

COFFEA ENJOY

INSTRUCTIONS FOR USE

English




Tchibo
COFFEE
SERVICE

Our Coffee Solution for Your Business

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2. INTRODUCTION

2.1 WELCOME

With your Coffea fully automatic coffee machine, you can enjoy perfect espresso, caffè crema and delicious coffee/milk specialities such as cappuccino and latte macchiato. It's all so easy with the fully automatic coffee maker from the coffee experts, as it is perfectly matched for our range of coffees.

We hope you enjoy your new fully automatic coffee machine.

We carefully inspect each machine and test it using coffee and water. Although we then clean the machine thoroughly, it is possible that it may still contain tiny traces of coffee or water. This is not a sign of substandard quality - the appliance is in perfect working order.

2.2 ABOUT THESE INSTRUCTIONS

- These instructions supplement the quick reference guide included with the appliance.
- These instructions are subject to change without notice to reflect technical developments. Reprints, translations and reproductions in any form, including excerpts, require the written consent of the publisher. The manufacturer retains the copyright.

2.3 DESCRIPTION

- This coffee machine can be used to prepare black coffee, latte, hot milk and milk froth. The machine is widely used in restaurants, offices and other commercial and industrial settings to meet the daily demand for a large number of drinks.
- The following drinks can be dispensed, depending on how the machine is configured:
 - Coffee, powdered latte and dairy products.
- The housing itself is made of high-grade plastic. The machine and all accessories have been designed to meet the following operator requirements:
 - HACCP hygiene regulations.
 - Accident prevention regulations governing electrical safety in the commercial and industrial field.
- The machine features a touch screen for operation.

2.4 INFORMATION ABOUT THE MANUFACTURER

Tchibo Coffee Service GmbH
 Überseering 18
 22297 Hamburg
tchibo-coffeeservice.de

3. SAFETY

WARNING

INCORRECT USE



Not following these safety instructions may result in serious injury.

» Observe all safety warnings.

CAUTION

General Safety Instructions

Dangers to the operator

The highest level of safety is one of the most essential features of the product. The effectiveness of the safety features can only be guaranteed if the following points are observed:

-
- Read the instructions carefully before use.
 - Never touch any hot parts of the machine.
 - Do not attempt to use the coffee machine if it is not working properly or if it is damaged.
 - Only use the coffee machine when it is properly and completely assembled.
 - The built-in safety features must not be altered under any circumstances.
 - Provided this appliance is operated under supervision, it may be used by children aged from the age of 8 and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge after they have been given guidance concerning use of the appliance in a safe way and understand the hazards involved.
 - Children must not be allowed to play with the appliance.
 - Cleaning and operator maintenance must not be carried out by children.

Any coffee machine is a potential hazard if it is not handled properly, despite its safety features. Please note the following safety information when operating the coffee machine to avoid personal injury and risk to health:

 **WARNING**

DANGER TO LIFE THROUGH ELECTRIC SHOCK



- The inside of the coffee machine presents a danger to life due to mains voltage!
-

- Never open the housing.
 - Never loosen any screws or remove any parts of the housing.
 - Avoid damage to the power cable. Do not bend or crush.
 - Never use a damaged power cable. A damaged power cord must be replaced by the manufacturer or its service representative to eliminate any danger.
 - Never immerse the power plug in water or other liquids. Never pour water or other liquids over the power plug. Keep the power plug dry at all times.
 - Only disconnect the plug from the rear of the coffee machine after the power cable has been disconnected from the mains.
 - The coffee machine must be disconnected from the power supply before any maintenance or repair work is carried out. In this case, unplug the appliance. The person carrying out the maintenance or repair work must always be able to clearly see that the power supply has been disconnected.
-

 **CAUTION**

RISK OF BURNS / SCALDING



- Hot liquid flows out of the spouts when drinks and steam are being dispensed. This causes adjacent surfaces and spouts to become hot.



- » Do not reach under the spouts while drinks or steam are being dispensed.



- » Do not touch the spouts immediately after dispensing.
 - » Always place a suitable container under the spout before drinks are dispensed.
-

 **CAUTION**

RISK OF INJURY



- Very long hair might get caught in the grinder head and be drawn into the coffee machine.
- » Always protect long hair with a hair net.





RISK OF CRUSHING / INJURY



- The coffee machine contains moving parts that might injure fingers or hands.



- » Always switch off the coffee machine and disconnect the power plug before reaching into the coffee grinder or the opening of the brewing unit.



HEALTH HAZARD



- » Only process products that are suitable for consumption and for use with the coffee machine.

- » The powder hopper, the bean hoppers and the manual feed hopper may only be filled with those products that are intended for them.



HEALTH HAZARD



- The cleaning agent and cleaning tablets used to clean the milk system can cause irritation.

- » Follow the protective measures given on the packaging of the cleaning substances.

- » Wait for the message on the display before inserting a cleaning tablet.



HEALTH HAZARD/RISK OF IRRITATION AND SCALDING



- Hot cleaning liquid and hot water flow out of the spouts during cleaning.



- These hot liquids can irritate the skin and there is a risk of scalding because of their heat.

The drip tray can contain hot liquids.

- » Never reach under the spouts during cleaning.

- » Always make sure that no one drinks the cleaning fluid.

- » Exercise care when moving the drip tray.



RISK OF SLIPPING



• Liquids can escape from the coffee machine if it is used improperly or if there is a fault. These liquids can present a risk of slipping.



» Regularly check that the coffee machine is not leaking and that no water is escaping.

Intended use



INCORRECT USE



• Using the machine for purposes other than its intended purpose may result in a risk of injury.

» The coffee machine must only be used for its intended purpose.

- The Coffea Enjoy is designed to dispense drinks made from coffee and/or milk into suitable containers.
- The products used (coffee beans and milk) must be suitable for processing in fully automatic coffee machines. Products must not be used once their best-before date has expired.
- This appliance is designed for industrial and commercial operation and is intended for use by professionals and trained users in shops, offices, catering establishments, hotels and similar locations.

SITE OF INSTALLATION

- The appliance may be used in self-service areas if supervised by trained personnel. The appliance must be positioned where it can be clearly seen.
- The appliance must be positioned on a horizontal and stable surface that is resistant to water and heat.
- The appliance must not be cleaned using a water jet.
- The appliance must be positioned so that it is protected from splashing water.
- The appliance must not be positioned on a surface that is sprayed or cleaned with a water pipe, steam jet device, steam cleaner or similar.



WATER SUPPLY

- 3/8" hose connection fitted with shutoff valve and dirt filter, with a mesh size of 0.08 mm, to be provided by the customer. Minimum 0.2 MPa (2 bar) flow pressure at 2 l / min. Maximum 0.6 MPa (6 bar).
- Maximum supply temperature 35 °C.
- The hose set supplied with the new coffee machine and/or with the new water filter must be used.
- Do not continue to use old hose sets.

AMBIENT TEMPERATURE

- Ambient temperature range +5 °C to max. +35 °C

OPERATION

- These instructions for use specify how the appliance is to be operated. Any other type of operation or use beyond this is considered improper use. The manufacturer will not be liable for any loss or damage resulting therefrom.
- **The Coffea Enjoy must never be used to heat or dispense liquids other than coffee, hot water (drinks, cleaning) or milk (chilled, pasteurised, homogenised, UHT).**

HYGIENE

- The operator must position the coffee machine in such a way that care and maintenance can be carried out without hindrance.
- Where the machine is used to serve an office/floor or in similar self-service settings, the machine should be supervised by personnel who have been trained in its operation. The trained personnel are to ensure that the measures for care are observed and must be available to answer questions concerning the use of the machine.

Operating and Installation Specifications

WARNING

FIRE HAZARD/RISK OF ACCIDENT



- » The operating and installation specifications given in the Technical Data section must be observed.
- » Before connecting the appliance to the power supply, make sure that the information on the type plate corresponds to the supply voltage at the place of installation.

The on-site preparatory work for the electrical installation, the water supply and the waste water connection must be arranged by the operator of the machine. It must be performed by licensed technicians in compliance with general, country-specific and local regulations. TCST Service may only install the coffee machine when the connections have already been prepared. They are not authorised to carry out on-site electrical or plumbing work, nor are they responsible for the performance of such work.

Putting into operation

(For initial setup after shipment from the factory)

CAUTION



OBSERVE THE INSTRUCTIONS FOR USE

- » Read the instructions before use.
- » Always follow the instructions for use to the letter, especially the safety instructions and the chapter on Safety.
- » Pay attention to warnings on the coffee machine.
- » Make the instructions for use available to personnel and all users.

WARNING

DANGER TO LIFE THROUGH ELECTRIC SHOCK



- The coffee machine presents a danger to life due to mains voltage!
- » Never open the housing.
- » Never loosen any screws or remove any parts of the housing.



IMPORTANT



OBSERVE THE INSTRUCTIONS FOR USE.

3.1 SITE OF INSTALLATION



- The site of installation must be dry and protected against splashing water.
 - A coffee machine may always release a little condensation, water or steam.
 - Do not use the coffee machine outdoors.
 - Position the coffee machine where it is protected from water splashes.
 - Make sure to place the coffee machine on a water-resistant surface that is not sensitive to heat in order to protect the base from damage.
-

IMPORTANT



3.2 UNPACKING

- The packaging in the box contains accessories. Do not discard it.
 - The water tank and the grounds container contain accessories. Remove the accessories and rinse the grounds container and water tank thoroughly before use.
 - Check that the coffee machine is undamaged. Contact TCST Service if you are in any doubt about putting the coffee machine into operation.
 - Please keep the original packaging in case you need to return the product.
 - » Unpack the Coffea Enjoy and place it on a stable and level surface.
 - » Note the technical data.
 - » Connect the coffee maker's power cable to a suitable power socket.
-

3.3 START-UP PROGRAM

» Switch on the coffee machine with the on/off switch.

The coffee machine will turn on.

The start-up program will begin.

» Perform and follow all instructions on the display.

The start-up program guides you step by step through the further stages of setup on the display.

» Follow the messages on the display.

- The specified values can be changed after the initial setup.

3.4 INSTALLATION AND TESTING



The following steps must be performed by personnel authorised by the manufacturer.

3.4.1 Operating conditions

Installation site

Please observe the following points, as otherwise there is a risk of damage to the machine:

- The site of installation must be stable, level and resistant to pressure, otherwise the appliance will become unusable.
- Keep it away from places with high temperatures and sources of heat.
- The site of installation should be checked by personnel authorised by the manufacturer.
- The distance between the power supply and the machine should be less than 1 m.

Allow sufficient space for maintenance and operation:



- The rear of the machine should be at least 5 cm away from the wall (air circulation).
- Allow sufficient space for coffee beans.

Ambient conditions

Please observe the following points, as otherwise there is a risk of damage to the appliance:

- The temperature should be between +10°C and +40°C (50F – 104 F).



- The maximum permissible humidity is 80 % rH
- Operation outside closed rooms is not permitted, as otherwise the appliance may be damaged by adverse weather conditions (rain, snowfall, frost).

Damage can be caused by frost if the temperature falls below -0°C:

- Contact Customer Service before setting up in locations outside enclosed spaces.

RISK OF BURNS / SCALDING



Hot liquid flows out of the spouts when drinks are being dispensed. This causes adjacent surfaces and spouts to become hot.

- » Do not place your hands under the spouts while drinks are being dispensed.
- » Do not touch the spouts immediately after dispensing.

Symbols and icons used in the Instructions for use

SAFETY INFORMATION PERSONAL INJURY

-  Failure to observe these safety instructions could result in minor or serious injury if the appliance is operated incorrectly.
-  Electric shock
-  Risk of crushing
-  Risk of slipping
-  Hot surfaces
-  Hot steam

INFORMATION ON MATERIAL DAMAGE

IMPORTANT

- To the coffee machine
- To the site of installation
- » Always observe the instructions for use closely.

INFORMATION/ USEFUL TIP

PROMPT

USEFUL TIP

- Instructions for safe operation and tips for easier use

Glossary

TERM	EXPLANATION
•	Lists, options
»	Individual work steps
Step X:	Instruction for action consisting of several work steps
<i>Italic text</i>	Status description of the coffee machine and/or explanations of steps performed automatically.
Barista	Professional coffee maker
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Drink dispensing	Dispensing of coffee, hot water or powdered drinks
Shutoff valve	Water shutoff valve, angle valve
Water hardness	Specified in dH°. Water hardness is a measure of the limescale dissolved in drinking water.
Coffee spout	Double spout
Milk system	Single spout, milk frother, milk frother adapter, steam nozzle and milk tube
Mixing system	Entire assembly
Pre-infusion	The coffee is steamed briefly before brewing to release its aromatic substances more intensely.
Tamping	Automatic tamping of the coffee grounds before brewing.
Operating capacity	For example: litre capacity of the water filter
Self-service operation	Customers can serve themselves
Rinsing	Intermediate cleaning
Ingredients	Elements of a drink recipe, for example coffee, milk, milk froth.



4. PRODUCT DESCRIPTION

4.1 PRODUCT DESCRIPTION



- 1 Powder hopper cover
- 2 Bean hopper cover
- 3 Ground coffee container
- 4 Bean container
- 5 Display
- 6 Water tank door
- 7 Hot water spout
- 8 Milk spout
- 9 Powdered drink outlet
- 10 Coffee spout
- 11 Drip tray grille
- 12 Drip tray



- 1 On/off switch
- 2 Water supply pipe
- 3 Power socket
- 4 Power cable
- 5 Drain pipe

4.2 TECHNICAL DATA

Output per hour according to DIN18873-2:

CAPACITY		COFFEA ENJOY
Recommended daily output		150 cups
Output per hour	Espresso (M: 50 ml)	100 cups
	Americano (M: 210 ml)	80 cups
	Cappuccino (M: 200 ml)	80 cups
Water output per hour		30 litres
Water tank capacity		4 litres
Bean hopper capacity		1500 g
Powder hopper capacity		Approx. 1600 g milk powder or cocoa powder
Coffee grounds container capacity		Approx. 40 portions (based on 10 g/portion)
Drip tray capacity		1.5 litres

4.2.1 Technical data sheet

TECHNICAL DATA SHEET	COFFEA ENJOY
Voltage	220-240 V ~ 50/60 Hz
Power consumption	2900 W
Connection hose set	G3/4' G3/8' length 1.5 m metal tube
Water pressure connection	Max. 0.6 Mpa
Coffee machine W*D*H	340*545*620 mm
Coffee machine weight	26.5 kg



Requirements for using a USB flash drive	
Image size	1024 x 600 pixels, 332 x 332 pixels
Image format	png
File size	Less than 1 MB
Storage capacity	max. 32 GB
Connection	USB 1.0 or USB 2.0 (USB 3.0 currently not available).
Format	FAT or FAT32

4.3 ACCESSORIES SUPPLIED

NAME	IMAGE	COFFEA ENJOY
Cable		x1
Grinder adjusting key		x1
Milk tube		x1
Water supply metal pipe		x1
One-way valve		x1

Available as an option

COMPONENT NAME	IMAGE	DESCRIPTION
MC4 cooler		Electronic refrigerator

5. INSTALLATION AND TESTING



THE FOLLOWING STEPS MUST BE PERFORMED
BY PERSONNEL AUTHORISED BY THE MANUFACTURER.

5.1 INSTALLATION

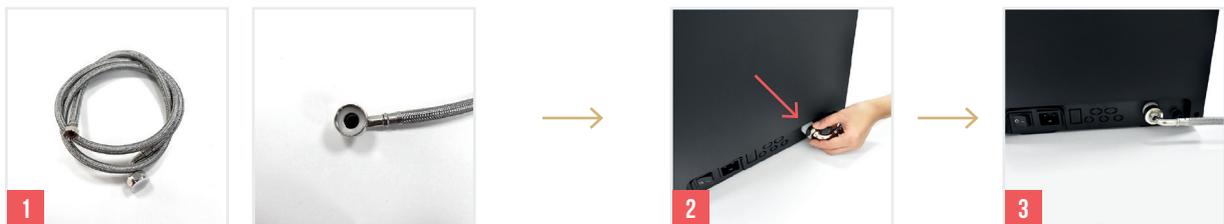
- Open the box, remove the machine and spare parts.

The machine and all accessories may only be installed and stored in a location free from frost.

5.2 CONNECTION

5.2.1 Connecting the water supply hose

Step 1: Connect the end of the hose (1) to the water supply inlet (2), turn the screw nut in a clockwise direction.



Step 2: Connect the other end of the hose to the water pipe (3).

5.2.2 Connecting the waste water pipe

(This operation is only necessary if the waste water pipe was selected).



Step 3: Connect the waste water hose (1) securely to the waste water pipe (2-3).

→  Installation of the waste water pipe is complete.



5.3 INSTALLING THE DRIP TRAY DISCHARGE

(This operation is only necessary if the waste water pipe was selected).

Step 1: Remove the drip tray (1-2) and use the tool to remove the drip tray plug (3-4).
(The plug used here is for the non-automatic draining version, this plug must be kept).



Step 2: Install the body of the valve (1-2) before installing the waste water pipe (3-4) to prevent waste water from entering the machine.



Step 3: Insert the drip tray into the machine (1-2). Installation is complete.



5.4 ELECTRICAL CONNECTION

The supply voltage must correspond to the specifications on the type plate. When connecting using a power plug, the socket must be easily accessible during operation to allow the plug to be disconnected in the event of a fault.

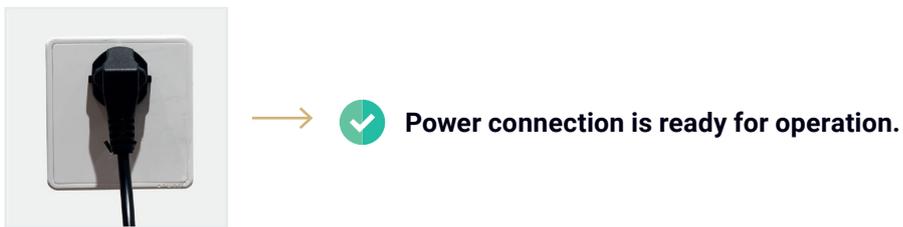
A separate socket is required for the machine and for each accessory due to the high-power load.

5.4.1 Connecting the coffee machine to the power supply

Step 1: Remove the plug (1) from the packaging. First connect it to the rear of the machine (2-3).



Step 2: Insert the plug into the socket.



6. PREPARING FOR OPERATION



THE FOLLOWING STEPS MUST BE PERFORMED
BY PERSONNEL AUTHORISED BY THE MANUFACTURER.

6.1 FILLING

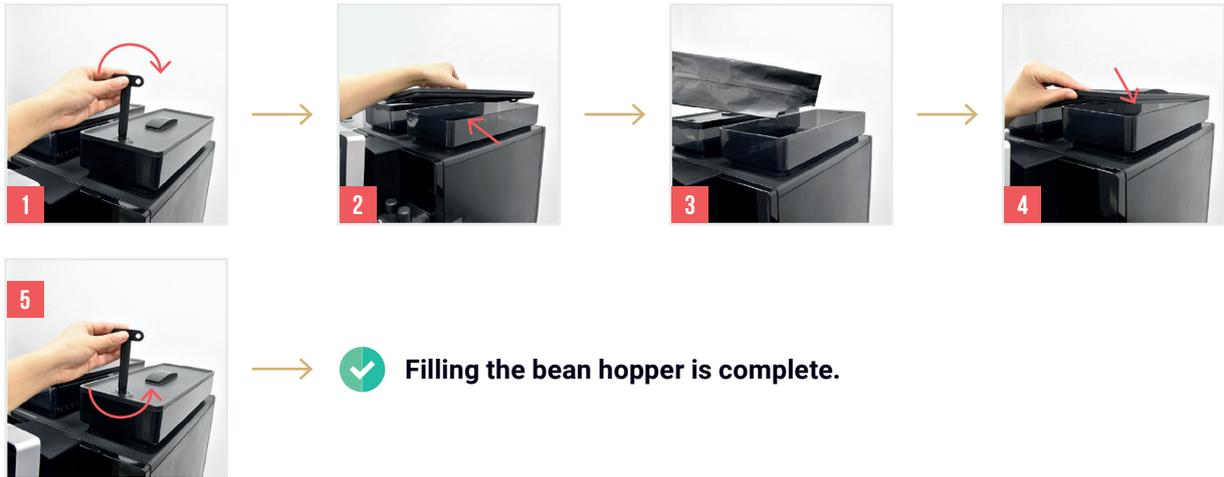
6.1.1 Filling the bean hopper

Step 1: Use the adjusting key to open the coffee bean hopper cover (1).

Step 2: Remove the hopper cover (2).

Step 3: Fill the coffee beans into the bean hopper (3) before closing it again (4).

Step 4: Turn the adjusting key in an anti-clockwise direction to lock the cover (5).



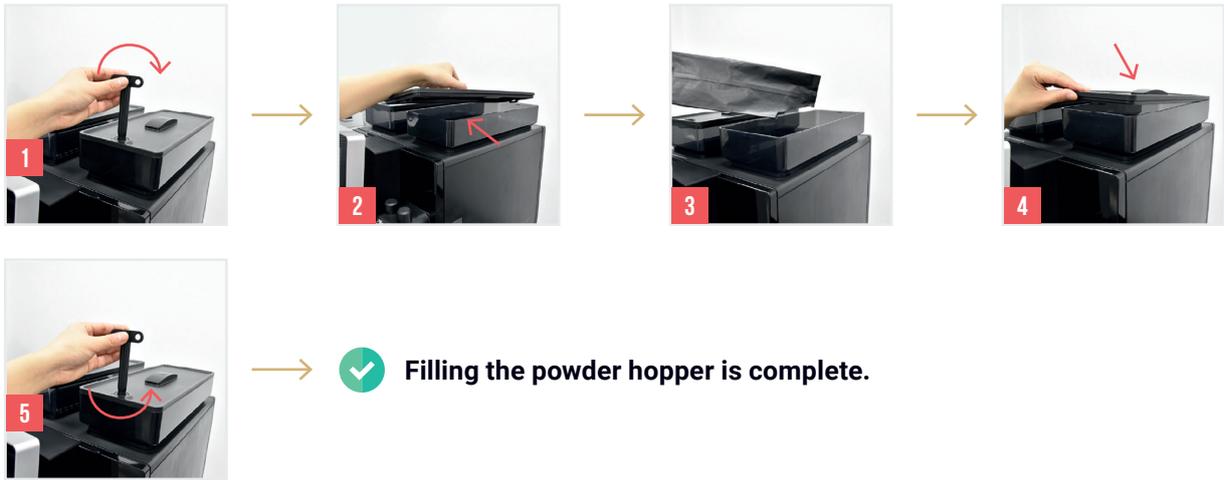
6.1.2 Filling the powder hopper

Step 1: Use an adjusting key to open the powder hopper cover (1).

Step 2: Remove the hopper cover (2) and pour the powder into the powder hopper (3).

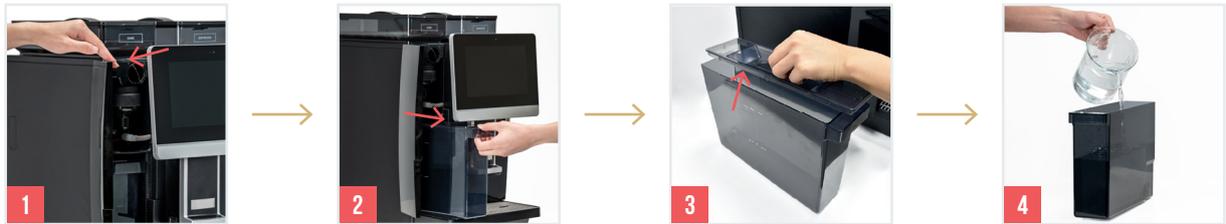
Step 3: Close the hopper (4). Turn the adjusting key in an anti-clockwise direction to lock the cover (5).





6.1.3 Filling the water tank

Step 1: Open the water tank door (1), remove the tank (2) and take off the lid (3). Fill with clean drinking water (4).

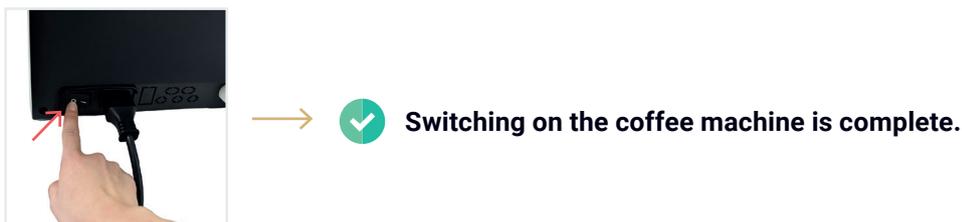


Step 2: Replace the lid, insert the water tank back into the machine (1) and close the door (2).



6.2 SWITCHING ON THE COFFEE MACHINE

Step 1: Press the switch on the rear of the machine.



6.3 SETTINGS

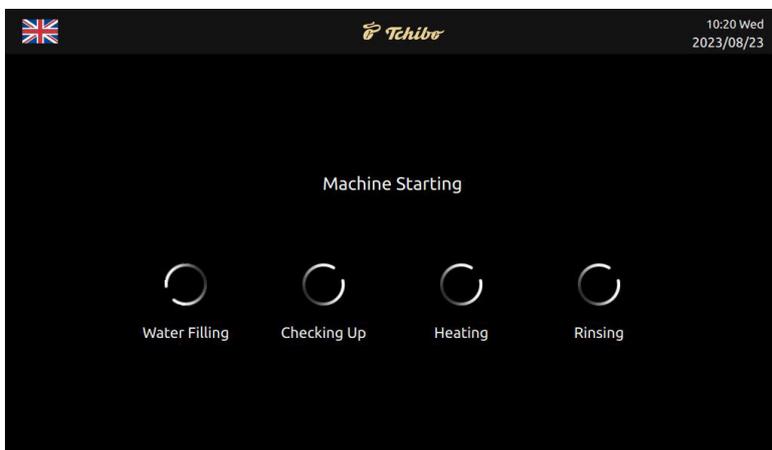
Step 1: Set the time and date on the screen by pressing the options.



Step 2: Press "Save" to proceed to the next step.



Step 3: Machine starting ...



Step 4: Switching on complete, machine is ready for operation.



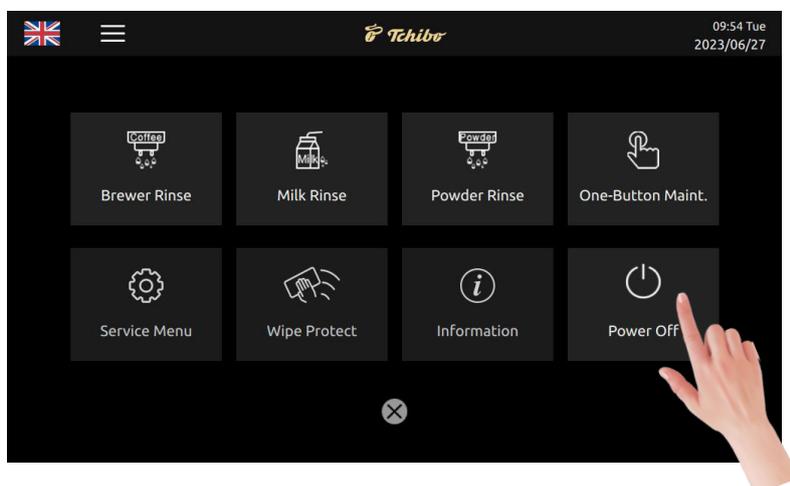
→  **Default settings are complete.**

6.4 SWITCHING OFF THE COFFEE MACHINE

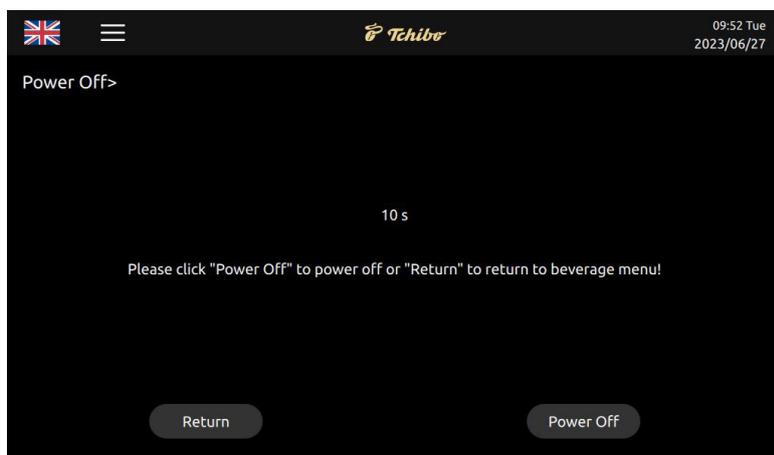
Step 1: Press the quick access icon on the display to access the quick access menu.



Step 2: Press "Off".



Step 3: The pop-up window is displayed. If you wish to switch the machine off, press "Yes". The machine switches to off mode; the screen is switched off but the light is still on. Press "No" to cancel the operation; this will return you to the menu. (Pressing and holding the display for more than 3 seconds will turn the display back on).



Step 4: Press the switch on the rear of the machine to completely cut the power supply to the machine (Caution: never power the appliance down directly when it is switched on, as this may cause damage to it).



Switching off the coffee machine is complete.

7. PREPARING DRINKS



THE FOLLOWING STEPS CAN BE PERFORMED BY END USERS.

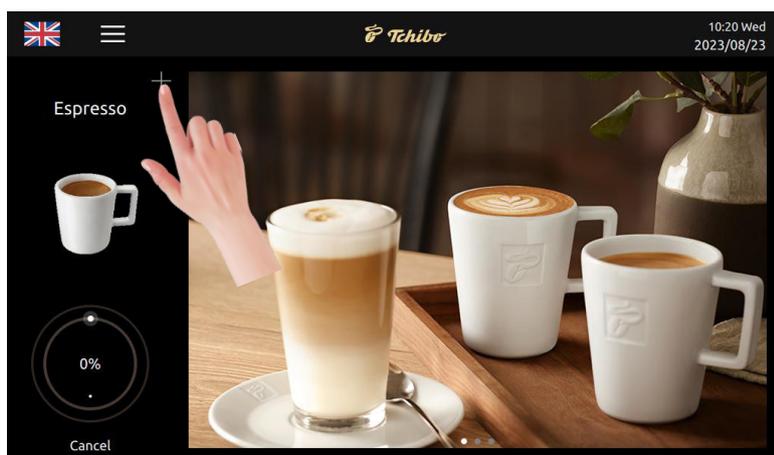
7.1 COFFEE DRINK

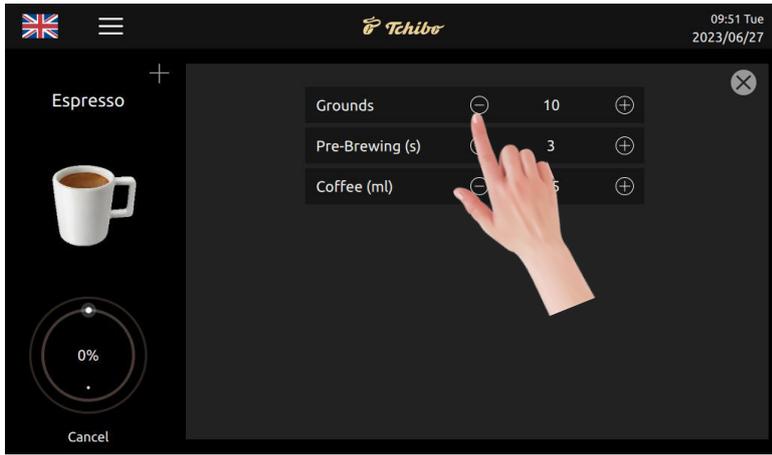
Example: Preparing a cup of "Espresso".

Step 1: Press "Espresso". The drink will be prepared.

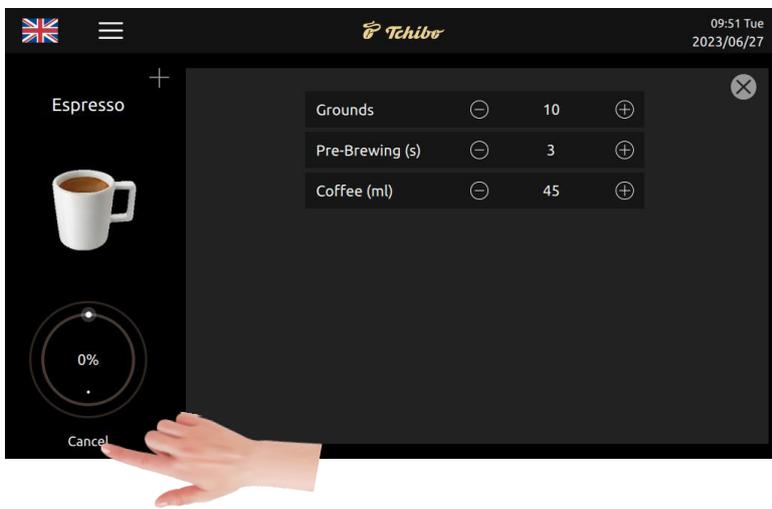


Step 2: Pressing "+" at the side while the drink is being prepared opens the pop-up window for setting parameters; press "-" or "+" to temporarily adjust the quantity. (Only available in adjustable mode).





Step 3: Drink is being prepared; press "Cancel" to stop preparation immediately.



→  **Drink preparation is complete.**

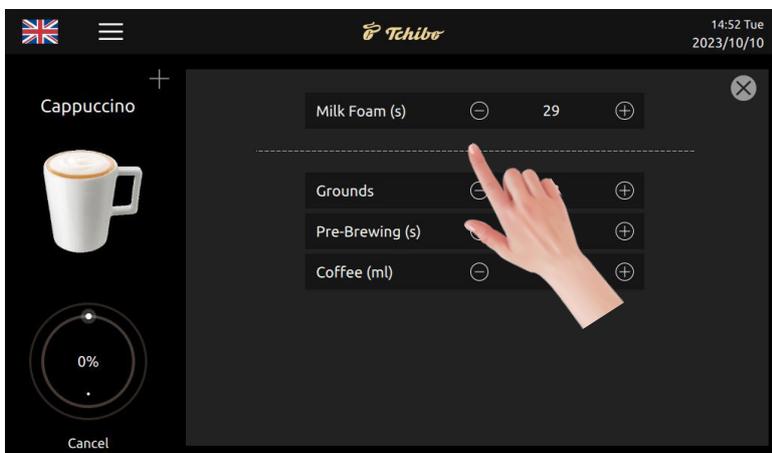
7.2 MILK DRINK

Example: Preparing a cup of "Cappuccino".

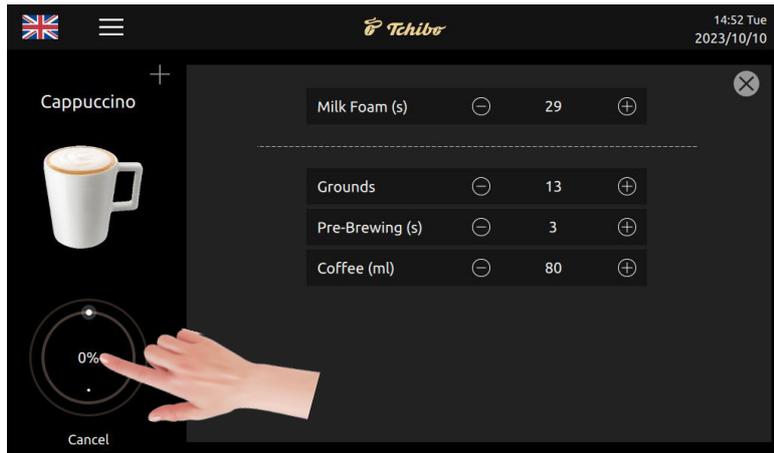
Step 1: Press "Cappuccino". The drink will be prepared.



Step 2: Pressing "+" at the side while the drink is being prepared opens the pop-up window for setting parameters; press "-" or "+" to temporarily adjust the quantity. (Only available in adjustable mode).



Step 3: Drink is being prepared; press "Cancel" to stop preparation immediately.



→  Milk drink preparation is complete.

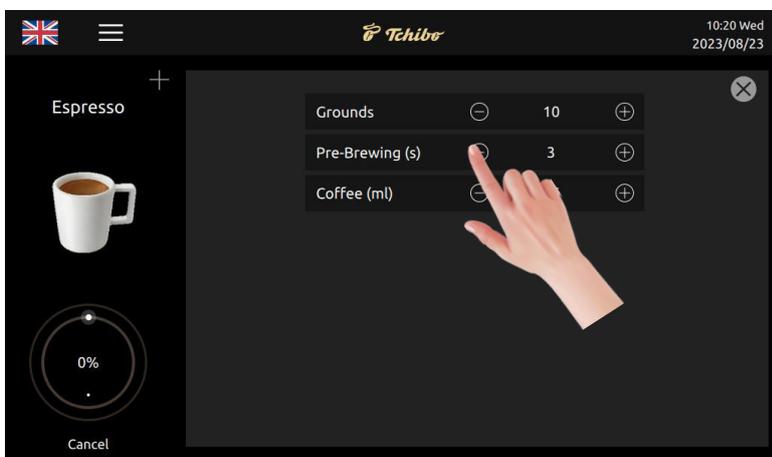
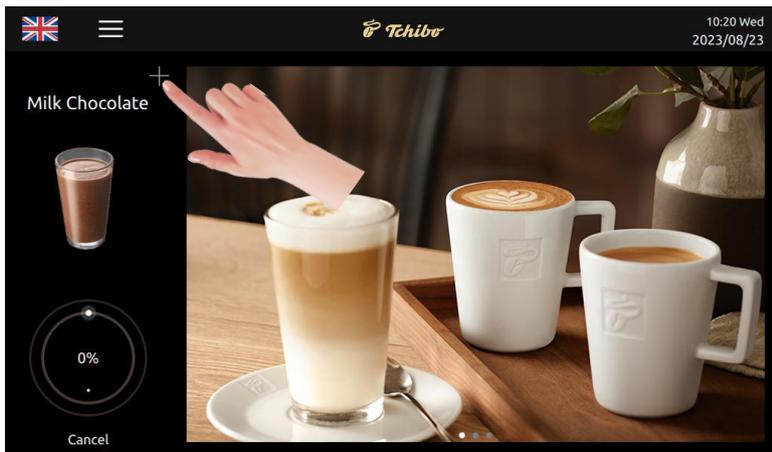
7.3 POWDERED DRINK

Example: Preparing a cup of "Milk Chocolate".

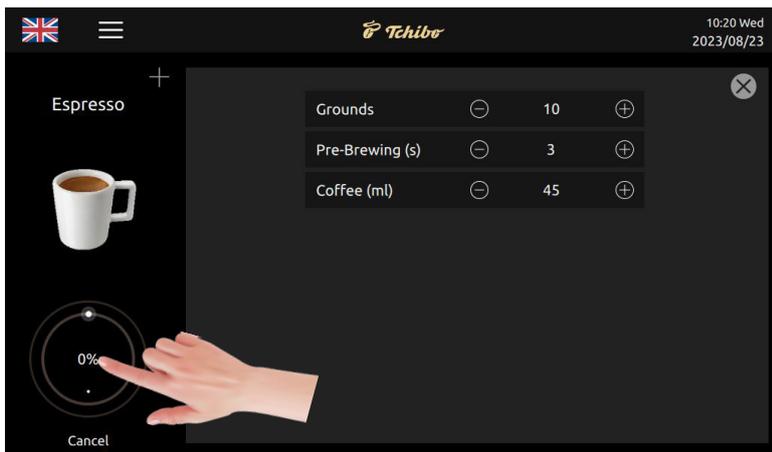
Step 1: Press "Milk Chocolate". The drink will be prepared.



Step 2: Pressing "+" at the side while the drink is being prepared opens the pop-up window for setting parameters; press "-" or "+" to temporarily adjust the quantity. (Only available in adjustable mode).



Step 3: Drink is being prepared; press "Cancel" to stop preparation immediately.



→  Powdered drink preparation is complete.

8. SOFTWARE USER INTERFACE

8.1 DRINKS HOME SCREEN

» Press any image to obtain the desired drink. (See details in the user manual).

» Swipe the touch panel to turn the page. (See details in the user manual).

• Signal icon, indicates strong or weak 4G signal. (Only available for machine with IOT function).

• Date & time are in the top right corner. (Setting can be made in the menu).

• The price for each cup is displayed below the name of the drink (only available for machine with IOT function).



8.2 LANGUAGE SETTING

Go to the settings menu by pressing the national flag icon in the top left corner and then select the desired language by pressing the corresponding national flag.

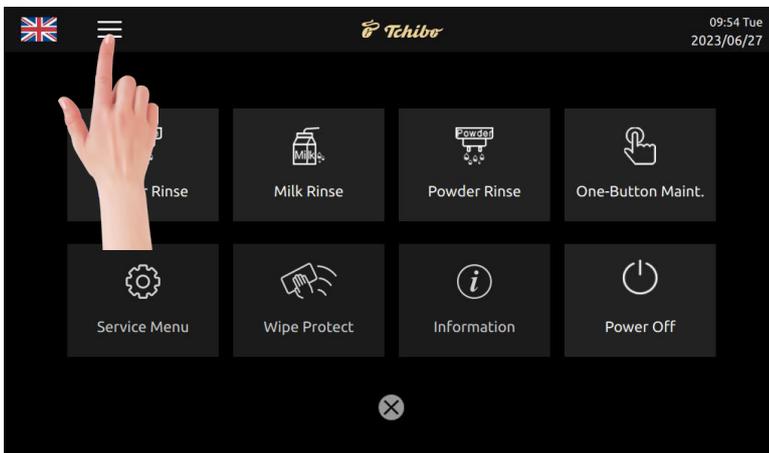
Bilingual: Press  to activate the bilingual display (if the system language is not English).

- Enabled: the drink name in the first line is in the language specified in the menu, the second line is in English.
- Disabled: the drink name is only given in the language set in the menu.



8.3 QUICK SELECTION MENU

» Press the  icon to display the context menu.



8.3.1 Information

- **Data source:** Press the "arrow " to select the number of " product cups " or " test cups ".
- **Date selection:** Select the period (date).
- **Time selection:** Select the period (time).
- **Total cup:** Displays the total number of drinks prepared during the selected period. The table gives an overview of the different drinks and cup sizes.

	Small Cup	Medium Cup	Big Cup	Total
Coffee Crema	0	0	0	0
Espresso	0	0	0	0
Caffe Latte	0	0	0	0
Hot Water	0	0	0	0

- **Maintenance records:** Maintenance times.
- **Date selection:** Select the period (date).
- **Time selection:** Select the period (time).
- **Maintenance interval:** The total number of cleaning operations performed is listed here.

Brewer Rinse	0	Brewer Deep Clean	0
Milk Rinse	0	Milk Deep Clean	0
Powder Rinse	0	One-Button Maint.	0
Descaling	0	Water Draining	0

Software version

- **Mainboard version:** Information on the current software version
- **HMI version** Information on the current software version
- **Machine S/N:** Machine serial no.



Machine information

Scan the QR image to display the following information:

- **Machine ID:** Machine model
- **IMEI:** Serial number of the data communication module
- **SIM no:** SIM card number
- **IOT no:** Identification number for IOT applications
- **Enterprise no:** Manufacturer's identification number
- **Network status:** Machine network status ("Connected" or "Disconnected")



9. CLEANING AND CARE



THE FOLLOWING STEPS MUST BE CARRIED OUT BY AUTHORISED PERSONNEL.

9.1 CLEANING SCHEDULE

TCHIBO ENJOY CLEANING SCHEDULE						
	Daily	Weekly	Display prompt	Before power off	As required	
Cleaning programs <small>(Guided by on-screen instructions and use of cleaning chemicals where necessary).</small>		✓			✓	Full system cleaning (coffee, milk, powder)
	✓		✓		✓	Milk system in-depth cleaning
					✓	Brewing system in-depth cleaning
			✓			Descaling cycle
Automatic rinsing				✓	✓	Brewing system rinse
				✓	✓	Milk system rinse (every 2 hours)
				✓	✓	Powder system rinse (every 2 hours)
Manual cleaning	✓				✓	Remove and clean the spout
	✓				✓	Empty and clean the coffee grounds container
		✓			✓	Clean the water tank
	✓				✓	Empty and clean the drip tray
					✓	Clean the bean hopper
					✓	Clean the brewing unit
	✓				✓	Clean the touch screen
	✓				✓	Clean the outside surfaces of the coffee machine
✓					Clean the powder hopper	

MEANING

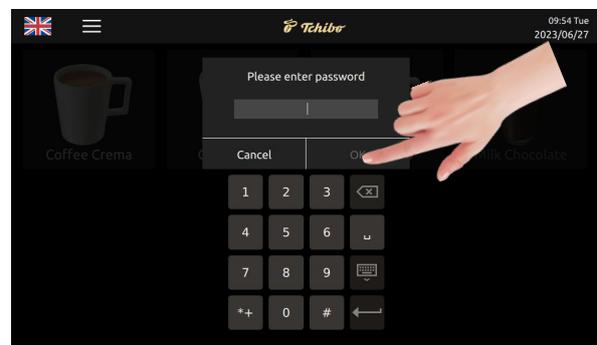
Daily	Clean at least once a day, more frequently where necessary.
Weekly	Clean at least once a week, more frequently where necessary.
Display prompt	A cleaning message will appear on the display to alert the operator. The cleaning time can be programmed by the manager.
Before power off	Automatic rinsing when the coffee machine is powered off.
As required	When it is obvious that cleaning is required.

9.2 DAILY CLEANING

- Daily cleaning should be carried out on a regular basis.

9.2.1 Password

Step 1: Press the quick access icon on the display to access the quick access menu.



Step 2: Enter the correct password; press "OK".

- **Primary password:** The highest level, providing full access to the service menu (including drink settings, maintenance, machine settings, technical settings; the default password is 1809).
- **Secondary password:** Second level, providing restricted access to the service menu (including drink settings, maintenance, machine settings, the default password is 1709).
- **Tertiary password:** Third level, providing restricted access to the service menu (drink settings only, the default password is 1609).

Step 3: Call the quick access menu.

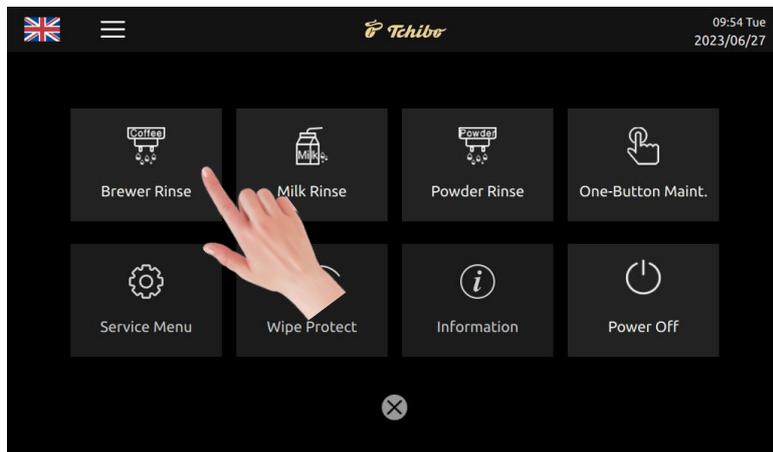


9.2.2 Rinsing the brewing system

Step 1: Press the quick access icon on the display to access the quick access menu.



Step 2: Press "Rinse brewing system".



Step 3: Follow the step-by-step instructions to rinse the brewing system.



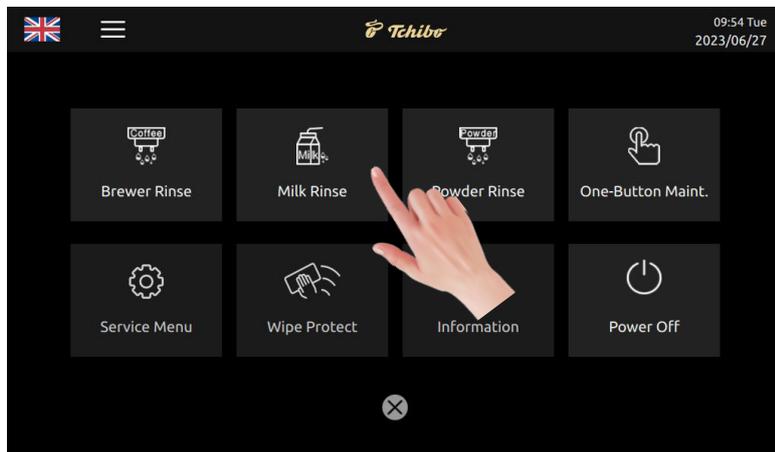
→  **Once brewing system rinsing is complete, you will be returned automatically to the main page.**

9.2.3 Rinsing the milk system

Step 1: Press the quick access icon on the display to access the quick access menu.



Step 2: Press "Rinse milk system".



Step 3: Follow the step-by-step instructions to rinse the milk system.

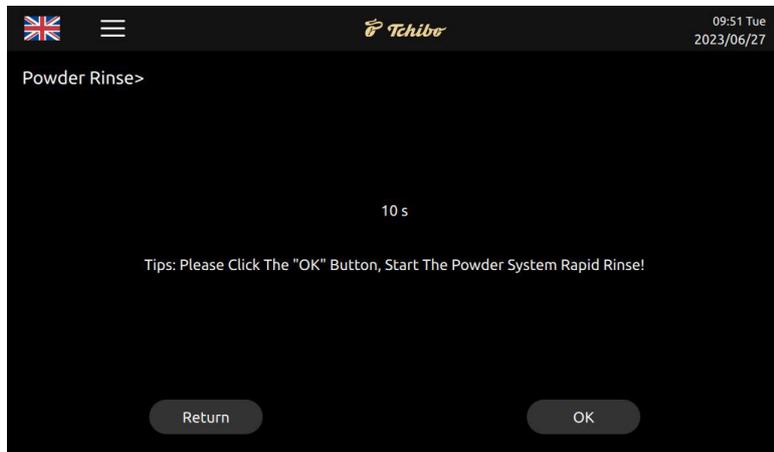


→  Once milk system rinsing is complete, you will be returned to the main page.



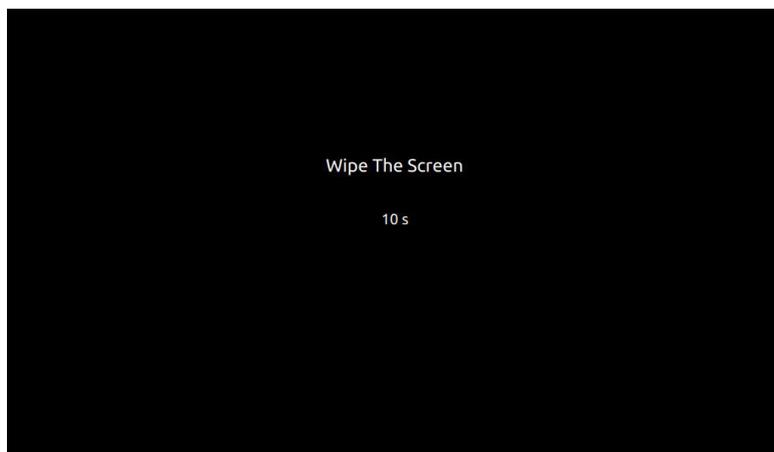
9.2.4 Rinsing the powder system

- » Press "Powder system rinse" to display a menu with the options "Back" or "OK". The machine will proceed with the rinse cycle if no action is taken within 5 seconds.
- » System rinsing: Please follow the instructions and the step-by-step process.
- » Press "Service menu", the machine will prompt you to enter the password.



9.2.5 Wipe protection

- » Press "Screen protector"; the message "Wipe the display" with a 10 second countdown for wiping the display will now be displayed.
- » Press and hold "Screen protector" for 3 seconds to call up the "Descaling" process



9.3 MANUAL CLEANING

• Maintenance may only be performed by qualified personnel.

9.3.1 Cleaning the brewing unit

Remove the brewing unit

Step 1: Remove the drip tray (1-3).



Step 2: Apply pressure to the retainer (1) and then press on the frame (2). Remove the brewing unit (3).



→  **Removal of the brewing unit is complete.**

Rinse the brewing unit

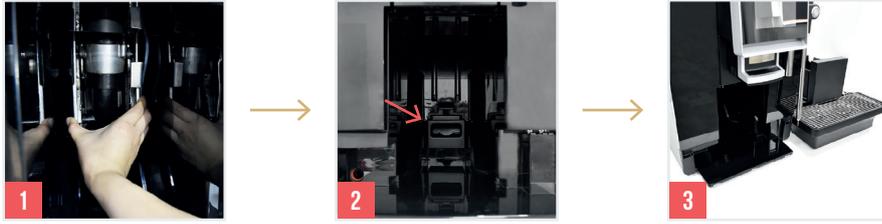
Step 1: Hold the brewing unit under warm flowing water to remove any coffee grounds.

Step 2: Use a clean cloth to dry the brewing unit.



Inserting the brewing unit

Step 1: Place the brewing unit on the frame (1-3).



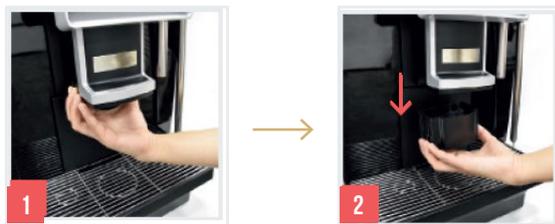
Step 2: Take hold of the frame and move the brewing unit into the correct position (1). Then reinsert the coffee grounds container (2-3).



→  The brewing unit is in place.

9.3.2 Cleaning the integrated drinks unit

Step 1: Take hold of the buttons on either side of the milk frother unit with your fingers (1), and pull it down to remove it (2).

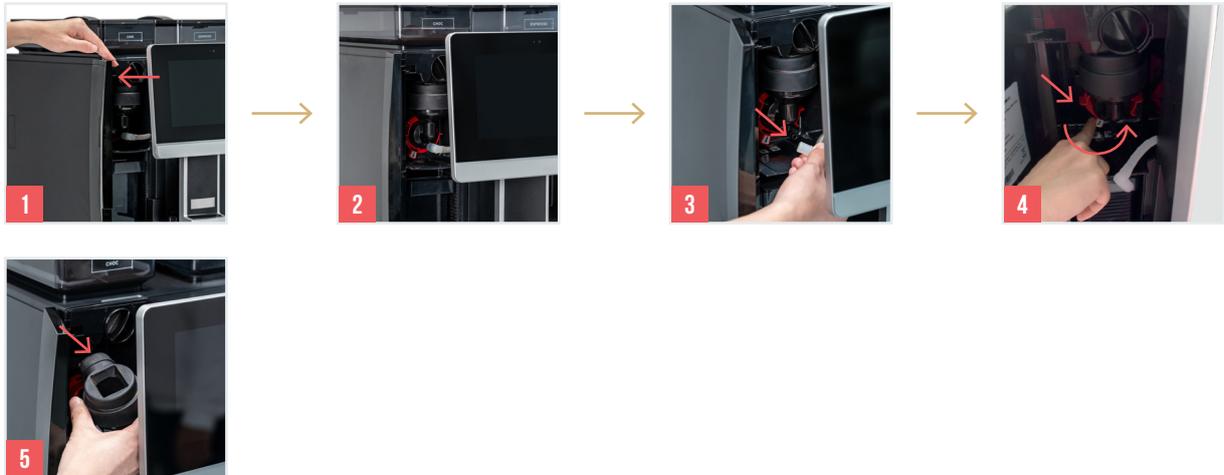


Step 2: Pull the connector and the silicone section out of the milk frother unit (1-2), and wash the milk frother unit with water (3). Then reassemble the unit and insert it into the machine (4).

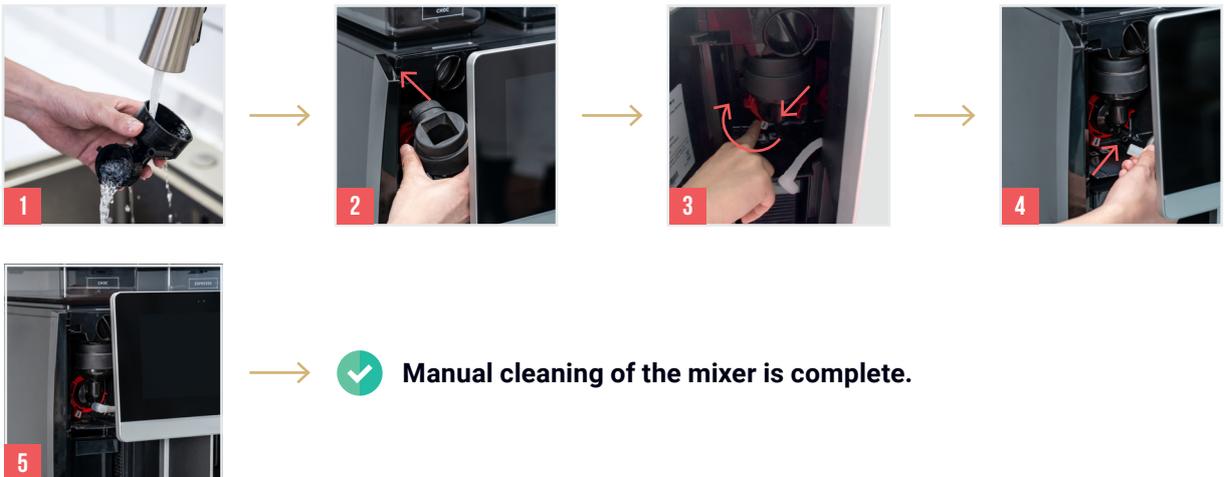


9.3.3 Cleaning the mixer unit

Step 1: Disconnect the hose from the mixer (1-3) and turn the lock in an anti-clockwise direction (4) to remove the mixer (5).

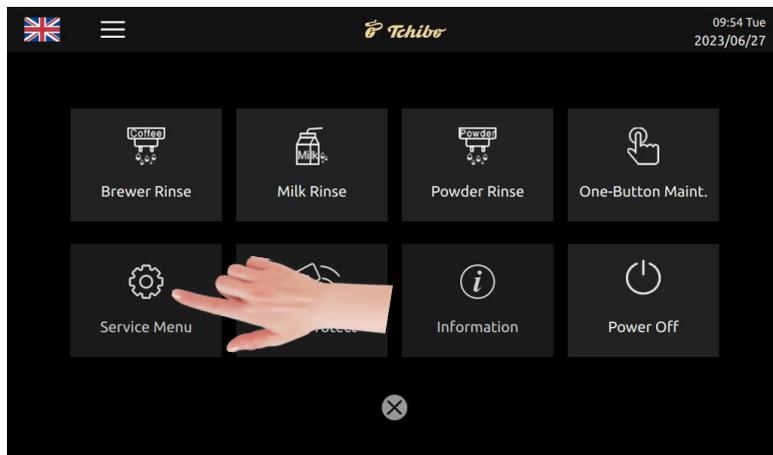


Step 2: Reinsert the rinsed and dried mixer (1) into the machine (2), lock it by turning it in a clockwise direction (3), reconnect the hose (4-5) and close the water tank door.



10. SERVICE MENU

Step 1: Press "Service menu" to enter.



10.1 DRINK SETTINGS

Drink settings Press the image of the drink to change its settings.



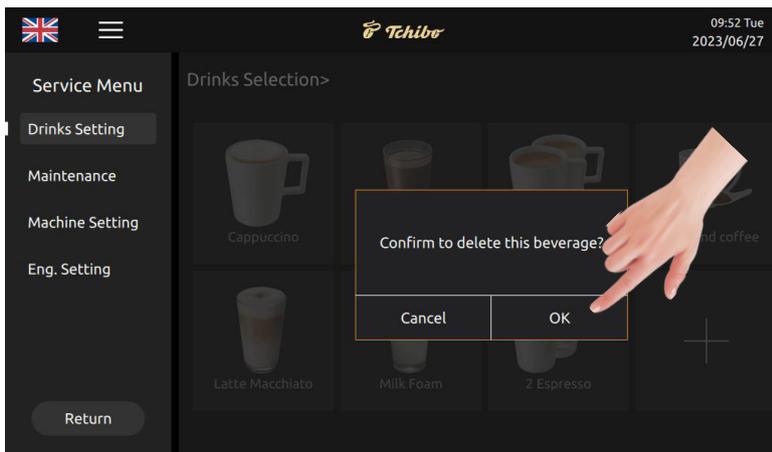
10.1.1 Change drink position

Press  and then touch the target position. Press the image of the drink to be replaced in order to switch the position of the two drinks.



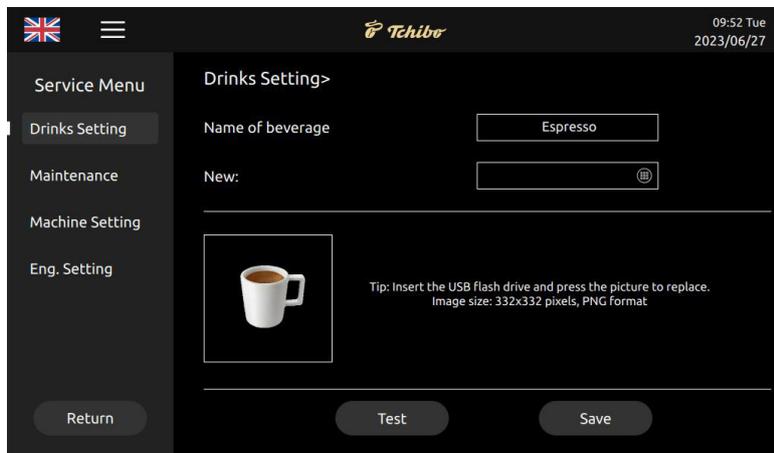
10.1.2 Remove drink

Press the  icon and then confirm that you want to remove the drink.



10.1.3 Drink parameter settings

Press  to display the menu containing parameter settings.



Drink name

This is the current name of the drink.

Change to

Please type the new drink name into the box.

Change image

Step 1: Press the drink image to display all available drink images (if a USB flash drive is connected, all available images will be displayed).

Step 2: Touch the target image you wish to replace. Press "SAVE". The image change is complete.

Requirements for using a USB flash drive:

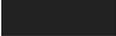
- Image size: 332 x 332 pixels
- Image format: png
- File size: Less than 1 MB
- Storage capacity: max. 32 GB
- Connection: USB 1.0 or USB 2.0 (USB 3.0 currently not available).

- Format: FAT or FAT32.

Notes on using a USB flash drive:

- Images should reside in the root directory of the USB flash drive.

Drink lock

Press  to activate or deactivate this feature. Locked drinks are located on the last page of the drink settings menu. A locked drink is not displayed in the drink menu.

Cup type selection

Set the parameters for the three types of cup and press the "Save" button to save the setting. Available options: small cup, medium cup, large cup

Grinding amount

Setting in g: 9 ~ 21, details as below:

- Amount of ground coffee. Enter the value in the menu. Different entries can be made for all drinks.

Pre-brewing

The preliminary steeping time for the coffee powder, unit: s, setting steps: 0 ~ 5

Coffee (ml)

The amount of coffee dispensed, unit: ml. Enter the value in the menu. Different entries can be made for all types of drink.

Hot water (ml)

The amount of hot water dispensed, unit: ml. Enter the value in the menu. Different entries can be made for all types of drink.

Cycle index / repetitions

The number of brewing repetitions when drinks are prepared. This can be set for each drink. Possible settings: 1 ~ 5

Brewing pressure

The pressure used to prepare coffee. Possible settings: "Yes" / "No".

- "Yes" means that coffee will be prepared under pressure (the higher the pressure, the more pronounced the crema).
- "No" means coffee preparation without pressure.

Left hopper (g)

Amount of powder, in g, possible range: please note the possible input values on the display. Different drinks require different amounts.

Hot water (ml)

The amount of hot water, unit: ml, possible range: please note the possible input values on the display. Different drinks require different amounts.

Milch (s)

The duration of milk preparation in seconds, possible range: please note the possible input values on the display. Different drinks require different amounts.



Milk froth (s)

The duration for dispensing milk froth in seconds, possible range: please note the possible input values on the display. Different drinks require different amounts.

Sequence

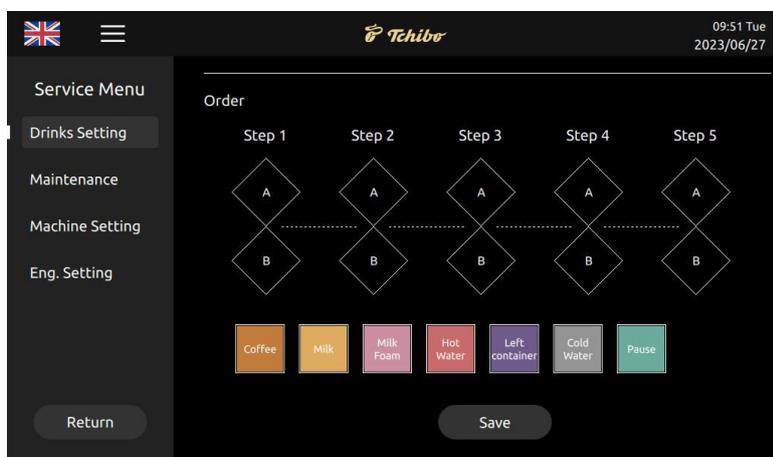
(The order in which coffee is prepared)

Different icons represent different products.

Step 1 ~ step 5 indicates the sequence of output. Move the icons to areas of the different steps to suit your needs (if two spaces are filled in the same step, the products will come out at the same time).

Test function: drink test preparation using the set parameters.

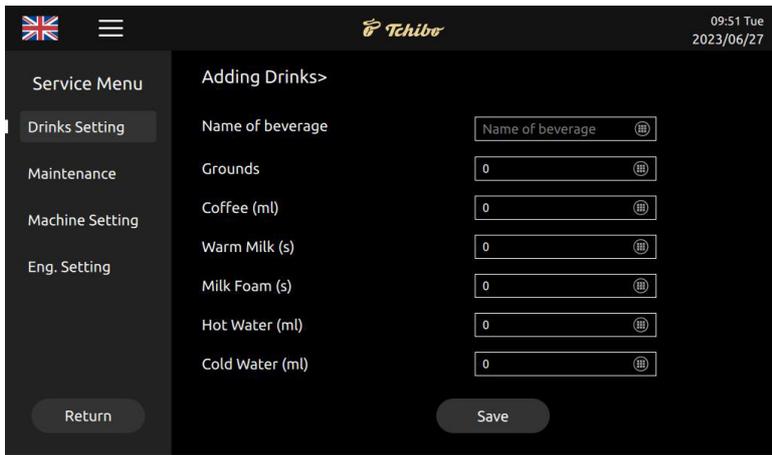
- Save: save your parameters.
- Back: return to the previous menu.



10.1.4 Create new drinks

Press "+" to create a new drink.

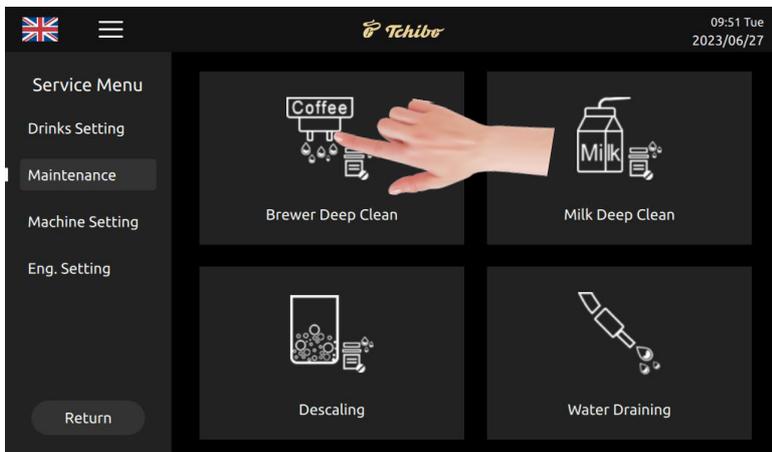




10.2 MAINTENANCE

10.2. 1 Brewing unit in-depth cleaning

Press Brewing Unit In-Depth Cleaning and follow the instructions on the display to clean the brewing unit.

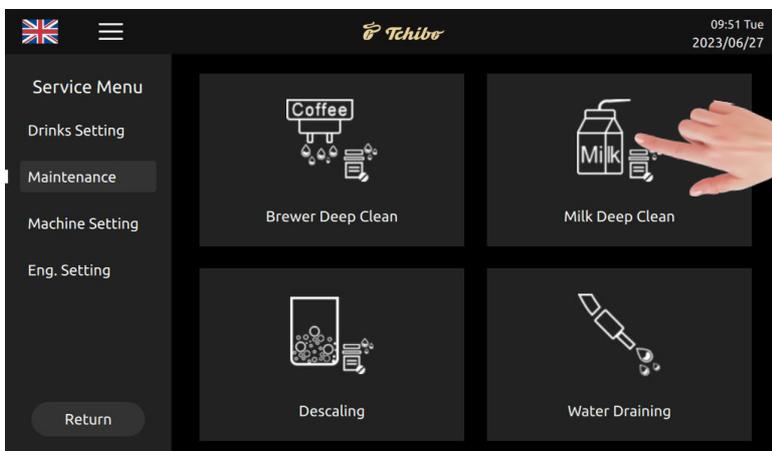


 **Note:** You can also start brewing unit in-depth cleaning by pressing "Brewing unit rinse" in the quick selection menu and holding it down for 3 seconds.

We recommend 1.3 g cleaning tablets from WMF for cleaning the brewing unit.

10.2. 2 Milk system in-depth cleaning

Press Milk System In-Depth Cleaning and follow the instructions on the display to clean the milk system.



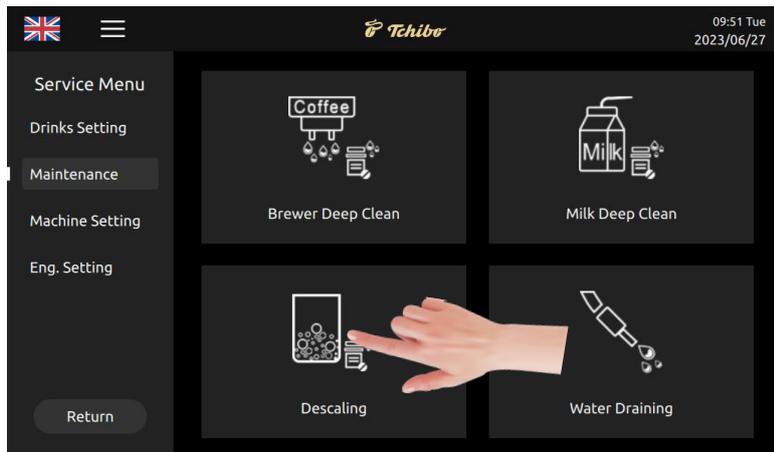
 **Note:** You can also start milk system in-depth cleaning by pressing "Milk system rinse" in the quick selection menu and holding it down for 3 seconds.

We recommend liquid cleaner from WMF for cleaning the milk system.



10.2.3 Descaling

Press Descaling and follow the instructions on the display to perform descaling.

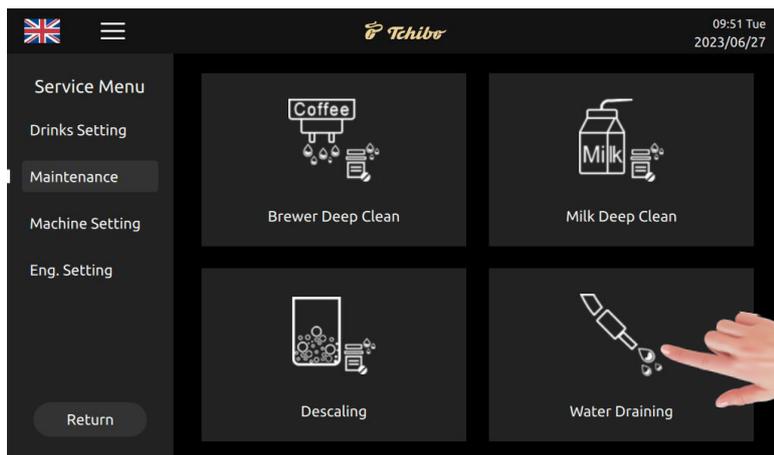


 **Note:** You can also start the descaling cycle by pressing and holding "Wipe protection" for 3 seconds in the quick selection menu.

We recommend WMF liquid descaler for descaling.

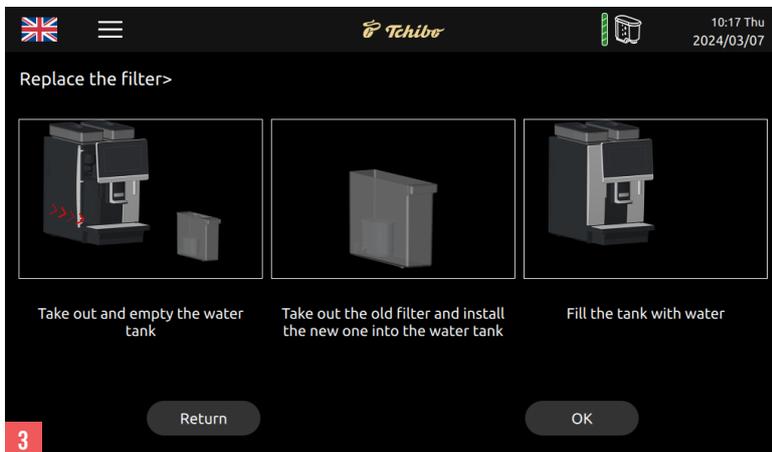
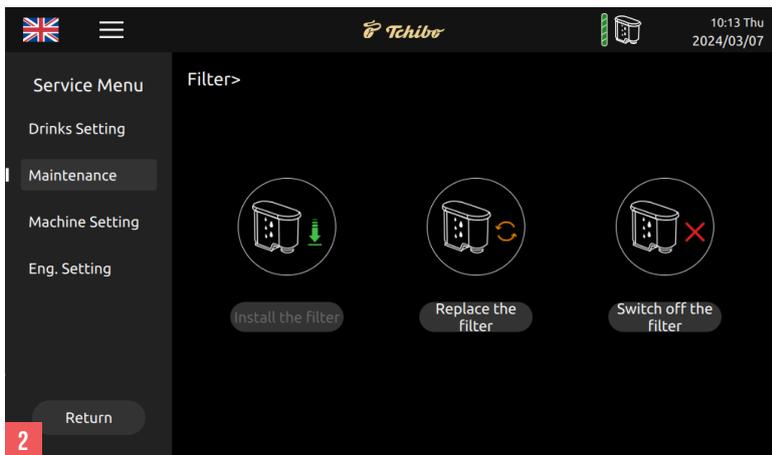
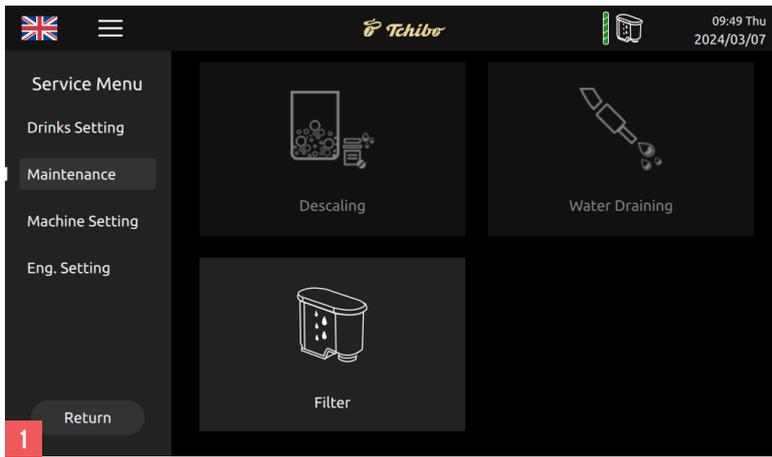
10.2.4 Draining the water

Remove any remaining water from the coffee maker's internal piping to prevent it from freezing and cracking during transport at low temperatures. Follow the instructions to complete this process.



10.2.5 Using filters

Step 1: Open the service menu. The "Filter" settings option (1) can be found under Maintenance. Press the "Insert filter" option (2) and follow the instructions in the menu (3). A detailed description of the instructions is given in the following steps.



Step 2: Open the water tank door (1) and remove the tank (2). Remove the water tank lid (3) and then empty the tank.



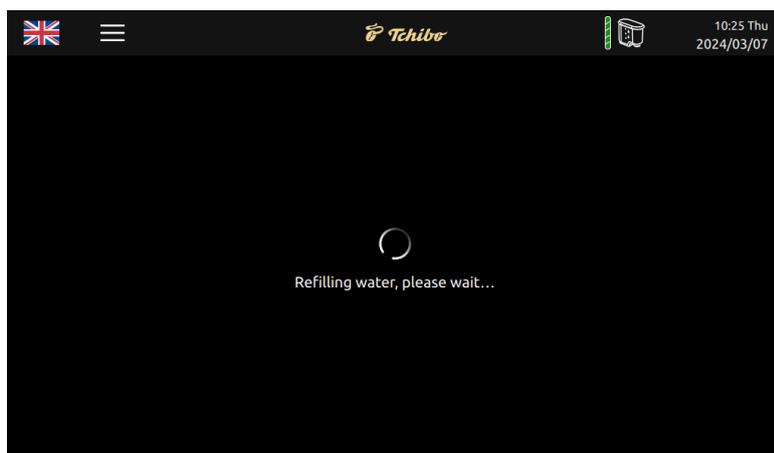
Step 3: First insert the adapter into the tank (1-2). Then insert the water filter cartridge (AquaAroma Crema) straight down into the cartridge holder (adapter) in the water tank (3-4). Make sure you can feel the water filter cartridge snap into place. Note: Only a fully engaged cartridge provides full filter performance.



Step 4: Fill the tank with cold tap water (1) and reinsert it into the coffee machine (2 & 3).



Step 5: The water filter cartridge is automatically rinsed with water before the first coffee or espresso is prepared. Filter replacement is now complete. A filter icon appears to the right of the Tchibo logo while the filter is being rinsed.



10.2. 6 In-depth cleaning

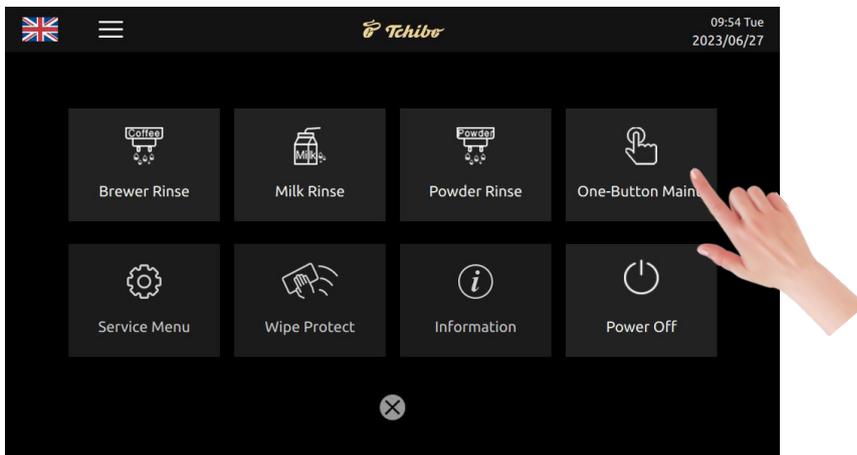
In-depth cleaning allows you to perform in-depth cleaning operations in succession (milk system and brewing unit) without having to start them both individually in the Service menu.

To do this, press “In-depth cleaning” in the quick selection menu. please note the possible input values on the display.

Step 1: Press the quick access icon on the display to access the quick access menu.

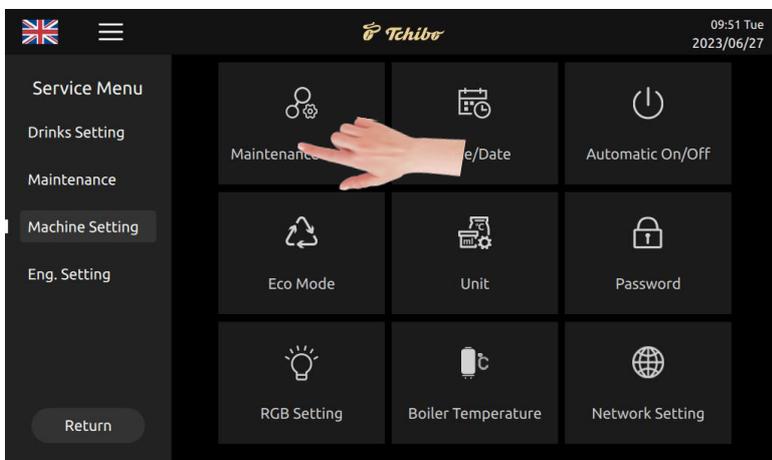


Step 2: Press "In-depth cleaning" and follow the steps on the display to complete coffee machine maintenance.



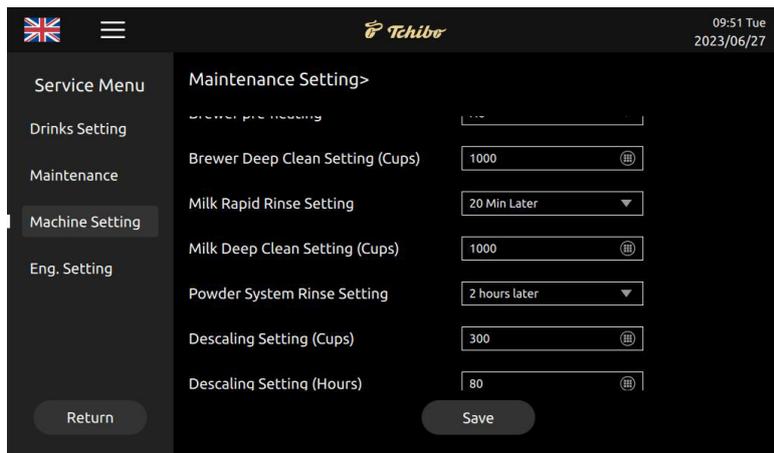
10.3 SETTING UP THE MACHINE

Press the desired menu option to change its parameters.



10.3.1 Setting up maintenance

Pressing "Save" will save your changes.



Brewing system rinse

This is where you can set the interval for the brewing unit rinse. Options: NO; Immediately; 5 min; 10 min; 15 min; 20 min.

- Example: A setting of "20 minutes later" means that the machine will perform the brewing unit rinse if the coffee machine is not operated for 20 minutes. The prompt "Brewing system rinse?" will be displayed 20 minutes after the last drink has been dispensed. Confirming with "Yes" causes the coffee machine to automatically rinse the brewing unit with hot water to achieve the effect of preheating.

Brewing system in-depth cleaning

This indicates how many cups of coffee the coffee machine prepares before the brewing system is to be cleaned. The machine will then automatically prompt you to use the tablets for in-depth cleaning of the brewing unit. The unit is cup. Options: please note the reference values on the display. This can vary depending on the particular system.

- Example: a setting of "1000" means that after 1000 cups the machine will display the message indicating that the brewing unit requires a thorough cleaning.

Milk system rinse

This indicates that the function will become active when set. Options: No, Immediately, 5 minutes later, 10 min later, 15 min later, 20 min later, 2 hours later

- Selecting "No" means that the function is not active.
- Selecting "Immediately" means that the function is activated after each cup of coffee with milk.
- Selecting "5 min later" means that the function is activated 5 minutes after each cup of coffee with milk.

Milk system in-depth cleaning (cups)

This indicates how many cups of coffee the coffee machine prepares before the milk system is to be cleaned. The machine will then automatically prompt you to perform in-depth cleaning

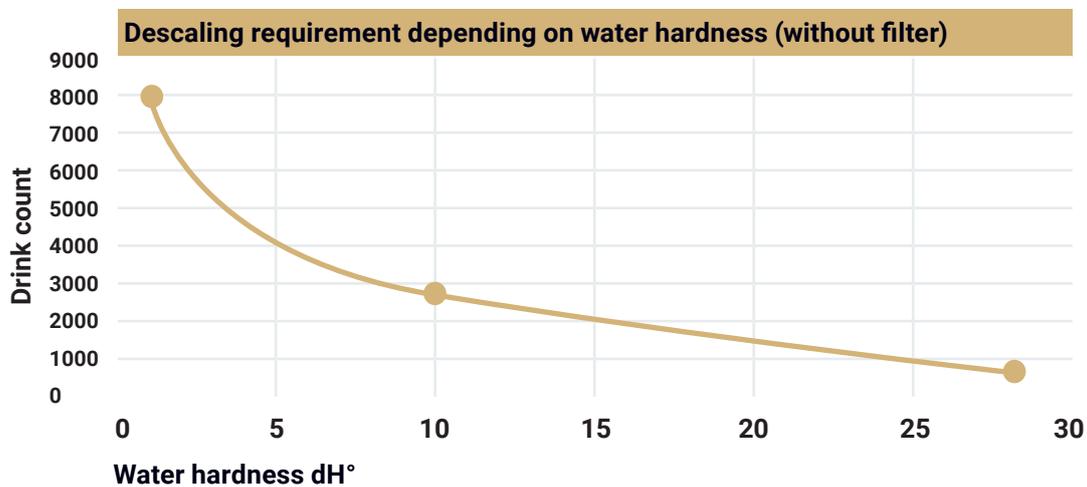
of the milk system with detergent. Options: please note the reference values on the display. This can vary depending on the particular system.

- Example: A setting of "500" means that the machine will display a message that the machine needs in-depth cleaning of the milk system with detergent after 500 cups of milk drinks have been prepared.

Descaling setting (cups)

This indicates how many cups of coffee the machine is to make before it prompts you to descale using descaling powder/liquid descaler. Unit: cups Options: Please refer to the information on the display, as this may vary depending on the system.

Set the number of cups in the menu according to your water hardness. If no water filter is used, you can determine the operating range using the graph (e.g. at 10 dH° the operating range is 3000 cups). If you use a water filter, determine the operating range by referring to the filter manufacturer's cup/water quantity specifications.



- Example: a setting of "1000" means that the machine will display a message that the machine needs descaling with a cleaning agent after 1000 cups of drinks have been prepared.

Descaling setting (hours)

This indicates that the machine will perform descaling in addition to cleaning after steam has been produced for a certain period of time. Unit: hour Options: Please refer to the information on the display, as this may vary depending on the system.

- Example: a setting of "6" means that a total period of up to 6 hours/21,600 seconds of steam generation is possible before the machine displays the message "Descal with detergent".

The machine will prompt to be descaled irrespective of whether the steam condition defined in terms of cups or total time has occurred. The number of cups or the time will be reset to 0 after descaling.



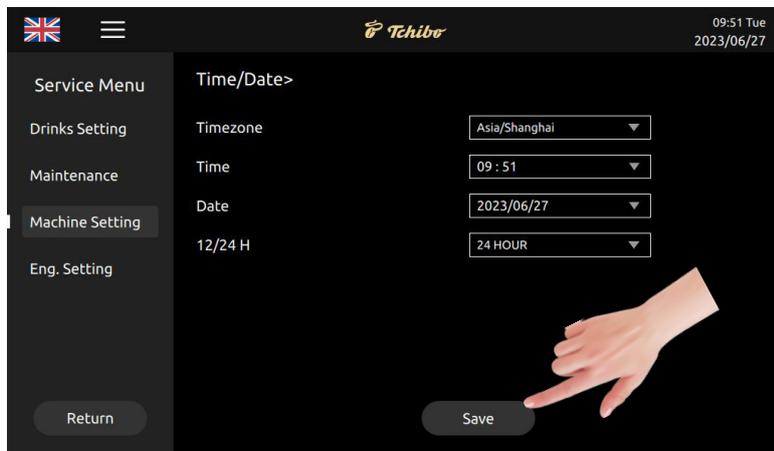
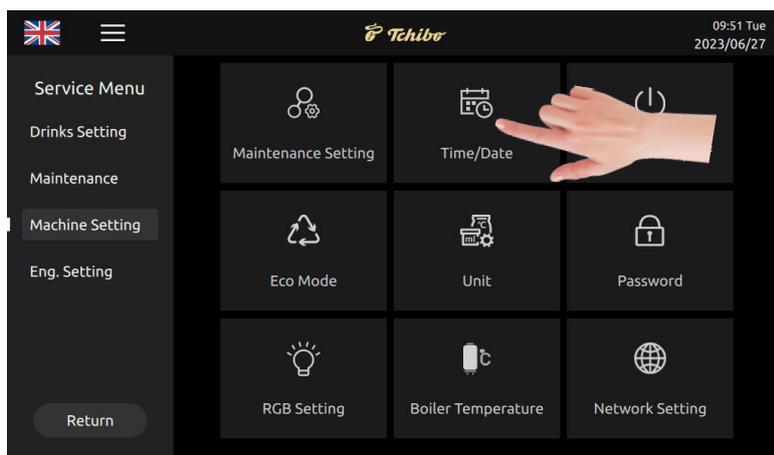
Powder system rinse

This indicates how long after the last powder drink the mixer needs to be rinsed. Please refer to the information on the display, as this may vary depending on the system. (This function is not yet available.)

- Example: a setting of "2 hours" setting means that the machine will automatically start rinsing the mixer 2 hours after the last powdered drink has been dispensed.

10.3.2 Time/date

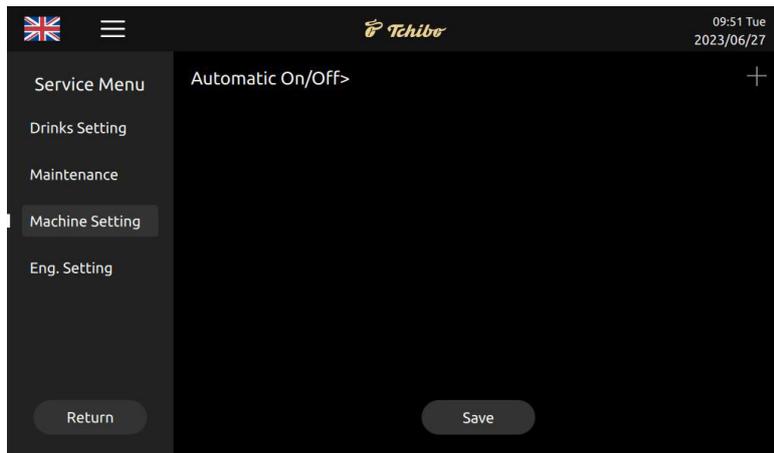
This is where you can set the time and date of the coffee machine. Press "Save" after making any changes.



- **12/24H:** This indicates the system for setting the time of the coffee machine, Display: 12 hours, 24 hours
- **Time:** This indicates the time setting of the coffee machine. Display: hours, minutes
- **Date:** This indicates the date setting of the coffee machine. Display: year, month, date.
- **Time zone:** This indicates the time zone setting of the coffee machine.

10.3.3 Automatic on/off

Press  to switch the functions on or off. Press "Save" to apply the changes.



Automatic power-on

» Set the time and days when the coffee machine is to automatically power on.

The coffee machine will switch on automatically at the selected time on the selected days.

Automatic power off

» Set the time and days when the coffee machine is to automatically power off.

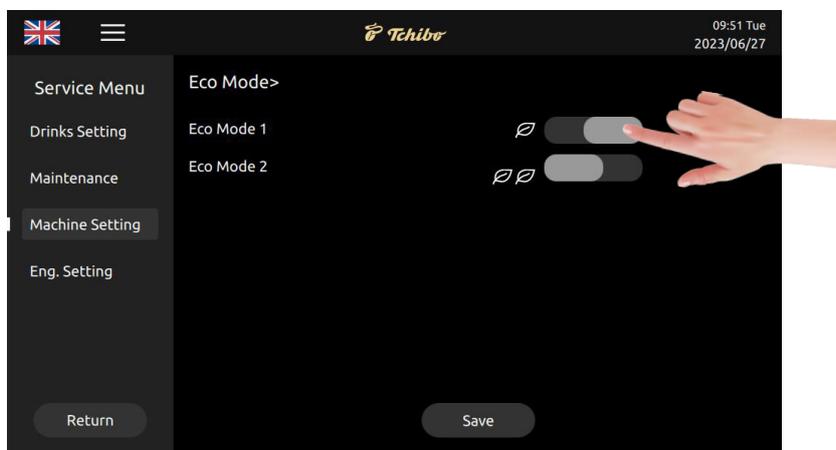
The coffee machine will switch off automatically at the selected time on the selected days.

» Pressing and holding the display for more than 3 seconds will restart the unit.

• Please switch the machine off if it is not to be used for an extended period

10.3.4 Energy-saving mode

» This menu item allows you to activate/deactivate one of the modes. Press "Save" after activation.



- **Eco mode 1:** The steam boiler will switch to hot water temperature after one hour.
- **Eco mode 2:** Both boilers will switch off after one hour

10.3.5 Unit

Different units can be selected depending on requirements. Press "Save" to save the changes.



- **Volume unit:** ml or oz
- **Temperature unit:** °C or °F

10.3.6 Password

It is possible to change the password by entering the old password and then a new password. Press "Save" to save the changes.



Password instructions

- **Primary password:** The highest level, providing full access to the service menu (including drink settings, maintenance, machine settings, technical settings; the default password is 1809).
- **Secondary password:** second level, providing restricted access to the service menu including drink settings, maintenance and machine settings (default password is 1709).

- Tertiary password: third level, providing restricted access to the service menu (drink settings only, the default password is 1609).

10.3.7 Text colour setting

You can set the colour of the text used for drink names in the standby display. Press "Save" to save the changes.

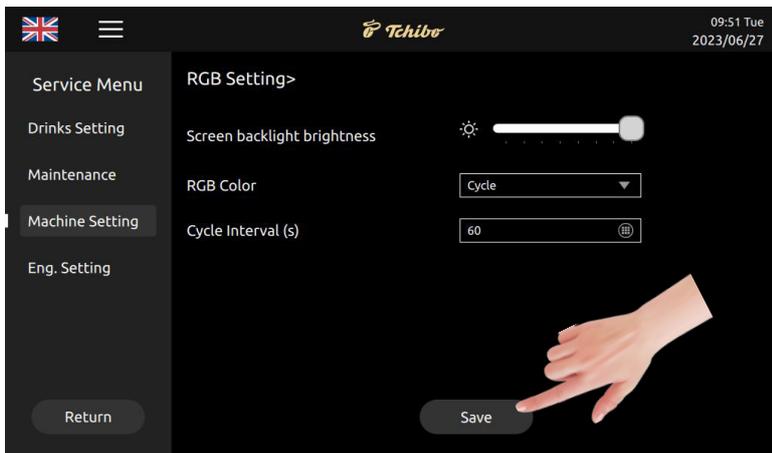
- Colour option: drink name setting.



10.3.8 RGB setting

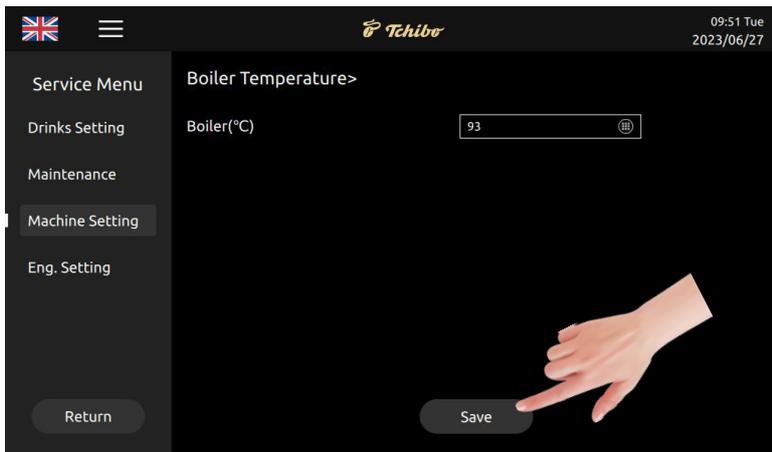
RGB light settings below the touch screen. Press "Save" to save the changes.

- **Options:** No, Cycle, Red, Green, Blue, Violet, Light green, Cyan, Light blue.
- **Cycle interval(s):** You can set the cycle interval (unit: s, range: 1 ~ 60 s).



10.3.9 Boiler temperature

» Set the maximum boiler temperature and press "Save" to save your changes.



Hot water boiler temperature (°C)

» Set the control temperature for the hot water boiler.

- Options: 85 °C ~ 97 °C; default 93 °C
- Example: *The hot water boiler will stop heating at a setting of 93 °C when the temperature sensor (NTC) detects that the temperature is 93 °C, and it will start heating up when the NTC sensor detects that the temperature has fallen below 93 °C.*

Steam water boiler temperature (°C)

» Set the control temperature for the steam boiler.

- Options: 120 °C ~ 135 °C, default: 135 °C
- Example: *The steam boiler will stop heating at a setting of 135 °C when the NTC sensor detects that the temperature is 135 °C, The steam boiler will start heating up when the NTC sensor detects that the temperature has fallen below 135 °C.*

10.4 TECHNICAL SETTINGS

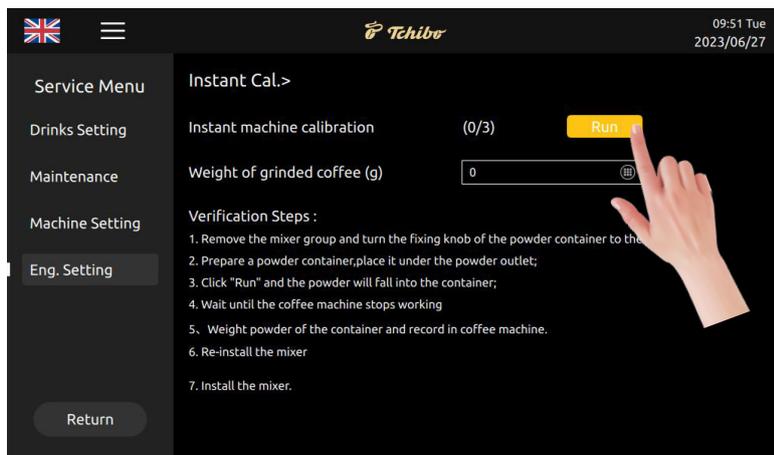
10.4.1 Powder calibration

You can calibrate the amount of powder.

» Press "Save" to save any changes.

About powder calibration: All machines are factory-calibrated based on different types of powder. However, if you use your own powder, the amount of powder may differ from the factory-calibrated default. We therefore recommend that you perform calibrations for your own powder before using the coffee machine. (Please perform powder calibration each time the type of powder changes.)

Press Powder Calibration in the Technical Settings menu and follow the instructions on the display to perform calibration.



10.4.2 Grinder calibration

You can calibrate the grind size of the grinder.

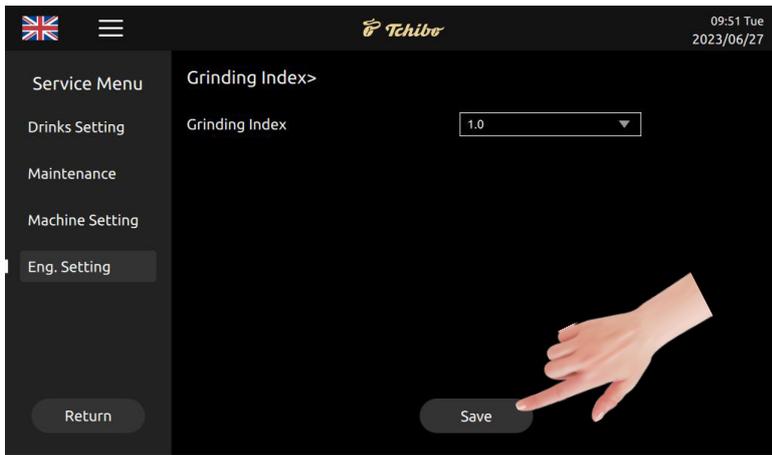
» Press "Save" to save any changes.

• Possible range: 0.7 ~ 1.3; default: 1.0

• Data sheet:

LEVEL	1	2	3	4	5
GRAMMES	7 g	12 g	14 g	16 g	21 g





• Example: selecting "0.9" means that all levels of grinding will be 90% of the original weight according to the above table.

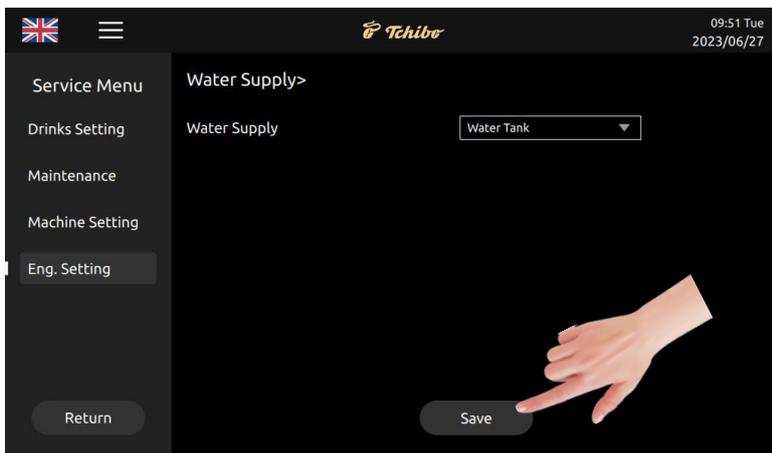
LEVEL	1	2	3	4	5
GRAMMES	7 g x 0.9 g =6.3 g	12 g x 0.9 g =10.8 g	14 g x 0.9 g =12.6 g	16 g x 0.9 g =14.4 g	21 g x 0.9 g =18.9 g

10.4.3 Water supply

The type of water supply: Water tank, mains water (note: the actual source should be identical to the setting in the machine).

" Select "Water tank" if water is supplied from the built-in water tank.

" Select "Tap water" if water is supplied from an external water source (such as tap water).



10.4.4 Factory settings

The machine parameters will be reset to the factory settings.

» Press  to turn the function on or off.

» Press the "Save" to activate the setting.



Reset drinks

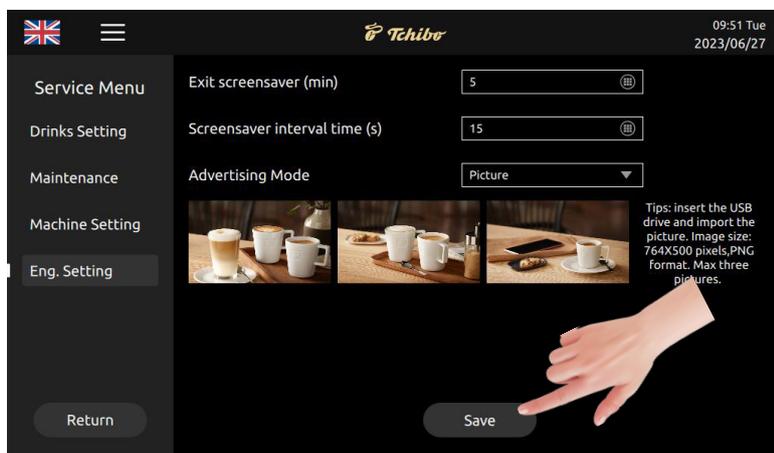
Resets the drink settings to the factory settings.

Reset technical settings

Resets the technical settings to the factory settings.

Reset to factory settings

Resets all settings to the factory settings.



Screen settings

Step 1: Press the preset screen images to display the preset images. If a USB flash drive is connected, images compatible with the display will be shown.

Step 2: Touch the image you wish to use. The selected image will be used. File name of the image: English words or numbers only. Press "Save" to apply the setting.

Wallpaper setting

Step 1: Press the preset wallpaper images. The preset images will be displayed.

Step 2: Touch the image you wish to use. The wallpaper is now the new image you selected. Press "Save" to activate the setting.

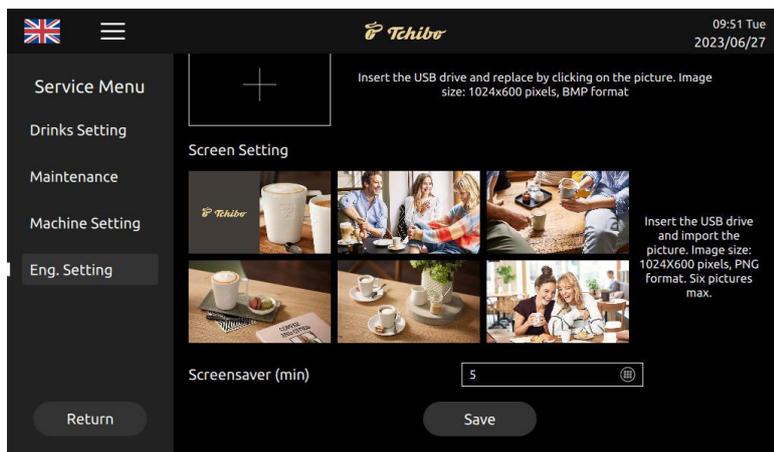
Drink preparation setting

» Press the "Mode selection" drop-down box to select whether the parameters can be configured during coffee preparation. Options: "Not configurable"; "Configurable".

- **"Not configurable"**: Parameters are not configurable, it is not possible to cancel drink preparation.
- **"Configurable"**: Parameters are configurable; drink preparation can be cancelled. Pressing "+" while the "Configurable" setting is selected will display a window for setting the drink size, see photo opposite.

Advertising mode

Requirements for using a USB flash drive:

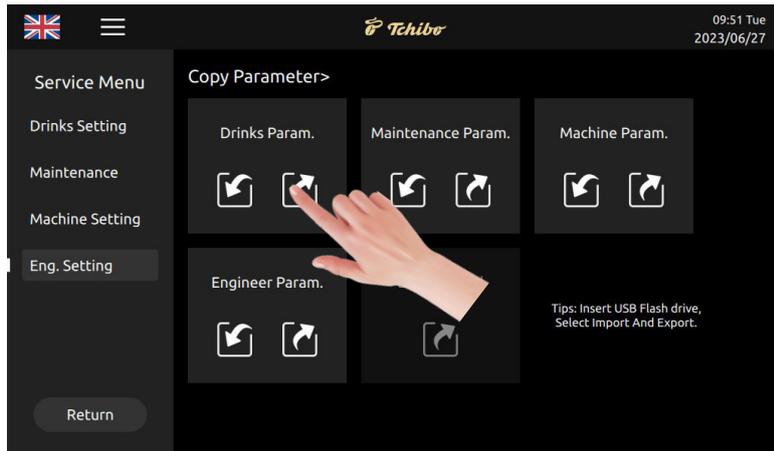


- Image size: 1024 x 600 pixels
- Image format: png
- File size: Less than 1 MB
- Storage capacity: max. 32 GB
- Connection: USB 1.0 or USB 2.0 (USB 3.0 currently not available).
- Format: FAT or FAT32.

Notes on using a USB flash drive:

- Images should be copied and pasted into the root directory of the USB flash drive.
- File name of the image: English words or numbers only.

10.4.5 Import & export parameters



Drink parameters

Connect to the USB flash drive and follow the tips in the user interface to import or export parameters.

- Export steps: Connect to the USB flash drive, press , parameters will be exported.
- Import steps: Connect to the USB flash drive, , press, parameters will be imported.

Maintenance parameters

Connect to the USB flash drive and follow the tips in the user interface to import or export parameters.

- Export steps: Connect to the USB flash drive, press , parameters will be exported.
- Import steps: Connect to the USB flash drive, , press, parameters will be imported.

Machine parameters

Connect to the USB flash drive and follow the tips in the user interface to import or export parameters.

- Export steps: Connect to the USB flash drive, press , parameters will be exported.
- Import steps: Connect to the USB flash drive, , press, parameters will be imported.

Technical parameters

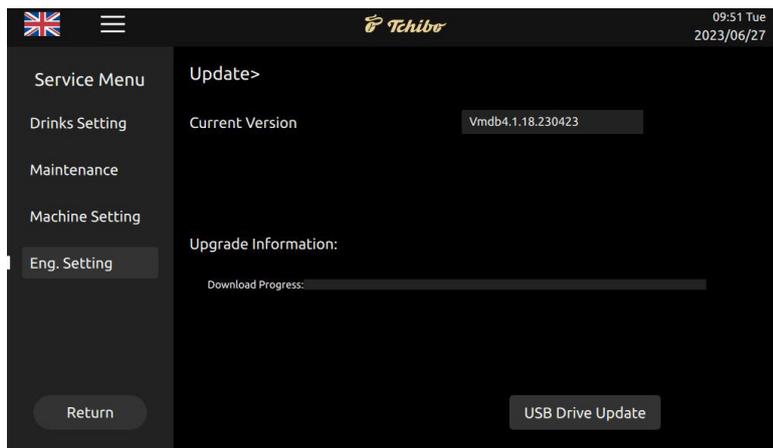
Connect to the USB flash drive and follow the tips in the user interface to import or export parameters.

- Export steps: Connect to the USB flash drive, press , parameters will be exported.
- Import steps: Connect to the USB flash drive, press , parameters will be imported.

Requirements for using a USB flash drive:

- Image size: 1024 x 600 pixels
- Image format: png
- File size: Less than 1 MB
- Storage capacity: max. 32 GB
- Connection: USB 1.0 or USB 2.0 (USB 3.0 currently not available).
- Format: FAT or FAT32.

10.4.6 Software update



Current version

Version information of the current software.

Online update

Press "Online update" to update the software automatically via the network (this function will shortly be available for IOT models only).

Update from a USB flash drive

Step 1: Open the root directory of the USB flash drive on your computer and create a folder called "update_ipk".

Step 2: Copy the software file (.ipk file) into the folder you have just created.

Step 3: Connect the USB flash drive to the machine and press "USB drive update". The update will now be performed automatically.

Step 4: The message "Update successful" will appear on the display after the update has completed successfully. Now remove the USB flash drive and restart the machine. The message "USB flash drive disconnected" will be displayed, the power supply will be disconnected briefly and the machine will restart.

Update complete.

Requirements for using a USB flash drive:

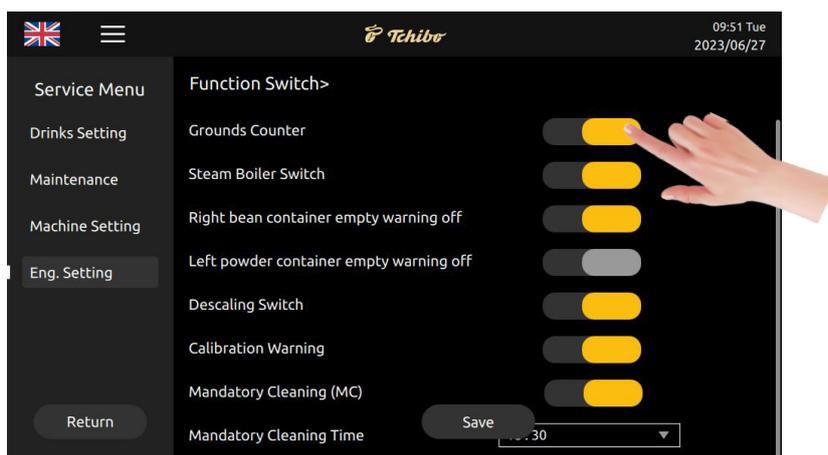
- Image size: 1024 x 600 pixels
- Image format: png
- File size: Less than 1 MB
- Storage capacity: max. 32 GB
- Connection: USB 1.0 or USB 2.0
- Format: FAT or FAT32.

Notes on using a USB flash drive:

- The format of the update software file is ".ipk". The file should be moved to a folder called "update_ipk" (this is the only name the machine can read).

10.4.7 Function switches

This is where you can activate or deactivate the corresponding functions in the menu.



Coffee grounds counter

» Press  to turn the function on or off. Default: On.

- "On": the machine will issue an alarm and a message that the coffee grounds container needs to be emptied after 80 cups have been prepared.
- » Please empty the coffee grounds container and, after reinserting it, press "Empty" on the display.
- "Off" The machine will not issue an alarm to indicate that the coffee grounds container needs to be emptied.



Calibration warning

» Press   to turn the function on or off. Default: Off (orange: On; grey: Off)

- “On”: The machine will issue an alarm and a message that grinder calibration is necessary after 2,000 cups have been prepared. This process is repeated after 5,000 additional cups and then in a 10,000 cup cycle.
- “Off” The machine will never issue an alarm for calibration. However, calibration must still be performed on a regular basis.

Descaling warning

» Press   to switch the descaling alarm function on or off; default setting: On; (Orange: On; Grey: Off).

- “On”: The machine will issue a descaling alarm when the total cup count reaches the number set in maintenance.
- “Off” The machine will not issue an alarm for descaling, but descaling still needs to be performed on a regular basis.

When you select "Off", we recommend using purified water with a hardness level of less than 100, as otherwise, if timely descaling is not performed, a great deal of limescale sediment from the water will build up inside, causing the system to clog up.

Required cleaning

» Press  to turn the function on or off. Default: Off.

- “On”: The machine will issue an alarm and a message that in-depth cleaning of the milk system must be performed at the specified time.
- » Press "X" in the upper right corner of the display to close the window. The alarm will be displayed again after the next drink.
- “Off” The machine will not issue an alarm.

Time of milk system in-depth cleaning; options: 00:00 ~ 23:59.

11. TROUBLESHOOTING / MACHINE ALERTS

11.1 WATER TANK EMPTY

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) The water in the tank is already below the detection level b) The water tank is not fitted correctly and is too far away from the sensor c) The water level sensor is defective 	<ul style="list-style-type: none"> • Remove the tank and fill with water, make sure that the water level does not exceed the "Max" line marked on the tank • Check the water tank and reinsert it • Replace the water level sensor

11.2 COFFEE GROUNDS CONTAINER FULL

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) The amount of coffee grounds in the container has reached 50 cups since the last time it was emptied 	<ul style="list-style-type: none"> • Press the two latches to unlock the grounds container, pull it out, lift it out of the base container and empty it.

11.3 POWDER HOPPER EMPTY

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) Powder in the powder hopper has run out b) The powder has clumped c) The sensor is defective 	<ul style="list-style-type: none"> • Add the appropriate amount of powder • Mix the powder to avoid clumping • Replace the sensor



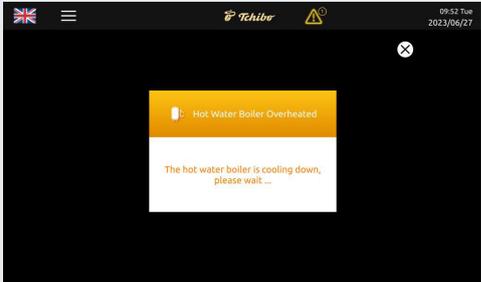
11.4 POWDER HOPPER NOT FITTED CORRECTLY

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The powder hopper not inserted correctly.</p>	<ul style="list-style-type: none"> • Reposition the powder hopper.

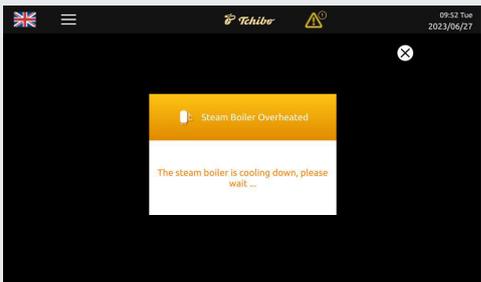
11.5 DRIP TRAY UNIT CANNOT BE INSERTED CORRECTLY

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The drip tray unit is not inserted correctly</p>	<ul style="list-style-type: none"> • Reinsert the drip tray unit.

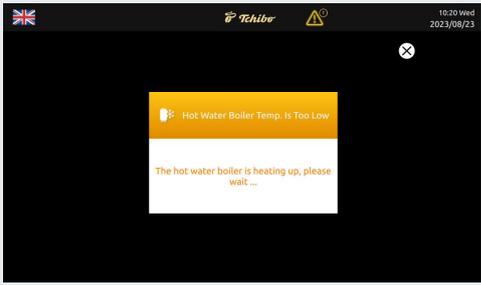
11.6 HOT WATER BOILER OVERHEATING

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The temperature exceeds 150 ° C</p>	<ul style="list-style-type: none"> • Observe the message on the display ... "The hot water boiler is cooling down, please wait ...". • No drink can be prepared while the boiler is cooling down

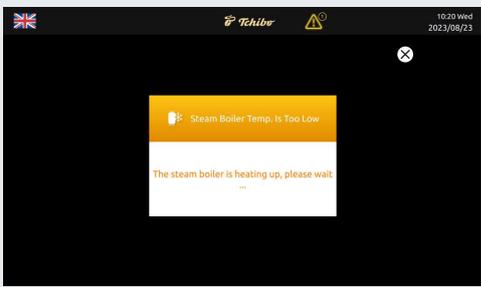
11.7 STEAM BOILER OVERHEATING

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The temperature exceeds 150 ° C</p>	<ul style="list-style-type: none"> • Note the information on the display: "The steam boiler is cooling down, please wait ...". • No drink can be prepared while the boiler is cooling down

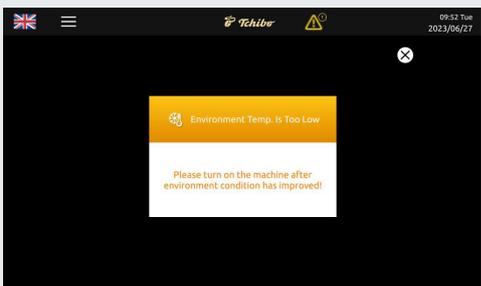
11.8 HOT WATER BOILER TEMPERATURE TOO LOW

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The boiler temperature is lower than that set in the system</p>	<ul style="list-style-type: none"> • Note the message on the screen: "The hot water boiler is heating up, please wait...". • No drink can be prepared while the boiler is heating up.

11.9 STEAM BOILER TEMPERATURE TOO LOW

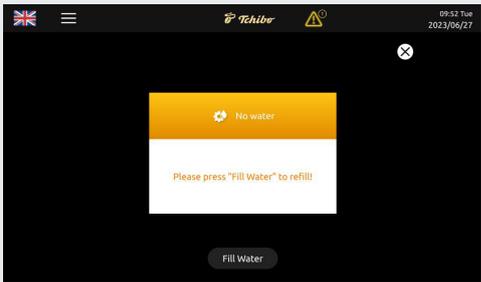
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The boiler temperature is lower than that set in the system</p>	<ul style="list-style-type: none"> • Note the message on the display: "Steam boiler is heating up, please wait...". • No drink can be prepared while the boiler is heating up.

11.10 AMBIENT TEMPERATURE IS TOO LOW

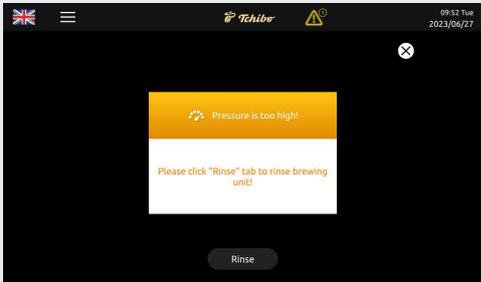
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The ambient temperature is 0 °C or lower.</p>	<ul style="list-style-type: none"> • Do not switch on the machine unless the ambient temperature is 10 °C ~ 40 °C.



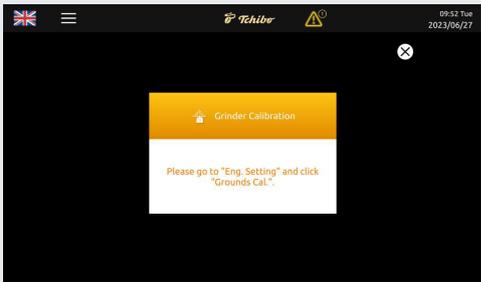
11.11 NO WATER

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) Mains water is not available b) The supply pipe valve has become loose c) The O-ring is defective or missing d) The tank or mains water supply inlet is blocked e) The tank is not fitted correctly f) The brewing unit's sieve is blocked g) The pump is damaged h) The flow meter is damaged 	<ul style="list-style-type: none"> • Check the type of water supply – both the setting in the machine and the connections. • Press "Fill with water". • Check that the connector or the O-ring are correctly installed. • Clean the inlet for tank or tap water. • Ensure the tank is secured by pushing it all the way to the end position. • Clean the sieve using tablets or by disassembling it. • Replace the pump. • Replace the flow meter. • Switch off the machine and restart it.

11.12 SYSTEM OVERPRESSURE

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) The tube or strainer of the brewing unit are blocked b) The coffee grounds from the grinder are too fine c) The amount of coffee grounds from the grinder exceeds the brewing unit's maximum capacity d) Air enters the pump during coffee preparation 	<ul style="list-style-type: none"> • Press "Rinse" to rinse the brewing unit. • Adjust the grind setting of the coffee machine clockwise. The larger the number, the coarser the grind. Perform basic calibration. • Clean the tank inlet if the water is supplied from the tank. • Check that water is available or that the connection valve is released when water is supplied through the water pipe

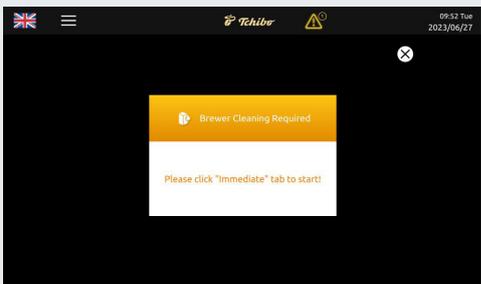
11.13 GRINDER CALIBRATION

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) An alert and message will be issued after 2000, 7,000, 17,000, 27,000 cups, etc. (every ten thousand cups) have been prepared</p>	<ul style="list-style-type: none"> • Press "Immediately" to perform grinder calibration. (See "10.2.15 Grinder calibration"). • Press "Later" to ignore the message. The user interface will continue to display a yellow alert icon.

11.14 BREWING UNIT NOT FITTED CORRECTLY

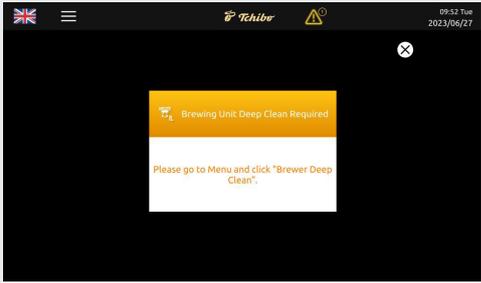
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The brewing unit is not in the correct position</p> <p>b) The brewing unit is damaged and needs to be replaced</p> <p>c) Damage has occurred to the brewing unit motor</p>	<ul style="list-style-type: none"> • Press "Check". • Replace the brewing unit

11.15 BREWING UNIT RINSE REQUIRED

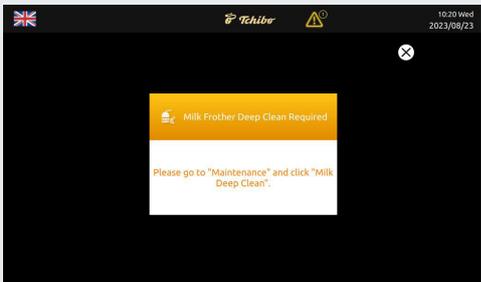
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) An alert and message are issued after 500 cups of coffee have been brewed</p> <p>b) No reminder will be issued if the corresponding setting was selected</p>	<ul style="list-style-type: none"> • Press "Immediately" to rinse the brewing unit (see "9.3.1 Cleaning the brewing unit"). • Press "Later" to ignore the message. The user interface will continue to display a yellow alert icon.



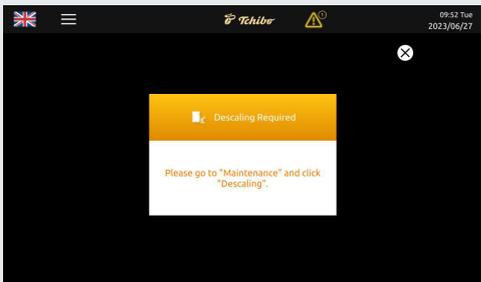
11.16 IN-DEPTH BREWING UNIT CLEANING REQUIRED

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) An alert and a message will be issued after a certain number of cups of coffee have been prepared. b) The number of cups can be set in the maintenance settings 	<ul style="list-style-type: none"> • Perform in-depth cleaning of the brewing system cleaning (see "10.2.1 Brewing unit in-depth cleaning").

11.17 IN-DEPTH MILK SYSTEM CLEANING REQUIRED

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) An alert and a message will be issued after a certain number of cups of milk coffee have been prepared. b) The number of cups can be set in the maintenance settings 	<ul style="list-style-type: none"> • Perform in-depth cleaning of the milk system (see '10.2.2 Milk system in-depth cleaning').

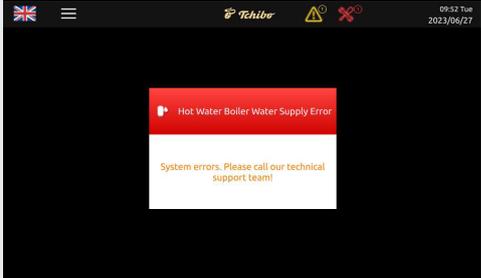
11.18 DESCALING REQUIRED

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) An alert and a message will be issued after a certain number of cups of milk coffee have been prepared. b) The number of cups can be set in the maintenance settings 	<ul style="list-style-type: none"> • Carry out descaling (see '10.2.3 Descaling').

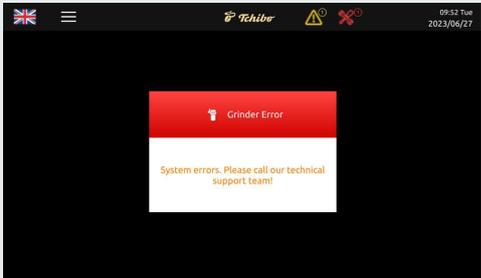
12. TROUBLESHOOTING ERRORS

12.1 ERROR MESSAGES ON THE DISPLAY

12.1.1 Water supply errors

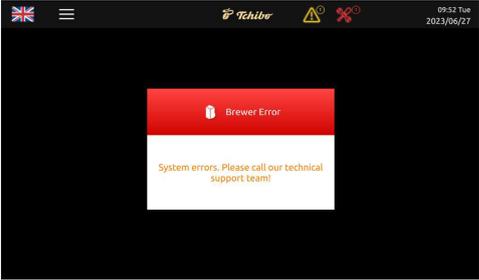
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) This occurs when the message "Water low" appears after three attempts to fill the tank</p>	<ul style="list-style-type: none"> • Check that the water supply is in order, switch off the machine and restart it. • Check that the water supply pipe connection and O-ring are correctly installed. Clean the tank or mains water inlet. • Repair the tank Push it all the way to the end position. • Clean the sieve by performing in-depth cleaning of the brewing unit using tablets or by disassembling it • Replace the pump.

12.1.2 Grinder error

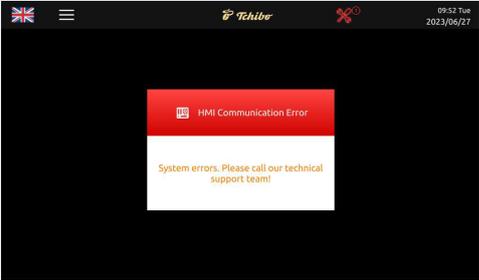
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) The grinder is jammed or overloaded b) The grinder is damaged c) Damage has occurred to the power supply circuit board d) Damage has occurred to the Hall sensor components</p>	<ul style="list-style-type: none"> • Disassemble the grinder to see if there are any stones or other hard objects inside and remove them. • Replace the power supply circuit board. • Replace with a new power board. • Replace the Hall sensor.



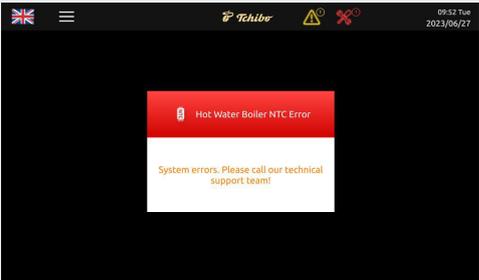
12.1.3 Brewing unit errors

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) The brewing unit is blocked or jammed b) The motor is defective c) The brewing unit is damaged d) Damage has occurred to the controller board / mainboard 	<ul style="list-style-type: none"> • Disassemble the grinder to see if there are any stones or other hard objects inside and remove them. Switch off the machine and restart it. • Replace the motor • Replace the brewing unit • Replace the controller board

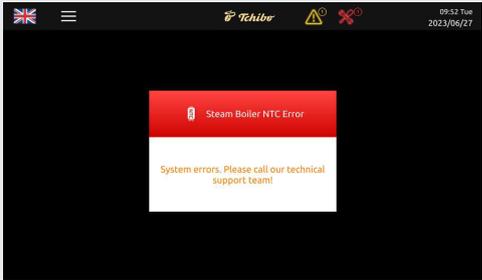
12.1.4 HMI communication errors

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) Mainboard and/or display board connector loose or damaged b) The control software does not match the HMI software c) HMI software d) HMI PCB damage e) Mainboard damage 	<ul style="list-style-type: none"> • Check the connectors on the HMI board and reconnect them. • Update the control software. • Update the HMI software. • Replace the HMI circuit board. • Replace the mainboard.

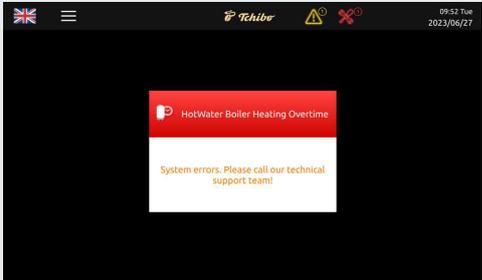
12.1.5 Hot water boiler NTC errors

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) Connection between sensor and mainboard is damaged or disconnected b) NTC damage c) The temperature exceeds 180°C 	<ul style="list-style-type: none"> • " Check the connection, reconnect the cable or replace it. • " Replace the NTC. • " Power off the machine and restart it after allowing it to cool for 30 minutes. • " Replace the hot water boiler.

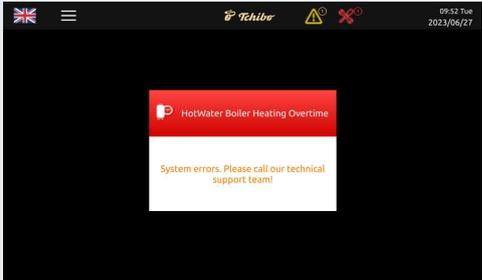
12.1.6 Steam boiler NTC errors

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) Connection between sensor and mainboard is damaged or disconnected b) NTC damage c) The temperature exceeds 180°C 	<ul style="list-style-type: none"> • Check the connection, reconnect the cable or replace it. • Replace the NTC. • Power off the machine and restart it after allowing it to cool for 30 minutes. • Replace the steam boiler.

12.1.7 Hot water boiler heating time exceeded

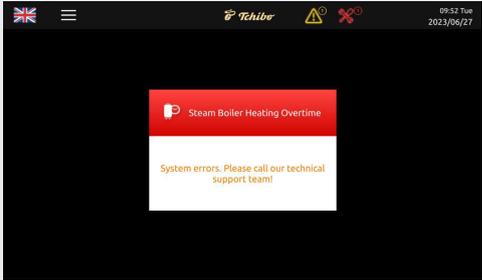
MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) Temperature is exceeds 150 °C, NTC is defective b) NTC damage c) Damage has occurred to the hot water boiler 	<ul style="list-style-type: none"> • Power off the machine, remove the cover in order to reset the NTC of the hot water boiler. • Replace the NTC.

12.1.8 Steam boiler heating time exceeded

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<ul style="list-style-type: none"> a) The temperature inside the boiler is above the default value, refer to trip temperature (TempTrip). b) Steam boiler NTC sensor error c) Damage has occurred to the steam boiler 	<ul style="list-style-type: none"> • Power off the appliance, remove the cover and reset the temperature fuse, replace the NTC sensor. • Replace the steam boiler.



12.1.9 Water tank supply errors

MESSAGE DISPLAYED	CAUSES	SOLUTIONS
	<p>a) Displayed when the water sensor is defective and the machine does not refill water for more than 20 seconds.</p>	<ul style="list-style-type: none"> • Switch off the machine and restart it. • Replace the water sensor.

12.2 ERRORS WITHOUT ANY MESSAGE ON THE SCREEN

12.2.1 Machine cannot be powered on

CAUSES	SOLUTIONS
<p>a) No power connection b) Voltage too low c) Machine not switched on d) Power supply board damaged e) Main power fuse blown</p>	<ul style="list-style-type: none"> • Check that the device is connected to the mains. • Connect the appliance to an adequate power supply • Check that the appliance is switched on • Replace the power supply board. • Replace the main power supply fuse.

12.2.2 No milk

CAUSES	SOLUTIONS
<p>a) Milk container is empty b) Pipe or steam outlet is blocked c) Steam pipe is defective d) Air inlet connection is blocked e) Milk frother is blocked</p>	<ul style="list-style-type: none"> • Pour milk into the milk container. • Perform in-depth cleaning of the milk system. • Disassemble the machine cover and check the steam pipe. • Disassemble and clean the milk frothing unit. • Replace the milk frothing unit.

12.2.3 No milk froth, only warm milk

CAUSES	SOLUTIONS
<p>a) Air inlet valve inlet is blocked b) Pipe of the air inlet valve is blocked c) Air inlet valve is damaged</p>	<ul style="list-style-type: none"> • Check the inlet and the pipe of the air intake. • Replace the air intake valve.

12.2.4 No Coffee

CAUSES	SOLUTIONS
<ul style="list-style-type: none">a) The coffee has been ground too finely. The amount of coffee grounds from the grinder exceeds the maximum capacity of the brewing unitb) Brewing unit pipe or sieve is blockedc) Brewing unit is damagedc) Dirt filter on the inlet valve is blocked	<ul style="list-style-type: none">» Adjust the grind setting of the coffee machine clockwise. The larger the number, the coarser the grind. Perform basic calibration." Perform in-depth cleaning of the brewing unit using tablets" Repair the brewing unit or replace it." Clean the sieve or replace it.

12.2.5 Software system crashes

CAUSES	SOLUTIONS
<ul style="list-style-type: none">a) The appliance no longer works and responds in an unexpected manner	<ul style="list-style-type: none">• Switch off the machine and restart it after 5 minutes.• Update the software

12.2.6 Liquid leakage

CAUSES	SOLUTIONS
<ul style="list-style-type: none">There is a leak in the connection between the water inlet and the mains water supplyb) There is a leak inside the machine	<ul style="list-style-type: none">• Make sure that the power plug is disconnected. Disassemble the cover of the machine and find out if there are any leaks.• Replace any leaking parts.



13. LIABILITY AND WARRANTY

13.1 OBLIGATIONS OF THE OPERATOR

The operator of this equipment must ensure that regular maintenance is performed by authorised persons and that the safety equipment is properly inspected. Access to the service area is only permitted to persons who have the knowledge and practical experience with the appliance, particularly with regard to safety and hygiene. The operator must position the coffee machine in such a way that care and maintenance can be performed without hindrance. Where the machine is used to serve an office/floor or in similar self-service settings, the machine should be supervised by personnel who have been trained in its operation. The trained personnel are to ensure that the measures for care are observed and must be available to answer questions concerning the use of the machine. The operator must ensure that the electrical systems and equipment are in proper condition (e.g. compliant with Regulation 3 of the German Social Accident Insurance (DGUV) association). Regular checks must be conducted on your machine's safety valves, pressure vessels and other equipment to ensure its operational safety. These measures are performed as part of the maintenance by authorised service personnel. The machine may only be cleaned using the cleaning agents intended by TCS for the coffee machine and for the milk system. Machine descaling may only be performed using the descaling agent supplied by TCS. The manufacturer's instructions regarding maintenance must be observed.

13.2 WARRANTY CLAIMS



OBSERVE THE INSTRUCTIONS FOR USE

- Failure to observe these instructions will invalidate your warranty in the event of damage.
- "Observe the operating and installation specifications."
-

The agreement between the customer and the vendor will determine whether the customer is entitled to warranty claims and, if so, the form of the warranty claims to which the customer is entitled. Failure to comply with the specifications set out in these instructions for use may invalidate any warranty claims.

No warranty will be given:

- For all parts that are subject to natural wear and tear. These include seals, mixer and brewing unit.
- For defects caused by weather conditions, limescale deposits, chemical, physical, electrochemical or electrical influences.
- When a water filter is not used even though the local water hardness calls for the use of a water filter and defects occur as a result.
- For defects caused by failure to observe the regulations governing the handling, maintenance and care of the appliance (e.g. user and maintenance instructions).

- For defects caused by the failure to use original spare parts or due to incorrect assembly by the customer or third parties or due to incorrect or negligent operation.
- For the consequences of improper modifications or repair work carried out by the customer or third parties without our consent.
- For defects caused by inappropriate or improper use.

14. IMPORTANT INFORMATION

- Caution: risk of burns. Do not touch the spout when a drink is being prepared.
- Never open the door, remove the base tray, drip tray, water tank or other parts when the machine is in operation.
- Never attempt to use the machine when the mains water supply is interrupted. (In the event that the mains water supply is used.)
- Water and powder must remain below the MAX line level when filling.
- Never pour water into the bean or powder hoppers.
- The water tank is intended for use with cold, clean water only; hot or ice water is not permitted.
- We recommend half-roasted beans and beans with a lower oil content. Oily or burnt beans are not recommended.
- Adjust the spout height to the height of the cups.
- We recommend cleaning the water tank and changing the water on a daily basis to ensure high quality.
- Brush cleaners are not permitted. In the event of damage to the machine, please clean the machine with a soft cloth.
- Please remember to clean the grinding container and the waste water drum.
- Never switch off the machine when it is preparing drinks, performing a self-test or automatic cleaning operation.
- Switch off in the correct sequence. Press "Off", the machine will automatically rinse. Once the rinsing operation is complete and the display light goes out, turn off the power switch. Please unplug the power cable.



15. EU DECLARATION OF CONFORMITY

Hiermit erklären wir, dass der nachfolgend bezeichnete Artikel den einschlägigen EG-Richtlinien / -Verordnungen (insbesondere den unten benannten) entspricht und die Serie entsprechend gefertigt wird.

We herewith confirm, that the article as detailed below complies with the governing EU-Directives / -Regulations (in particular with those mentioned below) and mass-production will be manufactured accordingly.



Artikelbezeichnung: Article description:	Commercial coffee machine
Artikelnummer: Article number:	522248
Typ: Type:	Coffea Enjoy
Relevante technische Daten: Relevant technical data:	220-240V / 50-60Hz, 2900W

Einschlägige EG-Richtlinien / -Verordnungen:

Governing EU-Directives / Regulations:

<input checked="" type="checkbox"/> Richtlinie über die Elektromagnetische Verträglichkeit (EMV) Directive relating to Electromagnetic Compatibility (EMC.) 2014/30/EU	<input checked="" type="checkbox"/> Richtlinie für elektrische Betriebsmittel zur Verwendung innerhalb bestimmter Spannungsgrenzen. Directive for electrical equipment for use within certain voltage limits. (LVD)2014/35/EU
<input checked="" type="checkbox"/> Richtlinie zur Beschränkung der Verwendung bestimmter gefährlicher Stoffe in Elektro- und Elektronikgeräten. Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment (RoHS.) 2011/65/EU and its amendment (EU) 2015/863	<input checked="" type="checkbox"/> Maschinenrichtlinie Machinery Directive 2006/42/EC
<input checked="" type="checkbox"/> Verordnung über Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen. Regulation on materials and articles intended to come into contact with food (LFGB). 1935/2004/EC	<input checked="" type="checkbox"/> Richtlinie über Elektro- und Elektronikaltgeräte. Directive on waste electrical and electronic equipment (WEEE)2012/19/EU

Harmonisierte Normen / Harmonised Standards

Der Artikel entspricht folgenden, zur Erlangung des CE-Zeichens, erforderlichen Normen:

The article complies with the standards, as mentioned below, which are necessary to obtain the CE-symbol:

EN 60335-2-75:2004
A1:2005 + A11:2006 + A2:2008 + A12:2010
in Verbindung mit/ in conjunction with
EN 60335-1:2012
AC:2014 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019
EN 62233:2008
AC:2008

EN 55014-1:2017+A11:2020, EN 55014-2:2015, EN 61000-3-2:2019,
EN 61000-3-3:2013+A1:2019

EN 62321, EN 50581



Diese Konformitätserklärung wurde, nach Prüfung des Artikels durch eine akkreditierte Stelle, ausgestellt.

This Declaration of Conformity was issued after testing the product at an accredited institute.

Hersteller / Manufacturer	Tchibo Coffee Service GmbH Überseering 18 22297 Hamburg- Germany
Ausstellungsdatum / Date of issue	15/02/2022
Jahr des CE-Konformitätsbewertungsverfahren Year in which the CE-Mark was affixed	2022





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