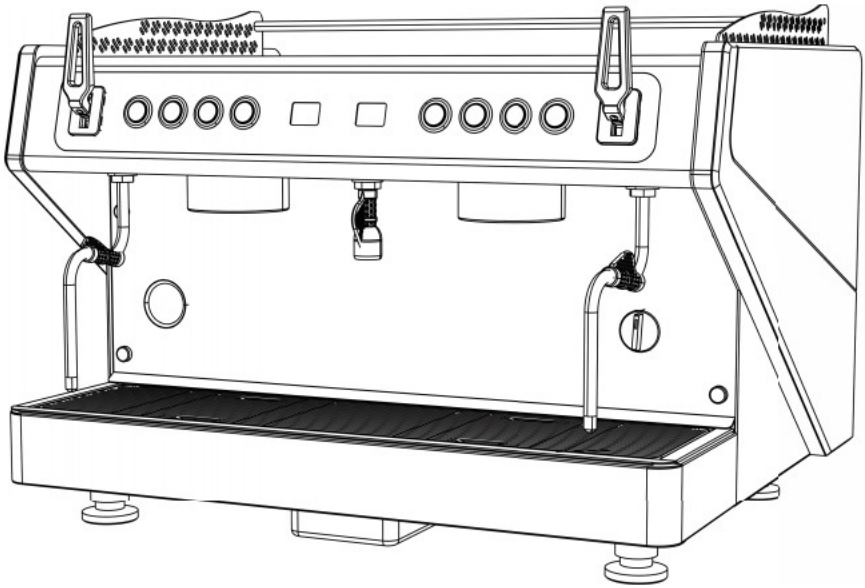
EST260-2 Coffee Machine User Manual

Before using this product, please carefully read this user manual and handle it properly.



Catalogue

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Revision History

Version number	Date	Revisions
01	July 14,2026	First draft released
02		
03		
04		
05		
06		
07		

Risk Level Description

This manual contains four levels of notification intensity, denoted by the signal phrases "Warning," "Important," "Caution," and "Professional Note." The risk level and importance of each notification are determined by the following definitions. Always comply with warnings to ensure safety, prevent potential injuries, and avoid damage to the product.



important:

Warning: Do not engage in unsafe practices. Follow important notices to ensure food safety and prevent potential minor personal injuries or equipment damage.



warn:

Indicates potential hazardous conditions; failure to heed the warning may result in serious injury or even death.



pay attention to:

Provide additional information that may be helpful during machine operation, routine maintenance, and cleaning procedures.



Professional Tip:

Provide valuable tips and recommendations from manufacturers to eliminate guesswork when selecting settings and maintenance intervals.

General Rules

- product use

This semi-automatic coffee machine is suitable for similar uses, such as:

- ---Employee kitchens used in retail stores, offices, and other work environments.
- - - -Farms, inns, motor inns, and other residential settings.
- ---Accommodation and (next-day) breakfast amenities.

The design and manufacture of this coffee machine are intended for preparing espresso and other hot beverages (e.g., steamed milk). Do not use it for any other purpose.

- The weighted sound pressure level of this machine A is below 70 dB.

The Manufacturer shall not be held liable for any personal or property damage resulting from the incorrect, improper, or negligent use by non-professional persons.

- Please read this user manual carefully before using the machine.
- This manual contains important instructions for the safe use of the machine.

Do not dispose of this manual; keep it for future reference. If the manual is damaged or lost, please request a new copy from the manufacturer/distributor.

- General **Precautions** 

Verify that the voltage you are using matches the rated voltage of the product. This device is equipped with a grounding plug; please ensure that the socket you are using is properly grounded.

To prevent electric shock and fire, do not immerse power cords or plugs in water or other liquids.

A coffee machine must be supervised during use, and children or individuals lacking the ability to care for themselves must not be allowed near the coffee machine.

Unplug the coffee machine before not using it or cleaning it. Allow the coffee machine to cool down before installing or removing its internal components or performing any cleaning.

If the power cord is damaged, it must be replaced by qualified personnel from the manufacturer, its authorized service center, or an equivalent department to avoid potential hazards; if the coffee machine malfunctions or fails to operate properly due to other reasons, please take the coffee machine to the manufacturer or its authorized service center for testing and repair.

Do not use components from non-designated manufacturers, as this may pose a hazard to the user or create potential risks.

Do not hang the power cord over the edge of a table or allow it to come into contact with high-temperature surfaces.

Do not place your coffee machine on or near a gas cylinder or an oven.

This machine is intended solely for food preparation by trained personnel. Do not use the coffee machine for other purposes,and place it in a dry environment for use.

Fill the water tank with clean cold water; do not add mineral water, milk, or other liquid beverages to the tank.

When unplugging the device, grip the plug and pull it out; do not tug on the power cord.

When brewing coffee, some components of the coffee machine can reach very high temperatures; avoid direct contact with them. Only contact the handle or knobs.

To ensure optimal performance, please install the machine in a location where the following parameters are not exceeded: maximum allowable inlet pressure: 600 kPa (6 bar) / 87 psi.

Minimum allowable inlet pressure: 200 kPa (2 bar) / 29 psi.

√ Maximum inlet temperature: 40°C / 104°F

√ The ambient temperature ranges from +10 °C/50 °F (minimum) to +40 °C/104 °F (maximum).

Do not use your coffee machine in environments with high temperatures, strong magnetic fields, or high humidity.

■ Before replacing accessories or coming into contact with moving parts, turn off the power switch and disconnect the power supply.



√ Do not immerse this product in any liquid.

√ Risk of fire and electric shock.

√ Only the manufacturer's original wiring harness can be used for replacement.

√ Disconnect the power supply before maintenance.

Caution: To prevent scalding of the body by hot steam or hot water, to avoid other personal injuries, and to prevent damage to this product;

When using this coffee machine to brew coffee or create milk foam, do not remove the water tank or the funnel assembly.

Before removing the funnel assembly to brew another cup of coffee, please ensure that the coffee machine is in standby mode.

If you wish to add more water to the water tank, please press the power switch button; an indicator light will then turn off, confirming that the power supply to this product is turned off.

high temperature

When the machine is in operation, do not place your hands or any other parts of your body inside the funnel or at the bottom of the steam pipe to prevent scalding.

At all times, it is strictly prohibited to touch the steam pipe with your hands or any other part of your body; when rotating the steam pipe, you may only contact the silicone sleeve on the pipe to ensure safety and prevent burns.

This machine is transported in a custom-designed wooden crate, which contains cardboard and foam boxes to protect the machine from damage.

The machine's cardboard boxes feature standardized handling symbols to specify the correct methods for transport and storage.

During transportation, the machine must be kept level.

During transportation, protect the cardboard boxes and machinery from impact, drops, crushing, shock, moisture, and exposure to extreme temperatures.

• Delivery Inspection

Upon receipt and delivery, ensure that the machine is in the exact condition specified in the accompanying documentation and includes all accessories. Any missing items should be reported to the manufacturer or distributor immediately.

■ Any damage incurred during transportation shall be immediately reported to the transport agent and the machinery dealer.

The packaging materials pose potential hazards and should be kept out of reach of children.

Cardboard boxes and all packaging materials are recyclable; they should be returned to a recycling center for processing.

• Long-Term Storage Requi-rements

Before storage, or at least one month, or longer in advance, please ensure that:

Perform all weekly and periodic cleaning procedures described in this manual.

Unplug and coil up the power cord (this must be performed by qualified personnel).

Disconnect the machine's water inlet hose from the household water supply and drain the boiler (this procedure should be performed by qualified personnel). Clean the drip tray and the exterior of the coffee machine to remove any coffee or other residues.

• Machine Scrapping

■ Cover the machine or repack it in the original cardboard box, and store it in a dry place away from exposure to extreme temperatures or humidity.

When resuming use of the machine after prolonged storage, perform all weekly and periodic cleaning procedures, and reconnect the water and power supplies before use (this should be carried out by qualified personnel).

If the machine needs to be scrapped, please ensure that you:

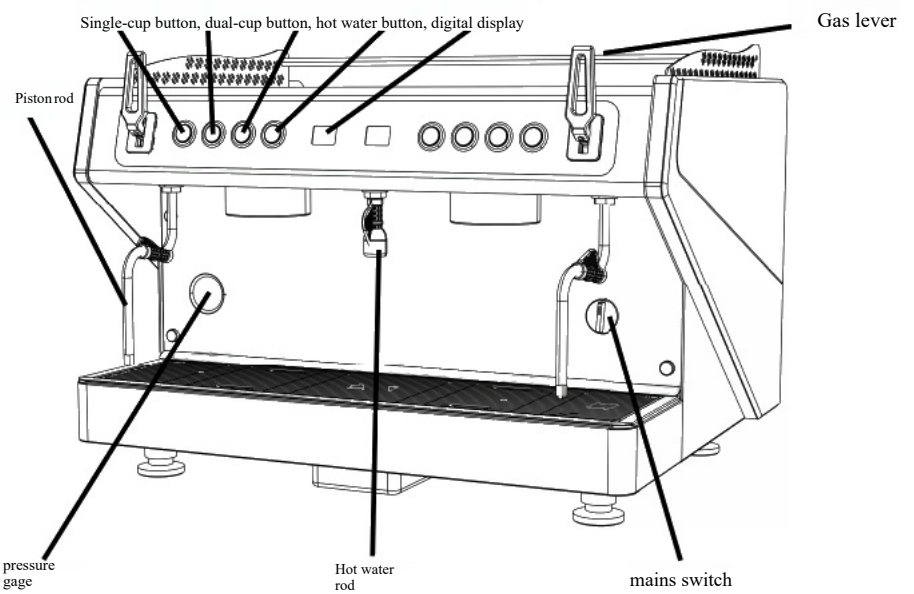
Disconnect and coil up the power cord (this must be performed by qualified personnel).

Disconnect the machine's water inlet hose from the domestic water supply and drain the boiler (this operation must be performed by qualified personnel).

■ Pack the machinery, transport it, and deliver it to a certified recycling facility.

Product Parameter

- product mix



Model	EST260-2	Boiler	7L stainless steel dual-boiler system
Voltage	220V-240V	Frequency	50/60HZ
Power	3000W	Water pump	350W Fluid Rotary Pump
Machine dimensions	650mm*520mm*460mm		

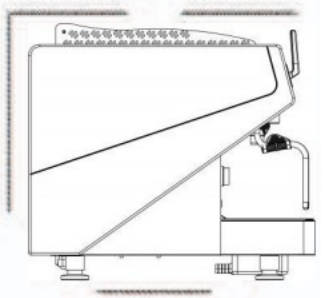
• Parts List



①One set of single-cup handle assembly	④One set of powder distributor	⑦1 set of water supply pipe
②Two sets of dual-cup handle assemblies	⑤2 high cup holders	⑧One set of drainage pipes
③One set of powder crushing hammer	⑥2 blind pads	

Installation and Configuration

• Machine placement



Installation should be avoided when the machine is wet or excessively damp until it has been fully dried. In any case, technical service personnel must first inspect the electronic components for any damage. Wiring work shall be performed by qualified personnel in compliance with current regulations.

- The machine shall be installed on a level, dry, sturdy, and stable surface, at a height of approximately 85 cm above the ground.

  The machine is equipped with rubber corner supports.

- The machine operates normally without requiring any fixation on the supporting surface, nor any technical measures to mitigate vibration.

- It is recommended to leave adequate clearance around the machine to facilitate operation and maintenance.

- Please reserve adequate space near the machine for the coffee powder grinder (refer to the instructions).

- The machine is equipped with a water softener. To install the water softener connected to the tap water supply lines, please refer to the technical documentation of the selected product. The installation personnel shall also install a small knock-out box for removing coffee residue.

• machine setup

I.Pre-use Preparation

- Before connecting, thoroughly clean the water pipe.
- Fully open the faucet and let the water flow for a few minutes;
- Connect to the water supply pipe;
- Connect the machine to the power supply;
- Thoroughly clean the entire water piping system of the machine;
- Fully open the faucet.

Water Inlet Mode

This machine offers one water inlet connection option: a water pipe connection.

- Municipal water connection

1. The machine must be connected to the domestic water supply by qualified personnel. If you are unsure about performing the following steps, please contact a service technician to carry out this task.
2. Connect the attached 3/8" inlet hose to the rear bottom of the machine (using a elbow to connect to the machine), then tighten both connectors with a wrench.
3. Before connecting the machines, drain at least 20 liters of water from the domestic water supply to flush out any debris that may have accumulated within the piping system inside the boiler.
4. The household piping system shall be equipped with a brass 3/8" BSPP external-threaded fitting and an inline globe valve.

   Connect the 180 cm inlet hose supplied with the machine to the domestic water supply system, and tighten the pipe fittings with a wrench to 15 ft·lb (20 N·m).

⚠ Important Notice:

√ In accordance with the national regulations applicable in the country or region where the machine is installed, connect the machine to the water pipe using the supplied inlet hose. Do not reuse damaged hoses.

√ To prevent scale buildup in the boiler and other components, a soft water system must be installed prior to machine commissioning.

√ Read more about the requirements for water purifiers.

Please connect the machine to the water pipe according to the following instructions.

- Water filter requirements

- Use only safe drinking water with a hardness level between 5 °fH and 8 °fH (French hardness).
- If the hardness value falls below this limit, the hydraulic components may corrode.
- If this value is high, scale will form inside the boiler.
- In both of these cases, the normal operation of the machine, as well as the quality and flavor of the coffee, will be adversely affected.

- If the drinking water does not fall within the aforementioned specified ranges, a water filter must be installed before installing the espresso machine.

Failure to install the water filter will void the warranty, and any damage caused by scale buildup shall be the responsibility of the owner.

External filtration device (municipal water supply)

1. Before putting the machine into operation, ensure that the water filtration device or system is installed in the domestic water supply system to prevent contamination within the machine's water supply system. If you are unsure about performing the following steps, please contact a service technician to carry out this task.

2. Turn on the faucet and fill the filter (if it is new or has never been used before). The machine's steam boiler will then begin to fill with water. Carefully inspect the surrounding area for any leaks or dripping. If any leaks or dripping are detected,

If water is leaking, please immediately turn off the faucet and inspect or tighten any leaking fittings.

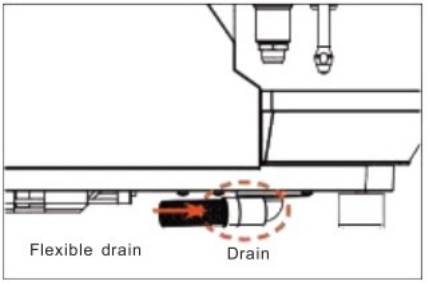
Important Notice:

Always maintain the water filtration device or system in accordance with the manufacturer's specifications.

Failure to regularly maintain the filtration device or the system may lead to the accumulation of scale within the machine's hydraulic system, ultimately resulting in machine failure.

√ Please connect the machine to the water pipe according to the following instructions.

1.Drainage Connection Inspection



1. Connect one end of the drainage hose to the drainage outlet located beneath the machine. (If you are unsure how to do this, contact a service technician to perform this task.)

2. Connect the other end of the drainage pipe to the domestic drainage system.

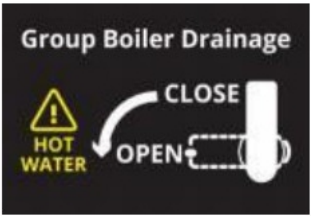
3. Remove the screws securing the drainage hole at the bottom of the drip tray, then reinstall them.

Professional Tip:

Ensure that the drainage pipe is not twisted and is positioned below the level of the drainage outlet to prevent water and other debris from accumulating in the pipe, which could lead to mold growth or unpleasant odors. If necessary, use the support legs to adjust the height of the machine.

warn!

The boiler must be drained by qualified



1. Electrical Connection Inspection

Important Notice: The manufacturer shall not be held liable for any damage to persons, animals, or property resulting from incorrect installation of the coffee machine.

1. The machine may only be powered by qualified personnel. The following safety instructions must be strictly observed at all times.

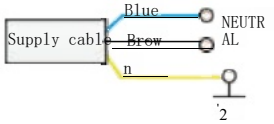
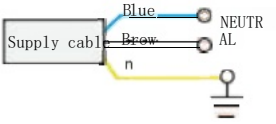
2. Ensure that the electrical requirements specified in the technical specifications and on the nameplate beneath the internal drip tray of the machine are compatible with the power supply specifications.

3. Ensure that the household power supply for the installed machinery is rated and capable of providing the electrical power required by the machinery. Inadequate power supply, wiring, grounding, or insulation may lead to overheating and fire hazards.

4. The coffee machine must be connected to a grounded power outlet that complies with the current national regulations in the country of installation.

5. Ensure that a circuit breaker specifically designed for the machine's power consumption has been installed to protect the power supply, in accordance with the specifications provided on the nameplate located beneath the drip tray.

6. Do not connect the device to the power supply using extension cords, plug adapters, or shared sockets.

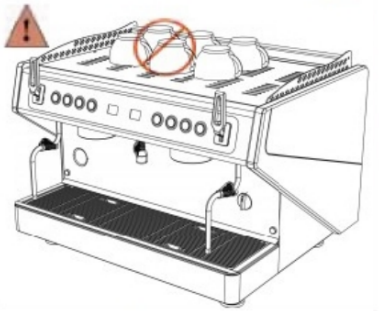
Machine:230VacPh+N	Machine:115Vac Ph+N
	

Initial Startup Program

Once the machine has been installed, please follow these steps to perform the first startup:

1. Check whether the tap and the water softening device are open.
2. Turn on the power switch (the knob on the front of the machine) to start the water pump and fill the boiler with water; at this point, the button indicator light will illuminate.  It lights up.
3. During the first water injection and heating cycle, open the steam valve (and close it once steam has been discharged from the pipe).
4. Once the boiler has received the required feedwater, it automatically begins heating
5. Operate the drain until water flows out.
6. Once the operating pressure is reached, the machine attains the correct thermal equilibrium.

Machine Operation warnl

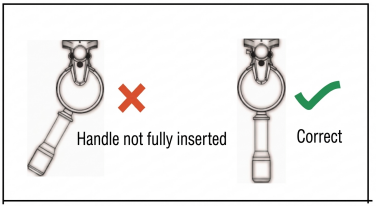


√ Do not introduce water into the machine, as this may cause mechanical and electrical damage.

√ Do not place wet cups directly on the cup rack. Ensure that cups are completely dry before placing them on the warming rack.

• Insert handle





A: Align the two supports on the handle with the two slots in the brewing head.

B: Insert the handle and rotate it counter-clockwise until the handle is roughly perpendicular to the front of the coffee machine.

Machine Settings

- **Control Panel and Display**


power switch


Single-cup button


Double Cup Key


Settings/Manual Keys


Hot water button



display screen



Steam boiler temperature



Pre-soak flow rate



wait time



Coffee boiler make-up water switch

Set temperature/time:

1. Press and hold the Settings button;
2. When the display shows 120 °C and the digits are flashing, this indicates that the steam boiler temperature setting is active; press the single-cup button to decrease the temperature by 1 °C, or the double-cup button to increase it by 1 °C; the default setting is 120 °C (range: 100–126 °C).
3. Press the "Settings" button; the screen will then display "020 ml," indicating the pre-soak flow rate setting. Press the "Single Cup" button to decrease the flow rate by 5 ml, and the "Double Cup" button to increase it by 5 ml; the default value is 20 ml (range: 0–30).
4. Press the "Settings" button; the screen will then display "001s," indicating the waiting time setting. Press the "Single Cup" button to decrease the waiting time by 1s, and the "Double Cup" button to increase it by 1s; the default value is 001s (range: 0–10).
5. Press the Settings button; the screen will then display "OFF," indicating the sub-boiler water replenishment switch is active. Press the Single/Double Cup Switch; the display will change to "ON." Once enabled, the sub-boiler will automatically replenish water for 20 seconds after each power-on cycle. You may also manually turn it off by pressing the corresponding brewing head settings button.
6. Click the Settings button; the screen will then display "209", which is the version number.
7. Click the Settings button to complete the configuration.
8. Press and hold the single-cup button and the settings button for 3 seconds; this will activate the automatic cleaning cycle. The screen will then display "CL," all buttons will begin to flash, and no controls will be available until the cleaning process is complete.

• Traffic Settings



1、 Grinding, pressing start brewing coffee extract.

2. Insert the handle

3. Press and hold the single-cup button to

4、 At this point, the screen displays the seconds count, which is used to set the extraction flow rate.



5、 When the desired amount of coffee extract has been reached, release the single-cup button to stop extraction; for the next extraction cycle, the machine will automatically stop once the same amount of coffee extract has been reached.

6、 Press and hold the dual-cup button to begin dual-cup flow settings.

7、 When the desired amount of coffee extract has been reached, release the dual-bowl button to stop extraction; for the next extraction cycle, the machine will automatically stop once the same amount of coffee extract has been reached.

• Brewing espresso



1、 Grinding and pulverizing

2、 Insert the Handle and Lock It in Place.

3、 Initiate extraction using the single-cup or dual-cup button; extraction will automatically cease once the preset flow rate is reached.

1. Remove the handle from the brewing head.

2. Add coffee powder (approximately 9 g for a single shot of espresso, and 14 – 18 g for a double shot) to the powder bowl of the handheld grinder.

3. Use a coffee powder compaction hammer to compact and level the coffee powder.

4. Insert the handle into the cooking head and lock it in the correct position.

5. Place the cup below the handle's distribution nozzle.

6. Press the single-cup or dual-cup button to start extraction; the process will automatically stop once the preset flow rate is reached.

Professional Note: The manual control version uses a pull rod to initiate and terminate extraction.

warn!

Do not attempt to open the filter while the machine is running!

√ Pressurized hot water can cause burns or serious injuries. During the hot water discharge process, exercise caution around the hot parts of the equipment, particularly the water outlets, steam pipes, and hot water lines. Under no circumstances should your hands be placed beneath active water outlets or steam pipes.

√ Once the distribution is complete, please wait at least 3 seconds before removing the mobile filter.

Professional Tip:

√ When not in use, please store the filter handles in the filter assembly to keep them warm. This is essential for maintaining the optimal brewing temperature when serving espresso.

√ Residual coffee grounds along the edge of the filter handle can prevent the gasket from making full contact with the filter handle, which may lead to leakage of hot water and coffee grounds.

To brew delicious coffee, it is essential to adjust the grind size to match the 25 – 30 second brew time.

– If the grinding is too coarse, the coffee will have a light color and a faint flavor, with little foam.

– If ground too finely, the coffee will be dark in color and lack foam.

– Additionally, it is important that the coffee powder be fresh, uniformly fine (which can be achieved if the grinder performs well), and in appropriate amounts (approximately 30 ml per cup of coffee).

– It is recommended to grind the coffee beans according to immediate usage needs, as ground coffee powder can quickly lose its aroma and its oils may become stale.

• Lift the foam



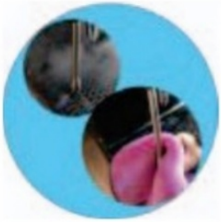
1、 Immerse the steam rod in the milk, ensuring that the tip of the steam rod is fully submerged



2、 Slide the steam wand up or down to begin whipping the milk until it forms bubbles. Always keep the tip of the steam wand submerged in the milk!



3、 Once the milk has reached the required temperature, release the steam lever, wait until the steam stops, and then remove the milk container.

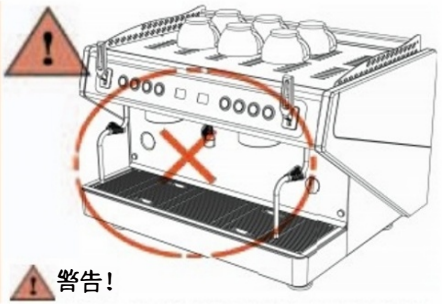


4、 Again, pull the steam lever for a few seconds to remove any remaining milk from the rod.
Then, wipe the exterior of the steam wand with a damp cloth to prevent clogging of the nozzle and keep it clean

1. Place the steam rod on the drip tray, then activate the steam lever for a few seconds to allow condensate to drain. Once only steam is flowing out, close the steam lever.

2. Submerge the steam wand into the milk, ensuring that the tip of the wand is fully immersed. Then, turn the steam knob back on to begin whipping the milk until it forms bubbles. Always keep the tip of the steam wand submerged in the milk! For additional information, refer to the professional tips below.

3. Once the milk has reached the required temperature, turn off the control lever, wait until the steam stops, and then remove the milk container.



警告！

Do not remove the milk jug or allow it to be removed while steaming or foaming.

The steam wand extends from the milk container; otherwise, it may cause serious burns.

4. Once the milk foam has been whipped, place the steam wand on the drip tray, then turn the steam lever on again for a few seconds to remove any residual milk from the wand. Finally, wipe the exterior of the steam wand with a damp cloth to prevent clogging of the nozzles and maintain cleanliness.

5.

• Use hot water



1、Place the container under the hot water pipe, then press the hot water button.



2、Once you have reached the desired temperature of the hot water, press the hot water button again.

1. Place the container under the hot water pipe, press the hot water button, and hot water will dispense.
2. Once the desired hot water temperature is reached, press the hot water button again to stop the water flow.
3. The machine will automatically add water to the boiler.

Warning: Do not place your hands or fingers directly beneath the hot water outlet while water is flowing, to avoid scalds or severe burns.

Cleaning and Maintenance

• Cleaning Tips

■To ensure that the machine appears and functions as if it were new, always follow all cleaning and maintenance instructions provided in this manual.

■For safety reasons, when cleaning the exterior surface, please be sure to turn off the machine using the main power switch.

■All exterior surfaces should be cleaned with a lint-free damp cloth that will not scratch the machine; glass surfaces may be cleaned using a streak-free glass cleaner and a dry cloth.

■Do not use corrosive cleaners, solvents, or degreasers. These products may damage plastic and rubber components and leave unwanted residues.

• Daily Cleaning — At the end of each working day, please ensure that you:

Steam Rods and Hot Water Rods

1. Place the steam rod on the drip tray and open the steam faucet for one minute to thoroughly rinse the steam rod.
2. Clean the steam wand and the faucet. Ensure that the nozzle is not clogged or partially clogged by milk or other residues. If disassembly is required for cleaning, please ensure that no components are deformed or damaged during the disassembly process.

Brewing Head and Handle

1. Clean the shower panel and the gasket assembly with a soft brush to remove coffee residue.
2. At the end of each day, a rinsing cycle is performed for each brewing group to prevent coffee grounds from drying out and accumulating within the brewing group.

Water Drip Tray and Main Body

1. Clean the exterior surfaces of the machine, paying particular attention to glass and stainless steel components, to remove any coffee residue, stains, and fingerprints.
2. Rinse the water collection tray and the transition water collection tray under running water.

Clean daily



1. Place the blind pad into the empty handle, then lock the handle into the brewing head.
2. Press and hold the single-cup button and the menu button until the digital display flashes and shows "CL "; at this point, the cleaning function will be activated.
3. Run the water for 20 seconds, then stop for 20 seconds; repeat this cycle seven times, for a total duration of approximately four and a half minutes.
3. After cleaning, remember to remove the blind end cap and store it in a secure location for your next use.
4. If necessary, soak the handle in warm water or in a cleaning solution for coffee machines.

warn!

Do not open the boiling head or remove the portable filter before the cleaning process is complete! Doing so may release steam and hot water, which could cause burns.

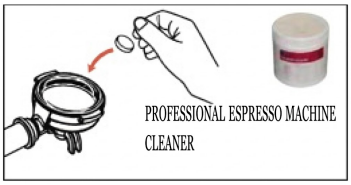
- **Clean or perform regular cleaning and care once per week—ensure the following:**

Brew head:At the end of each week, thoroughly clean the brew head, filter basket, and drip tray to ensure optimal coffee flavor. For further details, refer to the "Weekly Cleaning with Espresso Machine Cleaner" section.

Drain pipe:If a drain pipe is installed, clean the drain outlet by slowly pouring warm water to dissolve and remove coffee residue that typically accumulates in the drip cup and the pipe.

Water tank version:1. Turn off the machine and remove the top cover/warm cup tray. 2. Remove the water tank for cleaning.

Clean the espresso machine with the dedicated cleaning agent weekly:



1. Once per week, during routine flushing operations, add concentrated coffee-based cleaner to the blind spot.
2. After cleaning, use a detergent to rinse the brewing head; therefore, manually repeat this process twice to remove any residual detergent.

The detergent. Then remove the blind filter and store it in a secure location for future use.

debugging

Problem	Possible cause	Solution
The machine is cold and cannot dispense water to brew coffee.	The main switch is turned off.	Please turn on the switch.
	No power	Please check it
	The power failure protection device has tripped.	Please check it
The machine is hot, but it cannot produce water. Make coffee (machine already connected to the water supply line)	Close the faucet or the water purification valve.	Please open it.
	There is no water in the water tank.	Please check it
The green light is flashing	Close the tap valve or the purified water valve.	Please turn it on (if it is connected to the water supply).
	The water level in the radiator is below the minimum warning line.	Add purified water until the water level in the water tank exceeds the maximum limit. Low threshold
The boiler is under no pressure.	Safety temperature control device activated	Request technical services
Prevent overflow from the edge of the filter handle	The leak cup gasket has coffee residue.	Please clean.
	Damaged edge of the filter screen	Please replace the filter.
The coffee drips in drops.	The filter mesh is clogged, or the water outlet of the filter handle is contaminated.	Please clean.
	The coffee powder is ground too finely.	Please adjust the coarse setting.
Water is flowing out too quickly	The coffee grounds are too coarse.	Please adjust to a finer setting.
	The coffee beans are stale.	Please replace it.
Irregular steam release	Steam pipe nozzle blockage	Please clean up.

Fault Code

Order number	Fault Code	Fault Name	Fault Description
1	E01	Abnormal water level / Abnormal water level probe	The water pump has been continuously refilling; after exceeding 1 minute, no detection has been recorded. The water level probe has a water signal.
2	E05	Abnormality in the steam boiler temperature sensor	The temperature sensor detects that the temperature value exceeds the specified range: the AD value is less than 300; or greater than 3300; or, at a temperature increase of 10 °C, after 1 minute of heating, the AD value decreases by 40.
3	E06	Abnormality in the coffee machine boiler temperature sensor	The temperature sensor detects that the temperature value exceeds the specified range, and the AD value is less than 300 or greater than 3300; at a temperature increase of 10 ° C, after 1 minute of heating, the AD value of the temperature rise is less than 40.
4			
5			
6			
7			

Fault Code

Fault treatment	Recovery from failure	Remarks
The display shows E01; all loads are turned off, and all button operations become ineffective.	Power on again	
The display shows E05; turn off all loads, and all button operations will become ineffective.	Power on again	
The display shows E06; turn off all loads, and all button operations will become ineffective.	Power on again	

Warranty Certificate / Service Record

Enter Date		Product Model Name	
Product serial number			
Customer name		User phone number	
Customer address			
Fault Description			
Repair Result	Maintenance man: Date:		

This machine comes with a one-year warranty (calculated from the date of manufacture). During the warranty period, if any malfunction is caused by a defect in the product itself, please contact our customer service team to obtain free replacement parts or replacement service.

The following situations are covered under the scope of paid accessory provision:

1、 No warranty certificate is available.

2、 Malfunctions caused by failure to operate the machine in accordance with the instructions.

3、 Defects, scratches, or damage caused by movement or impact.

4、 Damage caused by improper storage, maintenance, or use by the user.

5、 Wear parts and random spare parts.

6、 Malfunctions or damage caused by force majeure.

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