When not in use for a long time, unplug and remove the contents such as raw materials. It may cause product failure.

Installation-related



Do not disassemble arbitrarily. In case of product failure, contact





It is displayed when there is a possibility of wear, product damage, or property damage.

Installation-related



Do not place put flammables near into the product.



It may cause explosion, fire or injury.



Tap water, ground water, well water, etc., can cause problems with the product due to the occurrence of calcareous matter.

Install the product in doors where there is no direct sunlight and Caution

at room temperature.



 There is risk of freezing. There is risk of short circuit or fire due to snow or rain.



In winter when the temperature is low, there is risk of parts and products such as valves freezing, do be sure to install and use indoors at room temperature and always turn on the product.

%A/S for freeze damage due to the foregoing will be charged.



Do not clean while spraying water directly or with benzene or thinner

There is risk of electric shock or damage to parts.

Description

Product front

Inside the door



How to install

- Installation conditions
- A suitable place for installation is 10 to 30 degrees Celsius.
- Install in a place where the proper relative humidity does not exceed 80% at the maximum.

Bean storage

- Product installation
- Install the product on a flat surface without moisture.
- Install the product in an unobstructed location to prevent overheating.
- Do not install the product near flammables and heat sources

Filling the bean storage

- Open the bean storage cover.
- Remove dust or foreign matter in the bean storage.
- Fill with beans and close the bean storage cover.





Water tank cover



- After opening the cover of the water tank and taking out the water tank, wash before use.
- Replenish the purified water.



Depending on the water used, calc may form inside the product. Since there is risk of problems with product Caution operation when calc forms, be sure to use purified water only.



• Connecting power

- Plug the power cord into an outlet on the back of the product.
- Activate the product by pressing the power switch on the back of the product.
- The heating icon is displayed on the display window until the preheating operation of the heater block is completed.
- When the brewing standby state is reached, test the beverage button 3 times Fill the inside of the grinder with ground coffee.

• How to adjust coffee grains

- * The grain density of the coffee beans is initially set and shipped to achieve the best espresso taste.
- Open the bean storage lid and take out all the beans.
- Adjust the size of the coffee beans by rotating the hexagonal shape of the coffee bean granulator pressing in the hexagonal groove under the brewer handle inside the bean storage.
- If you turn the coffee bean particle controller clockwise with the brewer handle, the particle size becomes thicker.



- If you turn the coffee bean particle controller counter-clockwise with the brewer handle, the particle size becomes thinner.



When adjusting the grain size if it is too fine or coarse Espresso brewing may have problems, so it is best to use it without large fluctuations from the set value.

Power switch

Power cord

How to install

Extension table (Optional)



How to use

How to sell beverages

1. Put the drink cup under the nozzle and move the nozzle up and down to adjust the distance from the drink cup.

 If the height of the drink cup and the gap between the nozzles are large, the drink may splash out of the drink cup. Therefore, adjust the height of the nozzle so that the gap between the cup and the nozzle is not wide.

2. Press the button of your desired beverage, and the beverage will be dispensed into the cup.



• This product does not have a cup sensor. If you press the hot water button without letting go of the cup, hot water will be poured directly into the drip tray, and there is risk of burns. Be sure to place the cup before use. We are not responsible for any injuries caused by it.

How to use hot water

1. Place a cup under the nozzle and adjust the nozzle height,

- 2. During the time the hot water button is pressed. hot water is dispensed into the cup.
- 3. When the desired amount of hot water is poured into the cup, take off your hand from the hot water button. Hot water will stop flowing. If you want more hot water, repeat it several times in the same way.

How to use steamer

1.Put the steam pipe into a cup containing milk and then press the steam button to make milk froth.

2. Separate the steam pipe from the machine and then clean every times you use it.



Milk should be stored in refrigerator.

 Do not touch the top part of steam pipe as it is very hot. You can get a burn if you are not careful.

How to use the washing function

- 1. Put the drink cup under the door nozzle and move the door nozzle up and down to adjust the distance from the drink cup.
- 2. Press and hold the espresso beverage button to activate the brewer automatic washing.



Nozzle

How to use steam washing function

1.After using steam pipe in milk, press and hold the steam button to clean the inside the steam pipe.



- After the end of the steam operation, the milk in the steam container may enter the steam pipe and deteriorate or harden due to pressure difference, and may cause hygiene problems or damage to the internal pipes. Please make sure to clean after using the steam.
- When operating the steam cleaning function, hot water or steam may be discharged, causing burns, etc. Be careful.

How to detach the brewer

1.0pen the product door.

2. While pressing the brewer lever on the upper right of the brewer downward, pull out the brewer.

How to assemble the brewer

1.Insert the brewer handle in line with the motor groove on the back of the brewer and turn it counter-clockwise to return it to sales standby state.

2.After holding the product with one hand so as not to be pushed back, press the brewer lever downward with the other hand, align the lower part of the brewer with the brewer assembly rail groove inside the product, and push all the way in.







Cleaning method and period

How to clean the brewer (wash more than once a day)

- 1. Separate the brewer from the product by referring to the section on how to separate the brewer
- 2. Wash the coffee bean residue on the left and right sides of the brewer with water.
 - * Regular cleaning and proper maintenance are required for good coffee taste and to use the product for a long time without failure.
 - * Wash frequently for cleanliness.



3. Wash the filter part of the upper piston body and the lower piston inside the cylinder with running water using a small brush, etc. to prevent residual ground coffee powder.



*If the brewer is not washed more than once a day, the screen filter may become clogged, and the amount of espresso dispensed may decrease.

- 4. After washing, shake off the brewer to remove moisture.
- 5. Wipe off the moisture on the inner wall of the drag where the coffee beans are discharged with a dry dishcloth.

6. Assemble the brewer to the product by referring to the section on how to assemble the brewer.

(Inspection cycle)

- Check the lubrication of the internal connection and operating parts once a month.
- Check whether the O-Ring of the upper and lower pistons and the screen filter are damaged. If it is damaged, it may not be possible to brew the beans, so replace them with new ones.



If colatile cleaning agents such as thinner, benzene, or solvent are used for cleaning, product failure or injury may occur.

Cleaning method and period

How to clean the bean residue box

- 1. Open the product door and pull out the drip tray to separate the bean residue box from the drip tray. After emptying the bean residue box, wash it with water.
- The bean residue box has a capacity of 20 cups as the basic type, so when the "cake" icon flashes, empty the bean residue box.

*If the bean residue box is not emptied in time, malfunction or contamination may occur.

3. If you will not be using the product for a long time, clean the bean residue box thoroughly.

Drip tray cleaning method

- 1. Open the product door and pull out the drip tray. Clean the bean residue box.
- 2. Throw away the residue stuck in the drip tray.
- 3. Soak the grill in water and wash it.

*When washing the grill, be careful as it may cause scratches if you forcefully rub it with a scrubbing brush.



Grill

Rinse the inside of the drip tray thoroughly with water, and then wash off the residue with a soft scrubbing brush.

Clean steam pipe

1. Take out the steam cover from the steam pipe by turning downwards slightly.

2. Soak the steam pipe in warm water and clean the milk on the pipe.

- *Do not scrub the pipe with a scourer and dish scrubber strongly to avoid making scratch.
- * After using the steam, when disassembling the steam pipe, be carefull that the top of the steam pipe is hot.

11 3. After cleaning, assemble the steam cover to steam pipe.





Display part



lcon	Description	lcon	Description
	Total sales quantity abnormal code content setting value indication	Brewer	Brewer mounting indication
60	Bean quantity setting indication	Water	No water indication
**	Bean water quantity setting indication	Cake	Sludge empty notification indication
١	Hot water setting indication	Error	Device abnormality indication
ml °C sec	Unit indication	Heating	Boiling indication
Tank	Water supply method: Supplementary water tank	Door	Product door open indication
Pump	Water supply method: Supply pump		
رل Steam	Steam action indication		

Enter Setup Mode



- When the product door is opened the "door" icon flashes.
- With the product door open, press the hot water dial on the upper right side on the front of the door.
- Entering setup mode, recipe setup mode is displayed.

- When the hot water dial is pressed, it moves to the next function item.

*Recipe Setup - Brewer Washing - Brewer Cleaning - Nozzle Cleaning - Temperature Setting - Recipe Initialization -Brewed cups check - Bean Cake Alarm setting - Buzzer setting - End Mode

Recipe setting

[Beverage setting procedure]

*Mild black coffee: Bean quantity setting → Espresso water quantity setting → Bypass quantity setting

- *Black coffee: Bean quantity setting \rightarrow Espresso water quantity setting \rightarrow Bypass quantity setting *Espresso: Bean quantity setting \rightarrow Espresso water quantity setting
- * Ice americano: Bean quantity setting→Espresso water quantity setting→Cold water quantity setting *Steam: Steam Operation Time setting
- Press the mode button inside the product door to shift to "rEc" recipe setting mode.
- (1) How to set mild black coffee/black coffee / espresso
 - 1) Bean quantity setting
 - Setting range: 5.0 ~ 7.5 seconds





- Press the beverage button once to display.
- Rotate the hot water dial on the front of the door to left and right to adjust the bean quantity as needed.

[Bean quantity test method]

- 1. Open the product door and remove the brewer from the product.
- 2. In bean quantity setting mode, place a container on the coffee bean dispensing spout and press the beverage button being set to operate the grinder for the currently set time.
- 3. Check the amount of beans in the container and the size of the beans.
- % If the amount of coffee beans is excessively inputted, the coffee beans are discharged to protect the machine from overloading.
- % For optimal taste, adjust the amount of coffee beans to 7~9g.



- 2) Espresso water quantity setting
- setting range: 15 ~ 200ml



- Press the beverage button again to display the set value for the amount of espresso water.
- Rotate the hot water dial on front the door to adjust the water volume of bean as needed.

3) Bypass / Cold water quantity setting (Bypass corresponds to mild/americano, cold water corresponds to iced americano)

- setting range: 15 ~ 200ml



(2) Setting for steam operating- setting range: 0 ~ 60seconds



- Press the beverage button again to display the set value for the amount of bypass water(cold water).
- Rotate the hot water dial on front the door to adjust the water volume of bypass (cold water) as needed.





 Press steam button 1 time and rotate the hot water dial on the front the door to adjust operating time.

Brewer washing

- Press the mode button inside the product door to shift to "br-C" brewer washing mode.



- Pressing any beverage button for 2seconds or longer automatically cleans the flow path inside the brewer.

- Press the mode button inside the product door to shift to "br-R" brewer cleaning mode.



- Place a container such as a cup under the beverage nozzle, and then pour detergent into the brewer.
- If you press any beverage button for 2 seconds or longer, the brewer is cleaned for a certain period of time, and then it automatically switches to brew standby state (Displays the remaining time.)
- Pressing the mode button during cleaning operation cancels the operation.

Nozzle cleaning

- Press the mode button inside the product door to shift to "no.-r" Nozzle cleaning mode.



- Place a container such as a cup under the beverage nozzle, and then pour detergent into the water tank.
- If you press any beverage button for 2 seconds or longer, the entire flow path is cleaned for a certain period of time, and then it automatically switches to brew standby state.
 (Displays the remaining time.)
- Pressing the mode button during cleaning operation will cancel the operation.

Temperature setting

- Enter the temperature setting mode with reference to the "Entering set mode" term.



- Adjust the temperature by pressing the increase or decrease button inside the door.
- *Setting range: 90 ~ 100℃
- ※ For the temperature of the beverage, supply purified water at 16~26℃.
- % In winter, it must be installed in a place where heating is maintained to maintain the beverage's temperature.
- % It is a mode that sets the temperature controlled in the heater block. It is not the temperature of hot water or beverages that are brewed.

- Press the mode button inside the product door to shift to "rEc.S" recipe initialization mode.



- Select between S and L by pressing the increase or decrease button front the door.

- If you press and hold any drink button for more than 3 seconds, the set recipe is initialized to the capacity of the selected cup size.

- rEc.S: "Small" cup volume (around 100 ~ 120ml)
- rEc.L: "Large" cup volume (around 180 ~ 200ml)

Brewed cups check

- Press the mode button inside the product door to shift to "t---" brewed cups check mode.



- When entering the number of brewed cup mode, shows the total number of brewed cups.
- Pressing an individual beverage button displays the number of beverages remaining.
- The number of extracted hot water button is not counted.
- The number of brewed cups can be counted up to 9,999,999 glasses each.

[How to display initials for each drink button]

*Total beverage display: t *Americano: A *Mild Americano: N *Espresso: E *Iced Americano: i *Steam: S

Bean cake alarm setting

- Press the mode button inside the product door to shift to "CA-Y" bean cake alarm setting mode.





- Use the coffee bean cake alarm by pressing the increase or decrease button front the door.

-CA-Y: Use the bean cake alarm

- CA-n: Bean cake alarm not used
- Alarm number of cups: 20

Buzzer setting

- Press the mode button inside the product door to shift to "bu-Y" buzzer setting mode.



- Set whether to use the buzzer sound by pressing the increase or decrease button inside the door.

-bu-Y: Use the buzzer

-bu-n: Buzzer not used

%The buzzer operation sound may not operate depending on whether or not the button is pressed, an error occurs, or when the brewing is ended.

In this case, it is not a product malfunction.

End mode

- Press the mode button inside the product door to shift to "End" mode.



- If you press any beverage button, it will be saved and converted into brew standby state.
- **After completing all function settings and checking the mode operation, use "End" mode or press and hold the mode button to switch to brew standby state.

Error indications

Code	Contents	How to troubleshoot before reporting a failure		
Er-1	Temperature sensor error	Heater and temperature sensor check		
Er-2	Communication error	Main control part and slave board inspection, harness inspection		
Er-3	Water supply line error	Full inspection of the water supply line (automatically released after displaying an error for 10 seconds from the time of error occurrence)		
Er-4	Operating part overload	Turn off power, clean the brewer, and turn on power		
Er-5	Brewer normal rotation switch error	Check the normal rotation switch, power reboot		
Er-6	Brewer counter rotation switch error	Check the counter rotation switch, power reboot		
BREWER	ICON flash action	Check the brewer's correct assembly, check the brewer detection switch		
TRAY	ICON flash action	Install drip tray, check the drip tray detection switch		
WATER	ICON flash action	Supply water in the water tank, check the water level detection switch		
CAKE	ICON flash action	Empty the sludge box in the product		
HEATING	ICON flash action	Below the sale temperature, more than 1 minute of flashing Check the temperature sensor and heater		

Product specification

Model name	X09
Power specification	220V~ , 50/60Hz (Rated power capacity : 1,450W)
Product size	W280 x D465 x H425
Weight	12 Kg
	Americano
	Mild Americano
Beverage button	Espresso
	Iced Americano
	Steam
	Hot water dial
Bean carrying capacity	350g (Optional: 550g)
Water tank volume	20
Bean cake volume	20 cups
Water outlet method	Drip tray
Brewer	7 ~ 9g
Brew pressure	7 bar

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

Memo

Memo



6, Dunchon-daero 497beon-gil, Jungwon-gu, Sungnam-si, Gyeonggi-do, Korea Tel. 82-31-731-3600 ext. 731~733 Fax. 82-31-733-1155 Web site. http://www.venusta.co.kr