

ESPRESSO SEMI-AUTOMATIC COFFEE MACHINE

DATA PRODUCT MANUAL



Thank you for purchasing our coffee machine. Please read this manual carefully before installing and operating the coffee machine.

WARNING

Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

The instructions shall include details on how to clean surfaces in contact with food.

Accessories, other than those supplied with the appliance, shall include instructions for their safe use.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

INTRODUCTION

Before the changes, reshape the coffee habit!

A persistence, a perseverance, an expectation, a glory, what will be the difference of a product from the hands of a "coffee engineer"? Can you get respect through "quality", can you feel the temperature through "details", can you feel the attentiveness through "functions"? We accept your evaluation, are willing to listen and continue to improve.

As a member of the coffee equipment manufacturer, we are fortunate to witness the booming coffee market. Along the way, we have withstood some tests and gained countless fans. Thank you again for your support and expectations. It also makes us more convinced that we should persist in innovation, dare to challenge, and steadily make stable, practical and intelligent products. In the future, we will pay more attention to quality, improve the system, lead the industry and serve users.

NOTICE

Thank you for purchasing our products. In order to facilitate your use and quickly familiarize yourself with the products, please read the following content in detail before use:

- After the product installation and debugging is completed, please scan the "QR code" on the nameplate or enter the "serial number" to bind the product and activate the warranty. (Failure to provide the serial number may cause inconvenience to your product after-sales)
- Users must master the operation method, check the precautions, and avoid personal or machine damage caused by improper operation.
- For common product usage problems, please refer to the "Usage Guide" and "Frequently Asked Questions" for processing. If you cannot solve them, please scan the "QR code" on the nameplate for quick repair, and Wendouji engineers will contact you in time.
- If you have any comments or suggestions, you can raise or correct them to us through official channels, and we will do our best to provide you with effective solutions.

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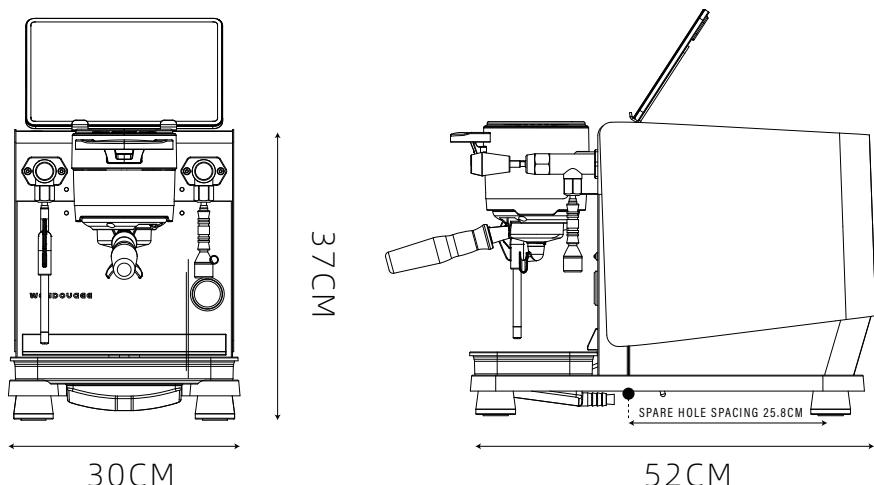
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I PRODUCT DIAGRAM



II PRODUCT PARAMETERS AND SPECIFICATIONS



MAIN FEATURES	DATA-H	DATA-S
Dual Boilers	1.8L Steam Boiler +0.8L Brew Boiler	
Saturated Groups	●	●
Pressure Profiling	●	●
Variable speed extraction (1-12ml/s)	●	●
Display	11" PAD APP control	
1.5L Water Reservoir & Detachable water pan	●	●
Water plumbing optional		
Built in rotary pump	Vibration pump	Gear Pump
Portafilter&Filter basket	Wooden handle (Bottomless *1) High Precision 19g*1+24g*1+Nonporous*1	
Specifications	29(W) ×52(D) ×37(H) CM 28KG	
Voltage & Watt	220-230V / 50-60Hz 2800W	

III INSTALLATION GUIDE

① FILL THE WATER TANK

Open the top water tank and pour in a sufficient amount of purified water (it is advised to fill at least 1/3 of the tank's capacity)



② CONNECT THE POWER CORD

Plug the power cord into a standard high-power 16A socket.



③ POWER ON - STEAM BOILER AUTO-FILL

Move the switch lever towards the brew head to start the machine. The steam boiler will automatically fill with water.



④ INSTALL AND REGISTER THE 'WENDOUJI E-BAR' APP

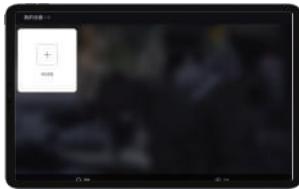


Attach the tablet stand to the designated position (see diagram). Use the tablet to scan the 'App Download' QR code on the stand, or search 'WenDouji E-Bar' in the app store to download. After installation, open the app to register and log in.

III INSTALLATION GUIDE

⑤ ADD DEVICE

Open the app and Tap the '+' button to add a device. Scan the device number QR code on the tablet stand or manually enter the machine's device code to connect and access the operation page.



Note: Ensure the tablet is connected to the internet, and both Bluetooth and location services are enabled during the process of adding a device.

⑥ MANUALLY FILL THE COFFEE BOILER

Repeatedly press the 'M' Manual button on the home screen until water flows from the brew head, indicating that the coffee boiler has been filled.



Note: If water does not flow from the brew head for an extended period, refer to step 8 to increase the flow rate.

⑦ ACTIVATE BOILER HEATING

On the homepage, Tap the 'Settings' button  at the top, select boiler parameters, and activate boiler heating. Wait for the heating process to complete and the boiler to reach the desired temperature.



锅炉加热
打开状态

⚠ NOTICE

Ensure that ⑥ is completed before activating heating to prevent machine damage.

⑧ ADJUST FLOW RATE

Press the 'M' Manual button to test the flow. Rotate the flow control valve clockwise to decrease the flow rate and counterclockwise to increase it. The flow control valve is located under the machine's top cover.



流量调节阀
位于机器顶盖



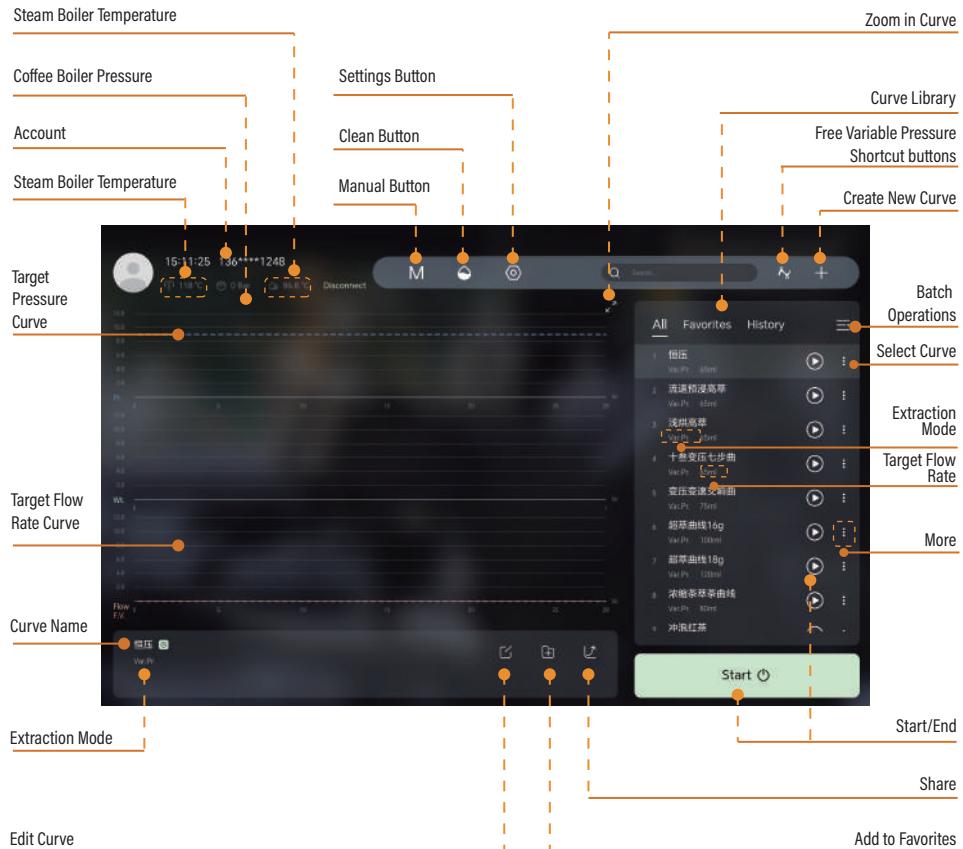
⑨ TEST THE MACHINE

For the steam boiler, The higher the temperature, the higher the steam pressure. The temperature for the coffee boiler, especially in high-altitude areas, advisable not to exceed the boiling point
(Suggested settings: Steam boiler at 123°C, Coffee boiler at 92°C)



IV GETTING STARTED

4.1 HOMEPAGE OVERVIEW



⚠ NOTE

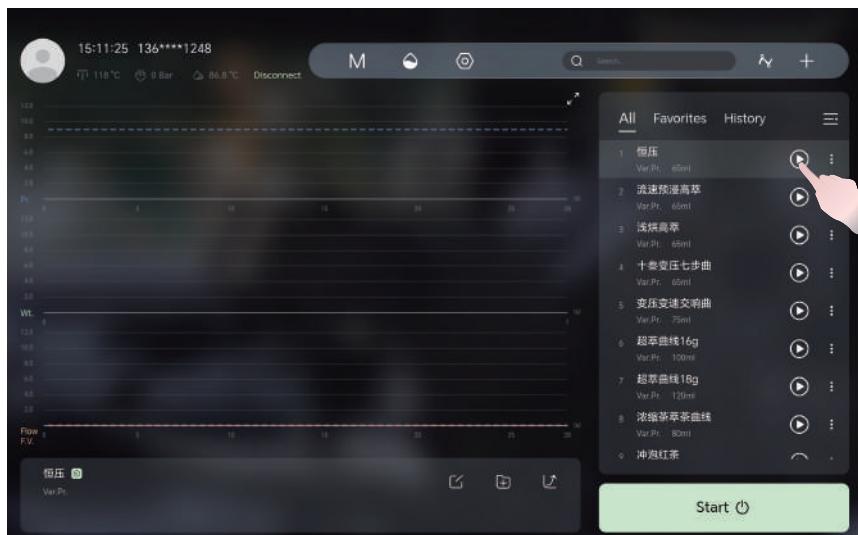
- The device only supports Variable Pressure and Free Variable Pressure modes; it does not support Weighing or Constant Pressure modes.
- The brew head's physical button can be bound to any curve from the 'Curve Library'. For detailed settings, please refer to page34, section 5.4.4, Button Settings.

IV GETTING STARTED

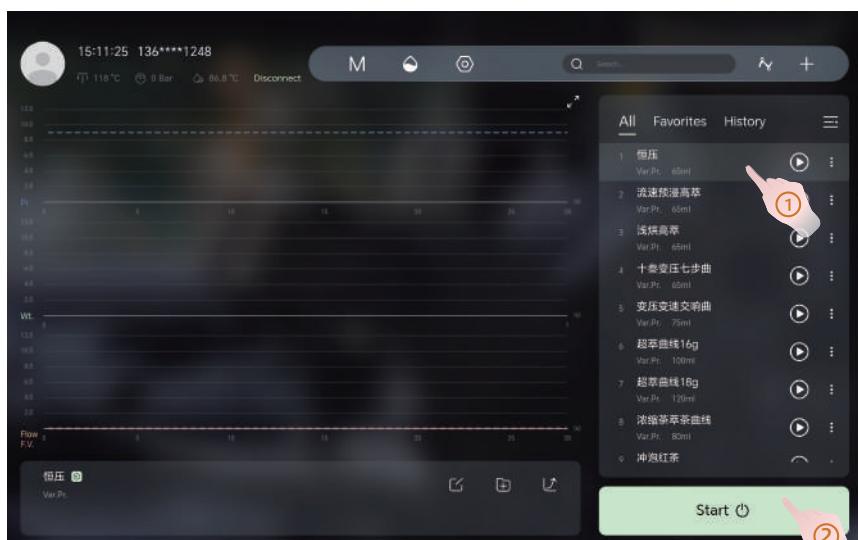
4.2 BREWING COFFEE

4.2.1 CREATING COFFEE CURVES

Method 1: Tap the start button of the coffee curve  to start extraction.

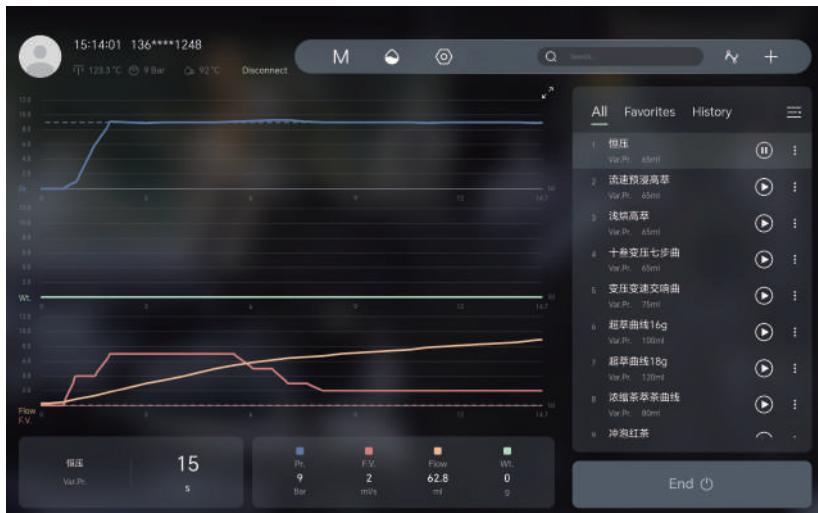


Method 2: ① Tap 'Select Curve.' ② Tap 'Start' button to start extraction.

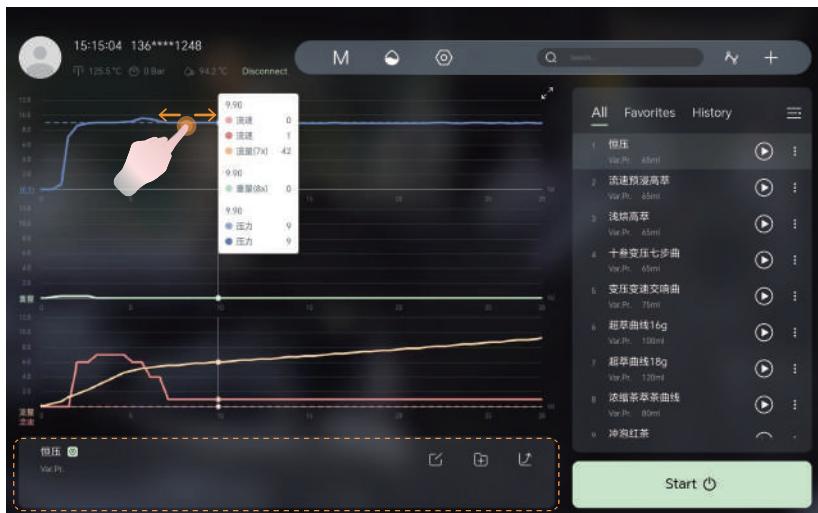


IV GETTING STARTED

- During the extraction process, you can monitor real-time parameters such as time, pressure, flow rate, and flow volume.
- The device does not support weighing mode; the weight display will remain at 0.
- Curve Explanation: The dashed line represents the target curve, while the solid line shows the actual extraction curve.
- The extraction process will automatically end when the actual flow volume reaches the target flow volume. You can also manually end the process by Taping the **End** button or the **'End'** button. (1)



- After the extraction is complete, you can long-press and swipe left or right on the curve to view the parameters for each second of the process.
- After the extraction is complete, pulling down the Curve Library list will refresh the page, only displaying the target curve.



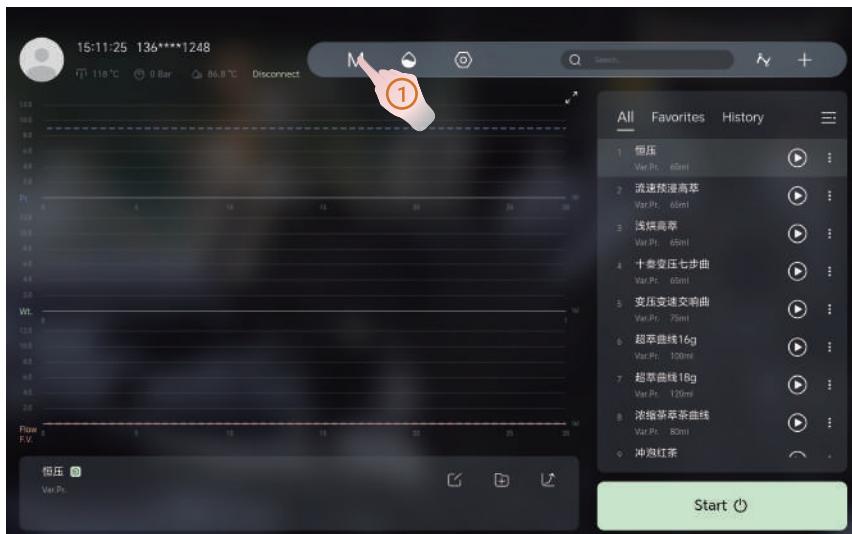
- Five seconds after the extraction ends, the parameter values will automatically hide from the page.

IV GETTING STARTED

4.2.2 Manual Button (M Button) Brewing

① Tap 'Manual Button' (M button) , and the device will start extraction based on the time and pressure settings for the M button.

Note: The factory default settings for the 'Manual Button' (M button) are 4 seconds of extraction time and 9 bar of extraction pressure. For detailed settings, refer to page 34, section 5.4.4, Button Settings.



② During the extraction process, Tap the 'Manual Button' (M button)  again to end the extraction. The device will also automatically end the extraction when the actual extraction time reaches the target time.

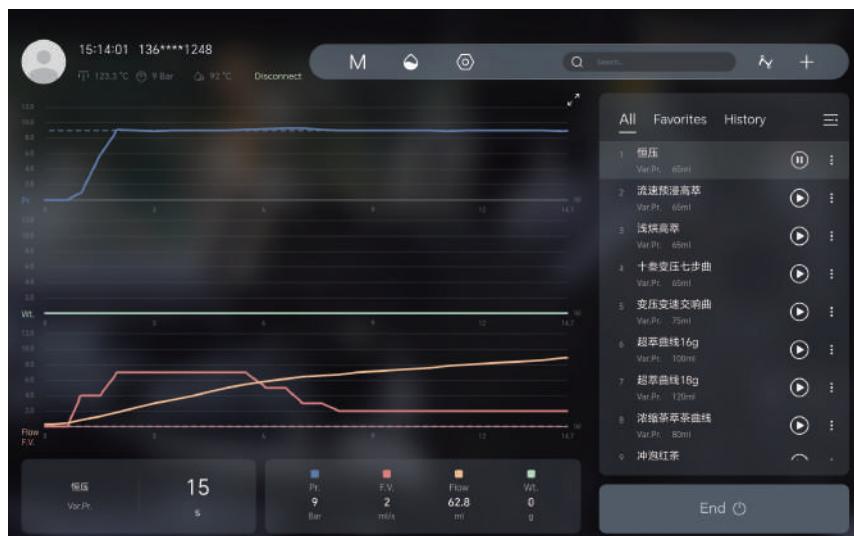


IV GETTING STARTED

4.2.3 PHYSICAL BUTTON BREWING (For the specific location of the physical button, refer to page 1, 'Product Diagram')

- ① Press the physical button to start extraction according to the bound coffee curve.
- ② Press the physical button again during extraction to end the process. Note that this method does not support ending the extraction by tapping the 'End' button. The extraction will also automatically end when the actual extraction flow reaches the target flow.

Note: The factory default setting for the physical button is to bind it to the 'Constant Pressure' curve. For detailed settings, refer to page 34, section 5.4.4, Button Settings.



IV GETTING STARTED

4.3 CREATING A NEW COFFEE CURVE

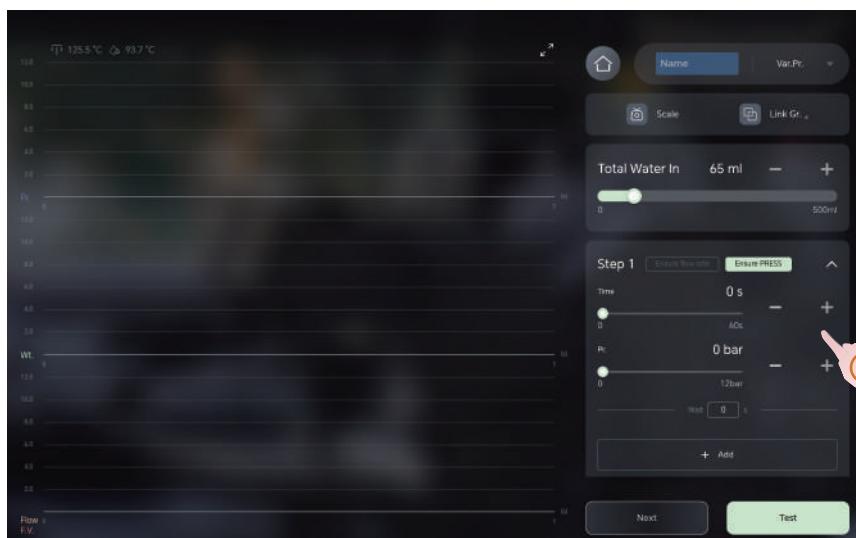
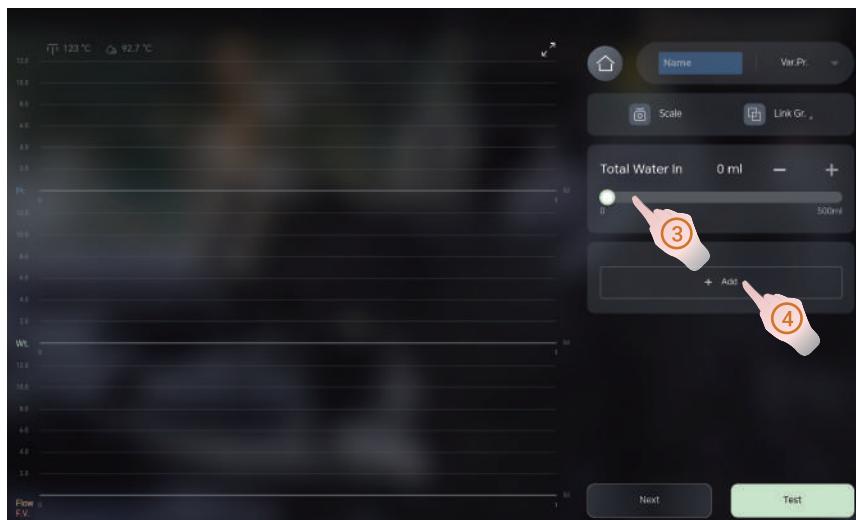
4.3.1 VARIABLE PRESSURE



① Tap 'New'  on the right side of the navigation bar.

② Select 'Variable Pressure' as the extraction mode.

IV GETTING STARTED



- ③ Tap 'Slider, value box, +, -' set the total water infusion amount (required).
- ④ Tap '+ Add' button to add a water infusion step (this is required).
- ⑤ For each water infusion step, set the following parameters (all required): - Pressure Priority / Flow Rate Priority / Time / Pressure / Flow Rate

Note: The total water volume refers to the amount of water dispensed by the brew head, which will influence the amount of coffee brewed

Recommendation: For 18g of medium-dark roasted coffee grounds, it is advisable to set the total water volume to 60ml.

IV GETTING STARTED

Note: When setting a water infusion step to prioritize pressure, the target flow rate curve for that step will display as 0. Conversely, when setting a water infusion step to prioritize flow rate, the target pressure curve for that step will display as 0.



- ⑥ Tap the 'value box' to set the waiting time between two water infusion steps (optional).
- ⑦ Long-press the 'Sort' icon before the water infusion step, you can adjust the order of the water infusions by dragging it up and down.
- ⑧ When the water infusion step parameters are collapsed, swipe left to delete that particular water infusion step.
- ⑨ Tap 'Test' and the device will start a extraction based on the set parameters.
- ⑩ During the test, tap the 'Stop' button to end the extraction process.

Note: When setting a water infusion step to prioritize pressure, the device will focus on maintaining the target pressure during that infusion period for extraction. Conversely, when setting a water infusion step to prioritize flow rate, the device will focus on maintaining the target during that infusion period for extraction.

IV GETTING STARTED



- ⑪ Tap to enter a curve name (required).
- ⑫ Tap the 'Next Step' button to proceed to the curve notes editing page.
- ⑬ Tap the 'Return' button to go back to the parameter setting page.
- ⑭ Edit the relevant information about the coffee beans (optional).
- ⑮ The coffee notes will automatically generate a commentary based on the coffee bean information, or you can directly edit the commentary (optional).
- ⑯ Tap 'Save' (Save icon) or 'Save As' (Save As icon) to save the curve and automatically return to the operation home page.
- ⑰ Tap 'Home' (Home icon) to return to the operation home page without saving the preset curve.

IV GETTING STARTED

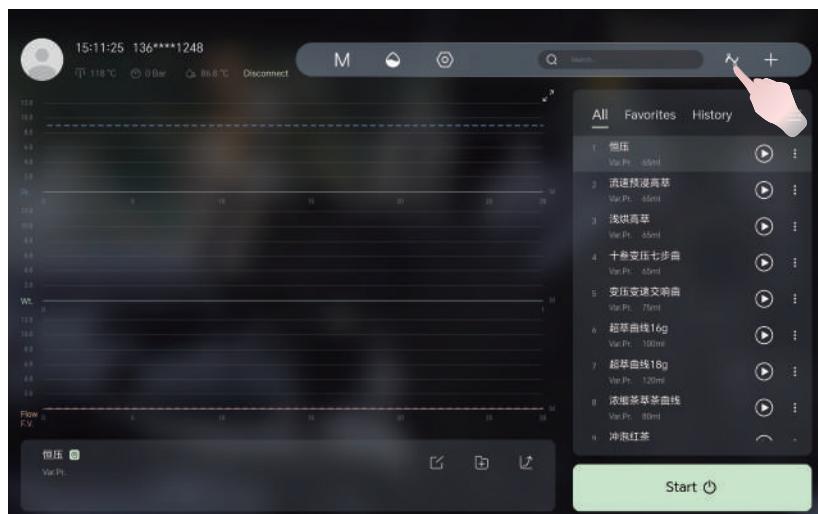
4.3.2 FREE VARIABLE PRESSURE

STEP ONE

Method One: ① Tap 'New'  on the right side of the navigation bar and select 'Free Variable Pressure.' ② Tap 'Add'.

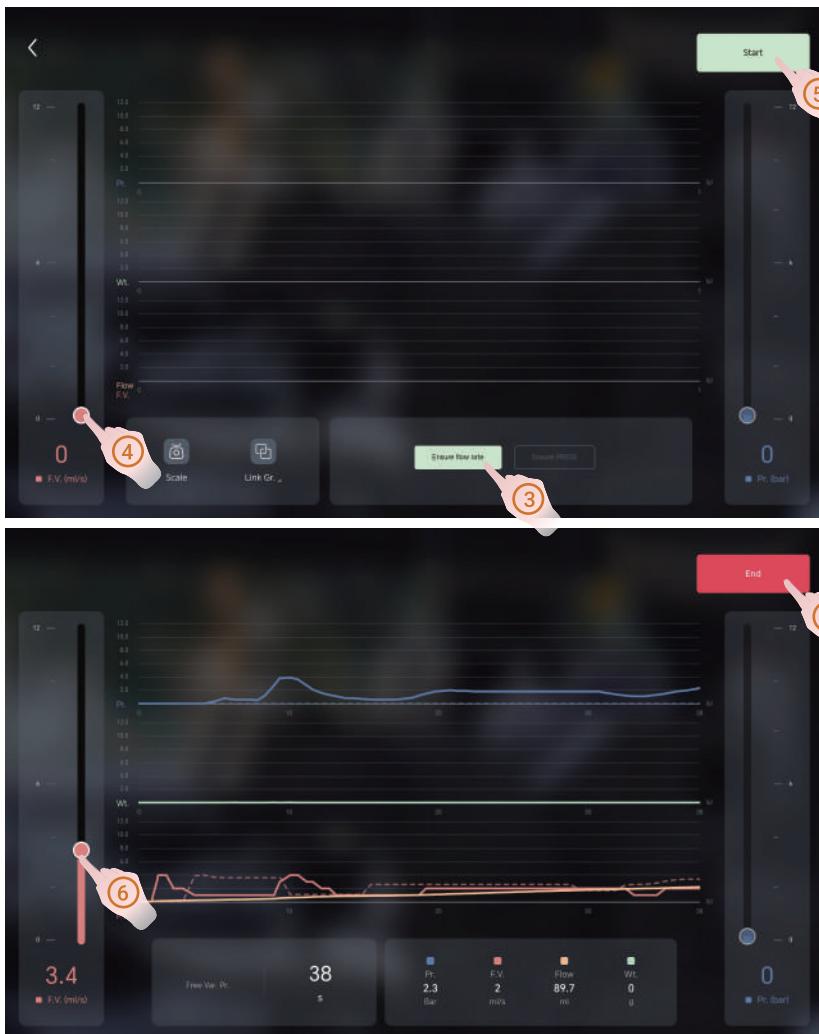


Method Two: Tap the 'Free Variable Pressure Shortcut'  on the right side of the navigation bar.



IV GETTING STARTED

Note: The 'Weight' and 'Linked Grinding Adjustment' features are currently unavailable.



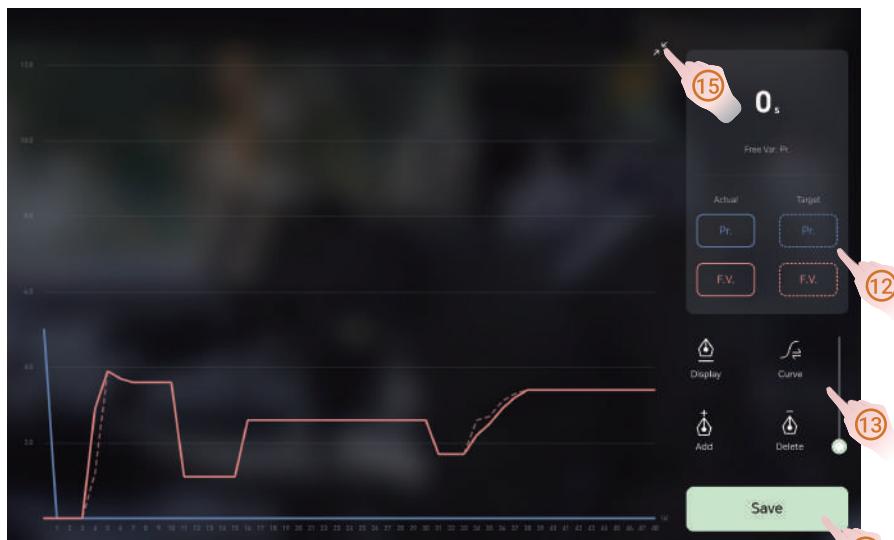
- ③ Select the curve priority: 'Flow Rate Priority' or 'Pressure Priority.'
- ④ Tap or slide the 'Slider' to set the initial flow rate or pressure.
- ⑤ Tap the 'Start' button and the device will start coffee extraction.
- ⑥ Tap or slide the 'Slider' to adjust the flow rate or pressure of the curve.
- ⑦ Tap the 'End' button to finish the extraction process and complete the curve parameter settings.

Note: The extraction time for a newly created variable pressure curve cannot exceed 60 seconds.

IV GETTING STARTED



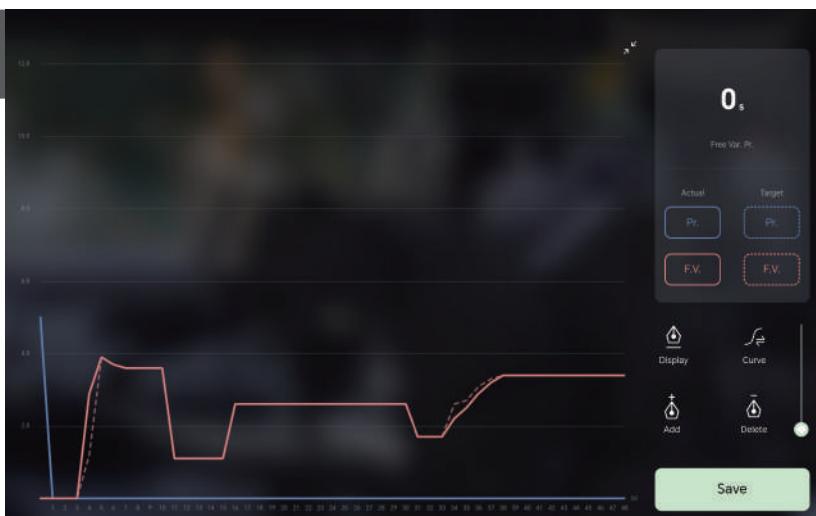
IV GETTING STARTED



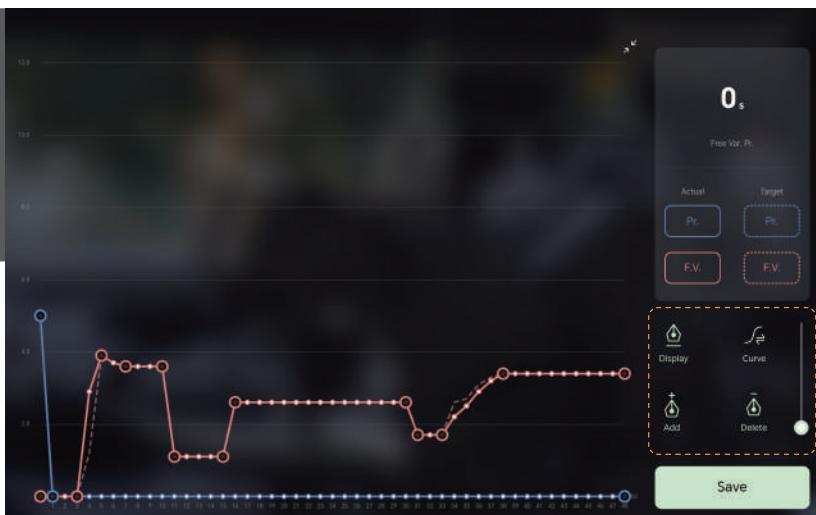
- ⑩ Tap the 'Slider,' '+,' or '-' to set the total water infusion volume.
- ⑪ Tap 'Enlarge Curve'  to enter the free variable pressure curve editing page.
- ⑫ Tap the actual or target 'Pressure/Flow Rate' boxes to show or hide the actual curves and target curves.
- ⑬ Tap 'Show,' 'Add,' 'Delete,' or use the 'Slider' to edit the curve parameters and smoothness (for detailed editing instructions, please refer to page 18).
- ⑭ Tap the 'Save' button to save the current settings and exit the current page.
- ⑮ Tap 'Minimize Curve'  to exit the current page without saving the settings.

IV GETTING STARTED

DEFAULT



EDITING CURVE PARAMETERS



- In the default state, you can adjust the 'slider' to set the curve's smoothness level.
- Tap 'Display' when the icon appears selected , the curve's anchor points will be shown.
- Tap and hold the anchor point , drag it to adjust the position (can only adjusted between two adjacent anchor points).
- To add an anchor point: Tap 'Add' and when the icon is selected , the curve will display preset addable white dots . Tap on any of these white dots to add a new anchor point to the curve.
- To delete an anchor point: Tap 'Delete' and when the icon is selected , Taping on any anchor point will remove it from the curve.

IV GETTING STARTED



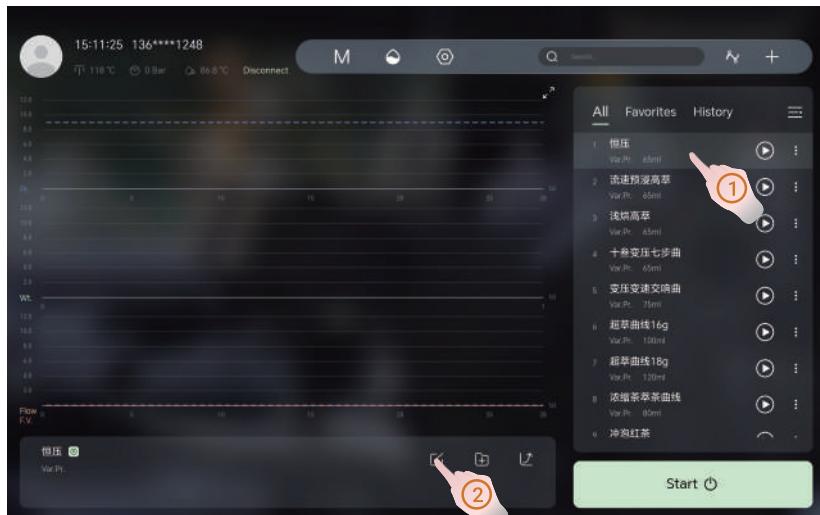
- ⑯ Tap and enter the curve name (required).
- ⑰ Tap 'Add' the current curve will be invalidated and create a new one.
- ⑱ Tap 'Save' to proceed to the curve notes editing page.
- ⑲ Edit the relevant information about the coffee beans (optional).
- ⑳ The coffee notes will automatically generate a commentary based on the coffee bean information, or you can directly edit the commentary (optional).
- ㉑ Tap 'Save' or 'Save As' to save the curve and automatically return to the home page.
- ㉒ Tap 'Back' to return to the previous page.
- ㉓ Tap 'Home' to return to the home page without saving the curve.

IV GETTING STARTED

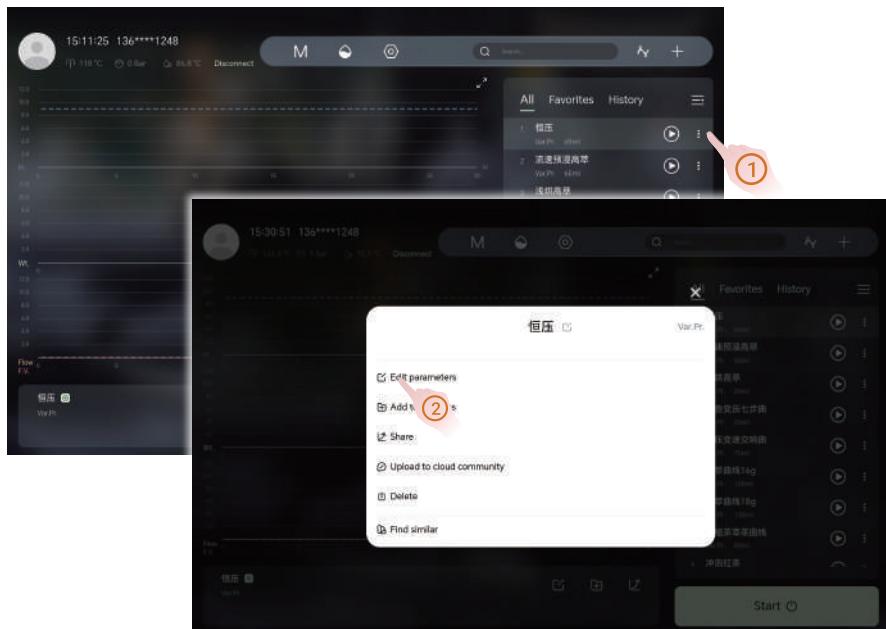
4.4 EDITING COFFEE CURVES

Method One: ①Tap 'Selected Curve'

②Tap 'Edit Curve' 

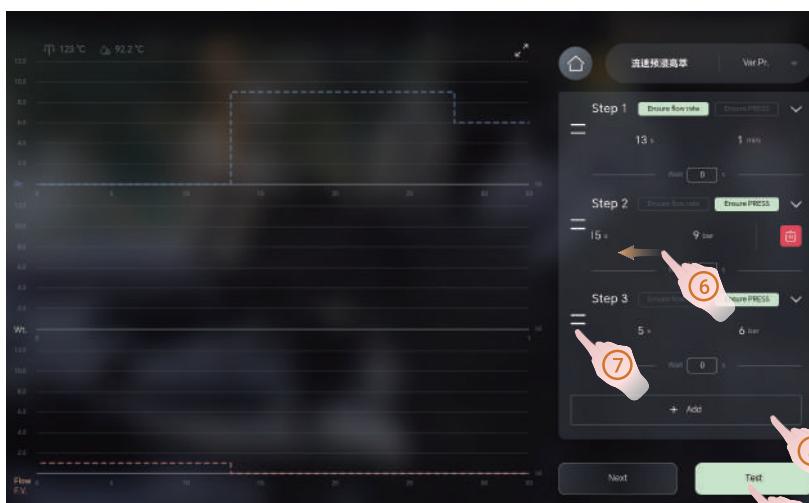


Method Two: ①Click the 'More' button on the coffee curve  ②Click 'Edit parameters' 



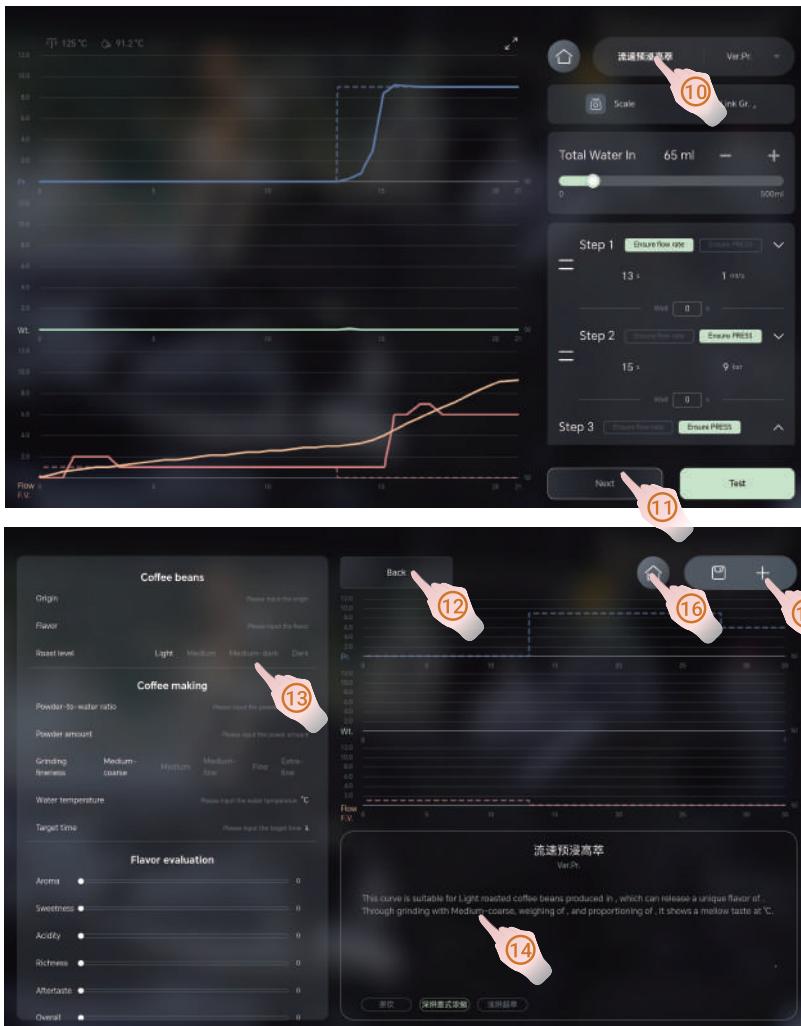
IV GETTING STARTED

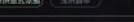
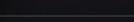
4.4.1 EDITING COFFEE CURVES



- ③ Tap the 'slider, value box, +,-' to adjust the total water volume.
- ④ Edit the 'Pressure Priority/Flow Rate Priority,' time, and pressure/flow rate for each step of water infusion.
- ⑤ Tap the 'Input Box' to adjust the 'Wait Time' between two steps of water infusion.
- ⑥ After collapsing a step, swipe left to delete that step.
- ⑦ Long press the 'Sort' icon  before a water infusion step, then drag it up or down to adjust the order.
- ⑧ Tap the '+ Add' button to add a new step of water infusion.
- ⑨ Tap the 'Test' button to do an extraction based on the modified parameters.

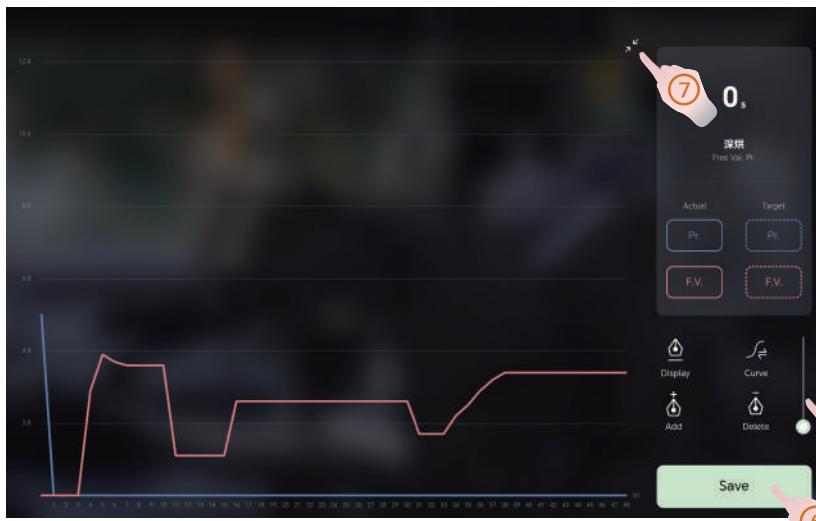
IV GETTING STARTED



- ⑩ 点击可修改曲线名称
- ⑪ 点击“下一步”按钮，进入曲线笔记编辑页面
- ⑫ 点击“返回”按钮，页面返回到上一页面
- ⑬ 修改咖啡豆的相关信息
- ⑭ 咖啡笔记会根据咖啡豆的信息自动生成一段解说，也可直接编辑解说
- ⑮ 点击“保存”，保存当前参数并自动返回首页；
点击“另存为”图标，根据当前参数另存为一条新曲线，原有的曲线参数保持不变
- ⑯ 点击“首页”，不保存当前参数，直接返回首页

IV GETTING STARTED

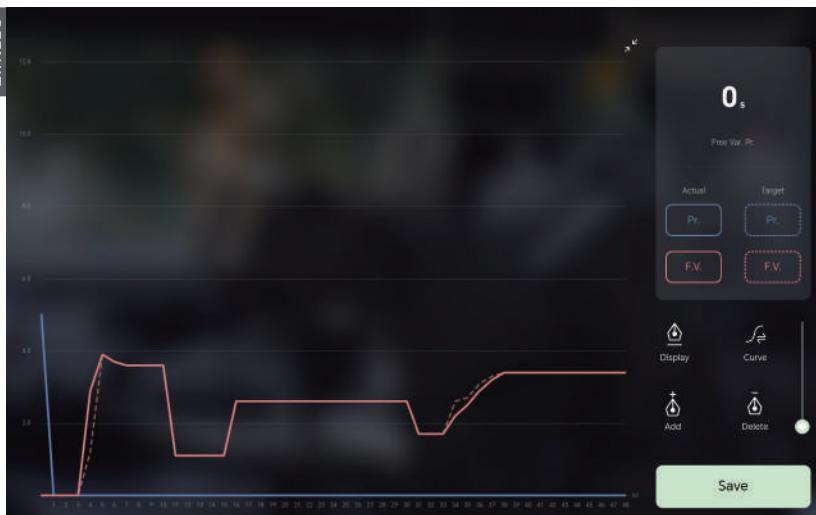
4.4.2 EDITING FREE VARIABLE PRESSURE CURVE PARAMETER



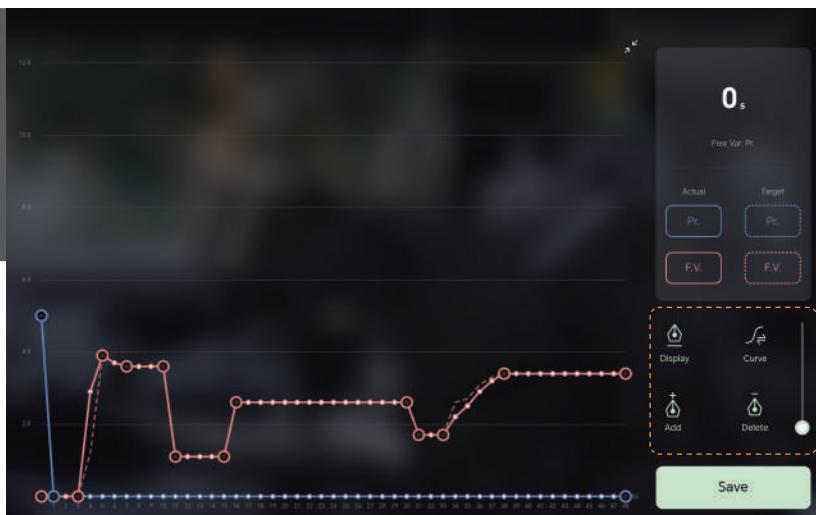
- ③ Tap or slide the 'Slider', '+' or '-' to set the total water infusion volume.
- ④ Tap 'Enlarge Curve' ↗ to enter the free variable pressure curve editing page.
- ⑤ Tap 'Display,' 'Add,' 'Delete,' or use the 'Slider' to edit the curve parameters and smoothness.
- ⑥ Tap the 'Save' button to save the current settings and exit the page.
- ⑦ Tap 'Minimize Curve' ↘ to exit the page without saving the current settings.

IV GETTING STARTED

DEFAULT

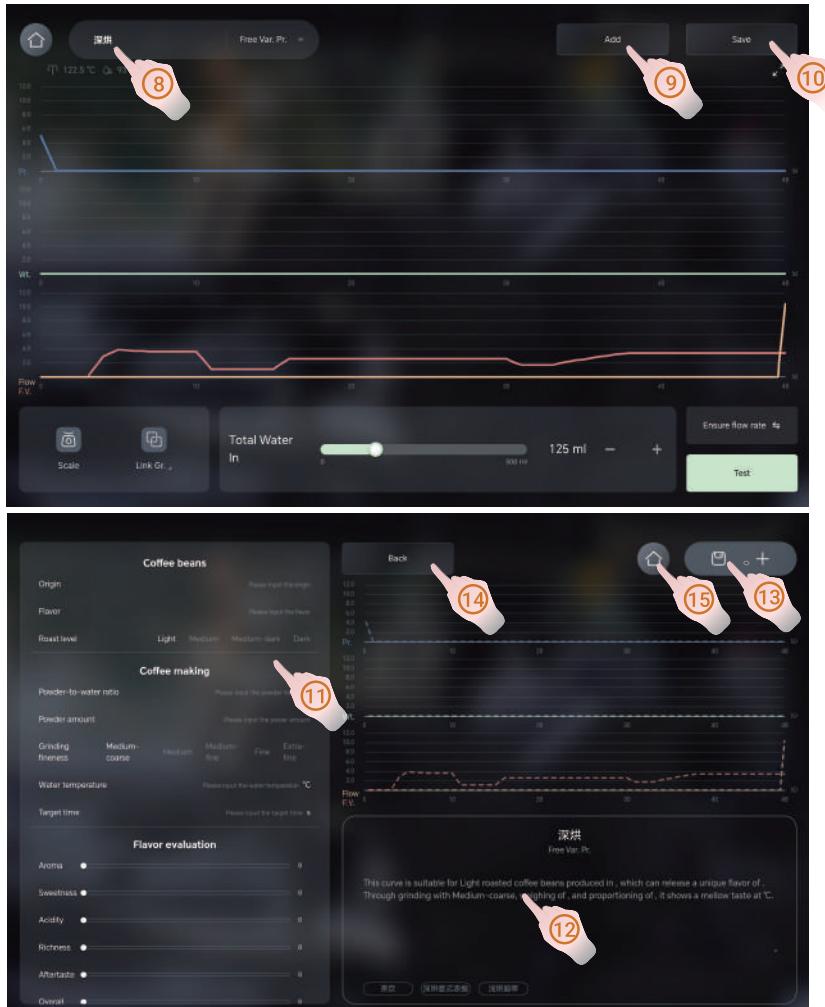


EDITING CURVE PARAMETERS



- In the default state, you can adjust the 'slider' to set the curve's smoothness level.
- Tap 'Display' when the icon appears selected , the curve's anchor points will be shown.
- Tap and hold the anchor point , drag it to adjust the position (can only adjusted between two adjacent anchor points).
- To add an anchor point: Tap 'Add' and when the icon is selected , the curve will display preset addable white dots .
- Tap on any of these white dots to add a new anchor point to the curve.
- To delete an anchor point: Tap 'Delete' and when the icon is selected , Taping on any anchor point will remove it from the curve.

IV GETTING STARTED



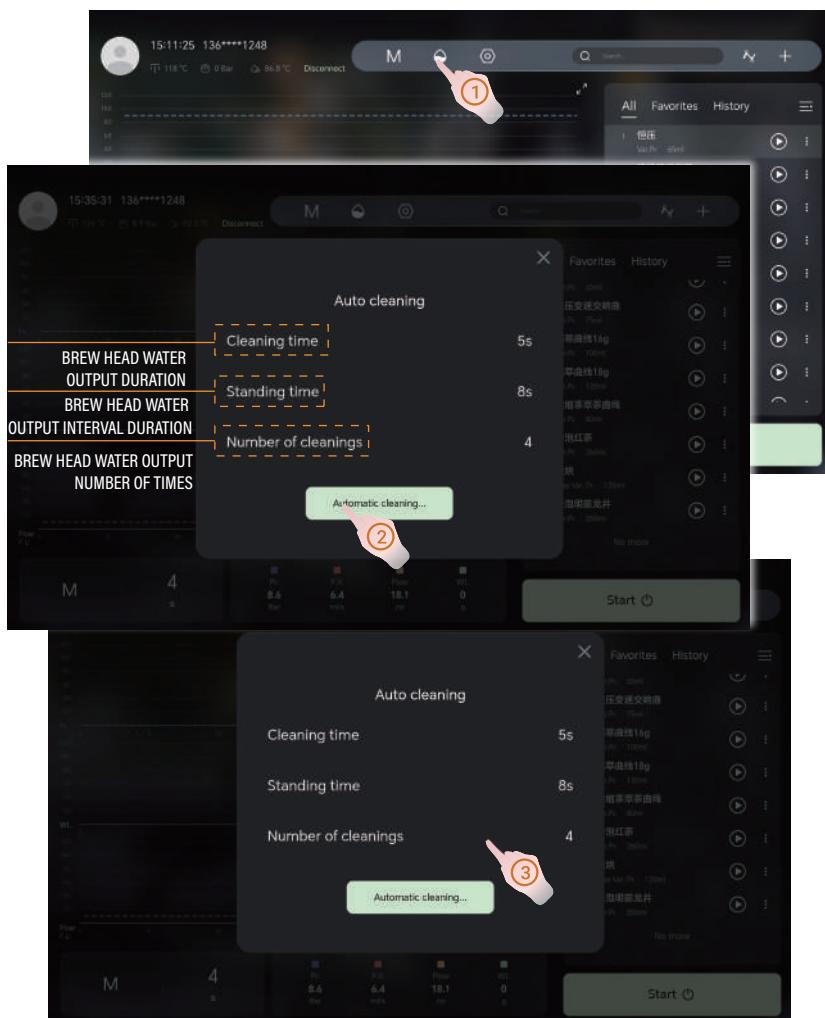
- ⑧ Tap to edit the curve name.
- ⑨ Tap 'Add' to create a new curve without saving the current parameters.
- ⑩ Tap 'Save' to enter the curve notes editing page.
- ⑪ Edit the relevant information about the coffee beans.
- ⑫ Coffee notes will automatically generate a description based on the coffee bean information, which can also be directly edited.
- ⑬ Tap 'Save'  to save the current parameters and automatically return to the homepage.
- ⑭ Tap 'Save As'  to save the current parameters as a new curve while retaining the original curve's parameters.
- ⑮ Tap 'Back' to return to the previous page.
- ⑯ Tap 'Home'  to return to the homepage without saving the current parameters.

IV GETTING STARTED

4.5 AUTO CLEANING

- ① Tap the 'Clean' button  on the homepage, 'Auto Cleaning' popup.
- ② After setting the cleaning parameters, tap 'Start Cleaning' button.
- ③ The device will automatically clean according to the cleaning parameters 'cleaning time, standing, and cleaning cycle.' During the cleaning process, the device is not allowed to perform any other operations. and will automatically stop once the device meets the target cleaning parameters.

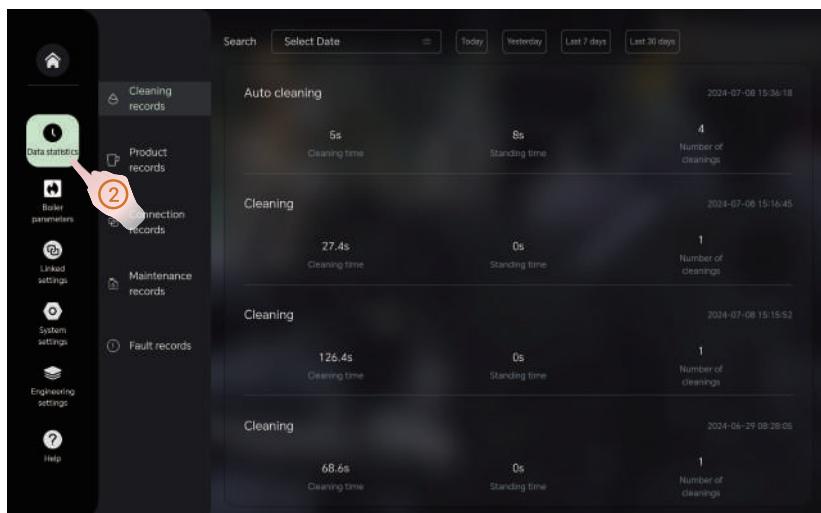
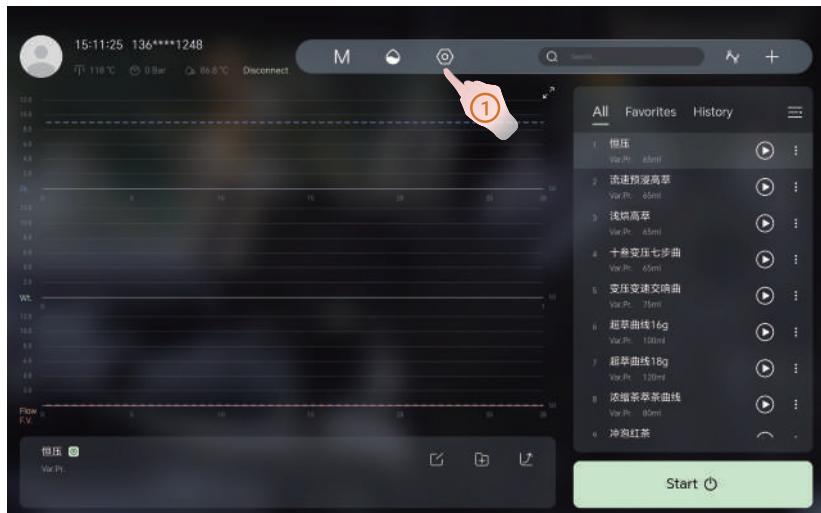
Note: The factory default settings for automatic cleaning are cleaning time 5s, standing 8s, and cleaning cycle 3 (for detailed settings, refer to page 32, section 5.4.1 Cleaning Settings).



V SETTINGS

VIEWING DATA OR SETTING PARAMETERS

- ① Tap 'Settings'  on the homepage to enter the settings page.
- ② View or set data statistics, boiler parameters, linkage settings, system settings, engineering settings, and help on machine.

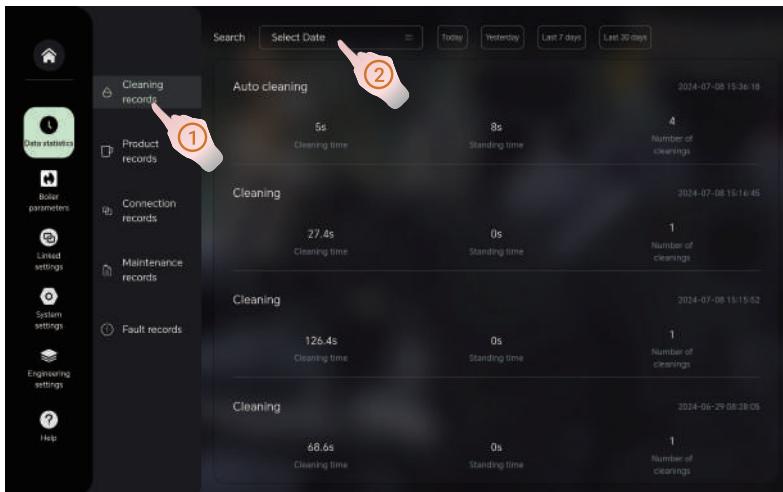


V SETTINGS

5.1 DATA STATISTICS

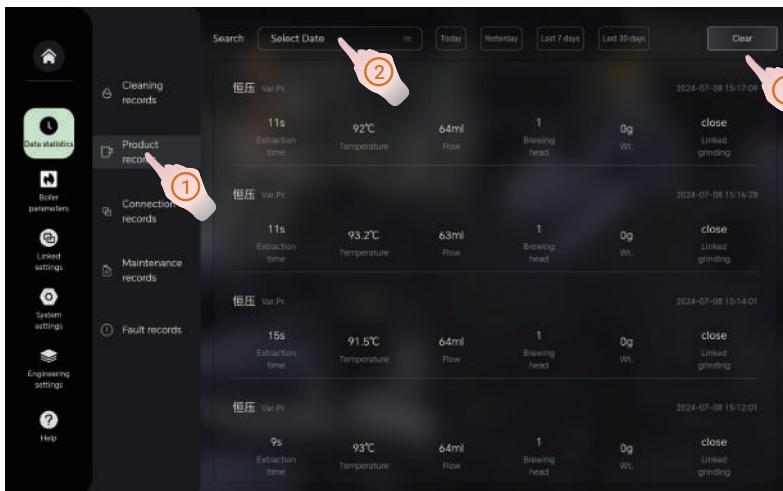
5.1.1 CLEANING RECORDS

- ① Tap 'Cleaning Records' to view the dates, cleaning times, standing, and cleaning cycles of manual cleanings.
- ② Tap 'Select Date' input box to choose a specific date or Tap 'Today,' 'Yesterday,' 'Last 7 Days,' or 'Last 30 Days' to view records for the selected period.



5.1.2 Product Records

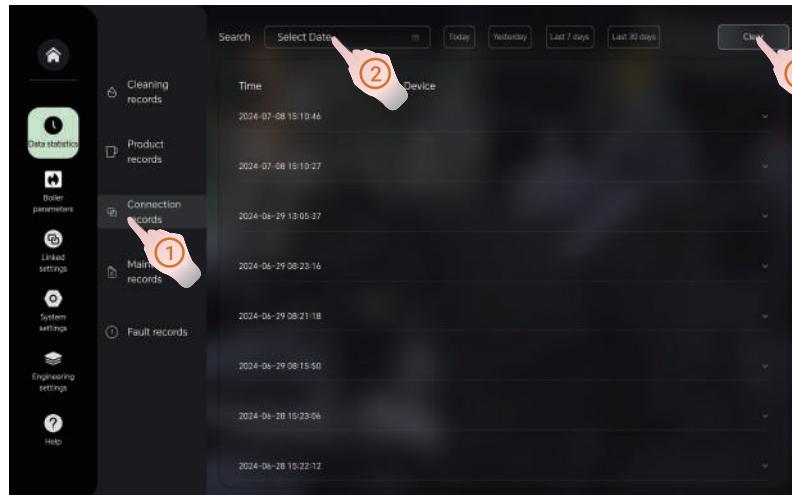
- ① Tap 'Product Records' to view data such as coffee extraction names, dates, extraction times, extraction temperatures, and flow rates.
- ② Tap 'Select Date' input box to choose a specific date or Tap 'Today,' 'Yesterday,' 'Last 7 Days,' or 'Last 30 Days' to view records for the selected period.
- ③ Tap 'Clear' button to delete product records.



V SETTINGS

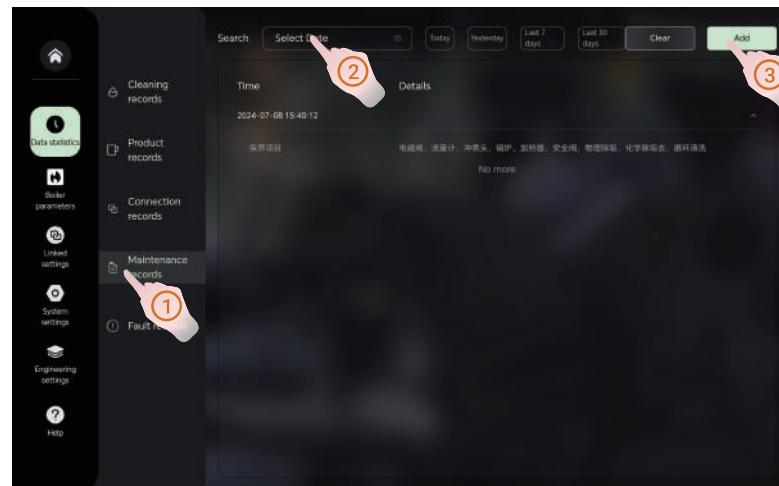
5.1.3 CONNECTION RECORDS

- ① Tap 'Connection Records' to view data such as the date and time of connections between the coffee machine and other devices, as well as device information.
- ② Tap 'Select Date' input box to choose a specific date or Tap 'Today,' 'Yesterday,' 'Last 7 Days,' or 'Last 30 Days' to view records for the selected period.
- ③ Tap 'Clear' button to delete connection records.



5.1.4 Maintenance Records

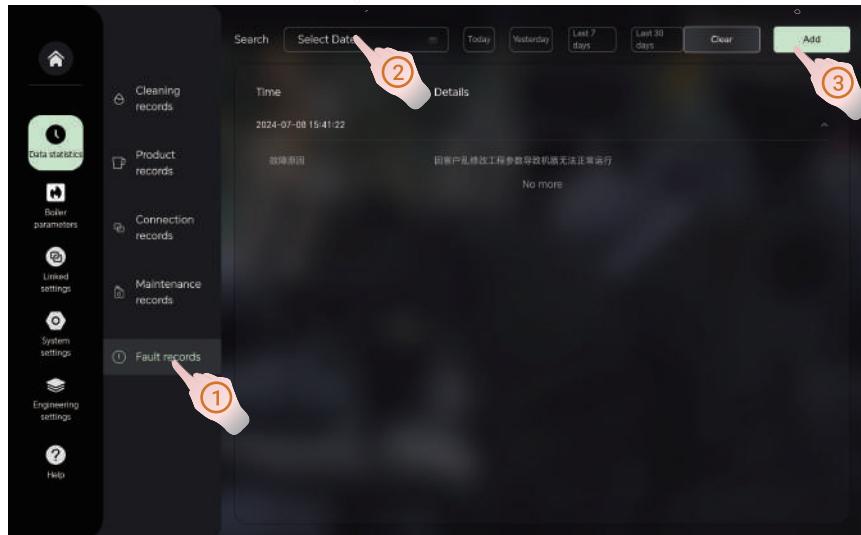
- ① Tap 'Maintenance Records' to view information such as the date and time of the coffee machine's maintenance and specific maintenance items.
- ② Tap 'Select Date' input box to choose a specific date or Tap 'Today,' 'Yesterday,' 'Last 7 Days,' or 'Last 30 Days' to view records for the selected period.
- ③ Tap 'Add/Clear' button to add or delete maintenance records.



V SETTINGS

5.1.5 FAULT RECORDS

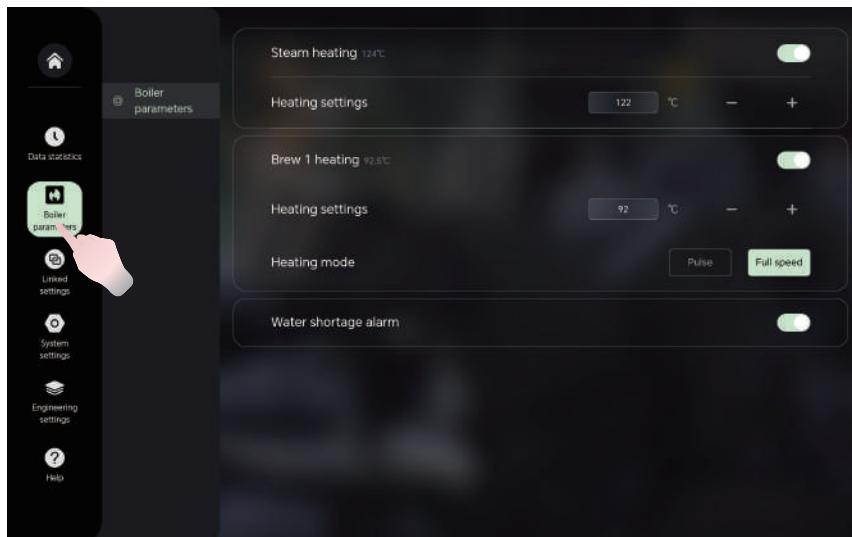
- ① Tap 'Fault Records' to view detailed information about specific faults that have occurred with the coffee machine.
- ② Tap 'Select Date' input box to choose a specific date or Tap 'Today,' 'Yesterday,' 'Last 7 Days,' or 'Last 30 Days' to view records for the selected period.
- ③ Tap 'Add/Clear' button to add or delete maintenance records.



V SETTINGS

5.2 BOILER PARAMETERS

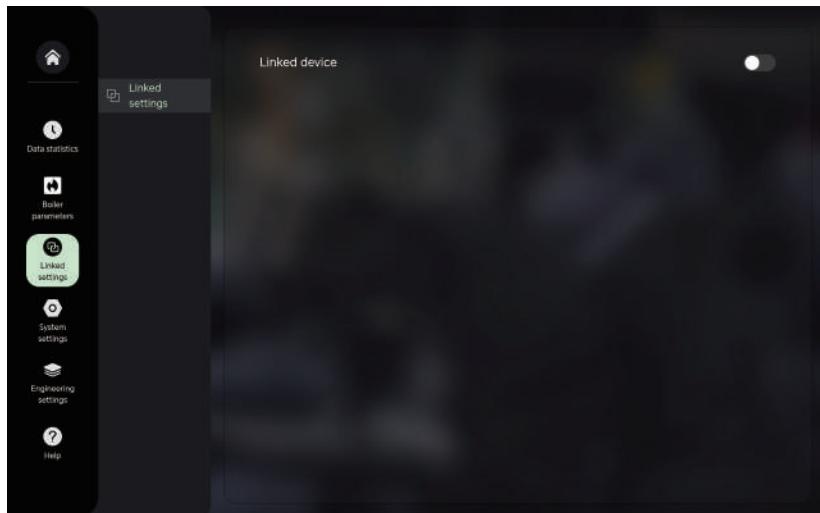
Tap 'Boiler Parameters' to view and set the heating control and water shortage alarm settings.



- Tap the steam heating 'Toggle Button' to turn on or off the steam boiler heating. The default factory setting is off. 
- Once 'Steam Heating' is turned on, you can set the target temperature of the steam boiler by tapping the heating settings 'Input Box,' '+' or '-' buttons (recommended range: 123 °C to 130 °C).
- Tap the Brew 1 heating 'Toggle Button' to turn on or off the brew boiler heating. The default factory setting is off. 
- Once 'Brew 1 Heating' is turned on, you can set the target temperature of the brew boiler by tapping the heating settings 'Input Box,' '+' or '-' buttons (recommended range: 90 °C to 95 °C).
- Tap the 'Pulse/Full Speed' button to choose the heating mode for the brew boiler (full-speed mode heats faster but consumes more power, while pulse mode heats slower but consumes less power).
- Tap the water shortage alarm 'Toggle Button' to turn on or off water shortage alarm. The default factory setting is on. (If the device triggers water shortage alarm during extraction, it can continue to dispense 150ml of water before automatically stopping the extraction.)

V SETTINGS

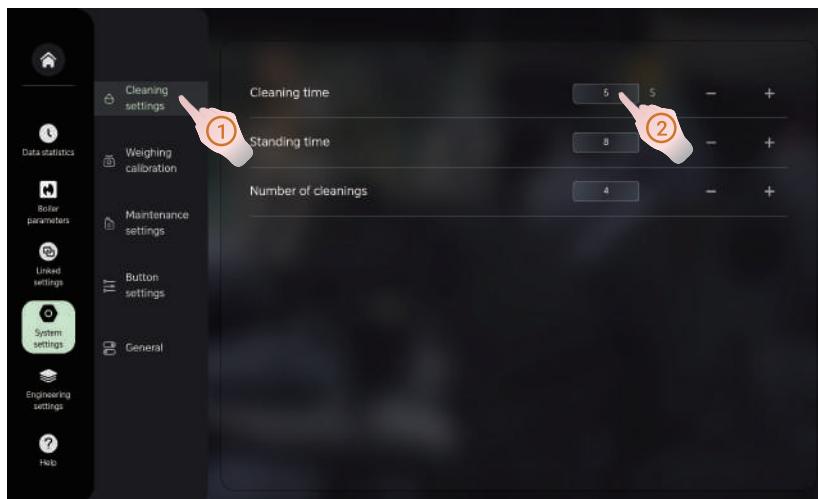
5.3 LINKAGE SETTINGS (Feature not available yet)



5.4 SYSTEM SETTINGS

5.4.1 CLEANING SETTINGS

- ① Tap 'Cleaning Settings' to view and set the coffee machine's 'Cleaning time,' 'Standing,' and 'Cleaning cycle.'
- ② Tap 'Value Box,' '+' or '-' buttons to set the 'Cleaning time,' 'Standing,' and 'Cleaning cycle.'

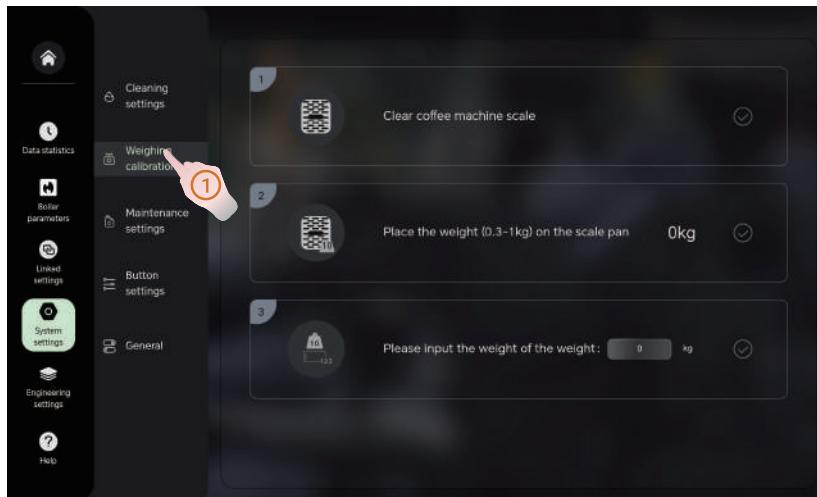


V SETTINGS

5.4.2 WEIGHT CALIBRATION (Feature not available yet)

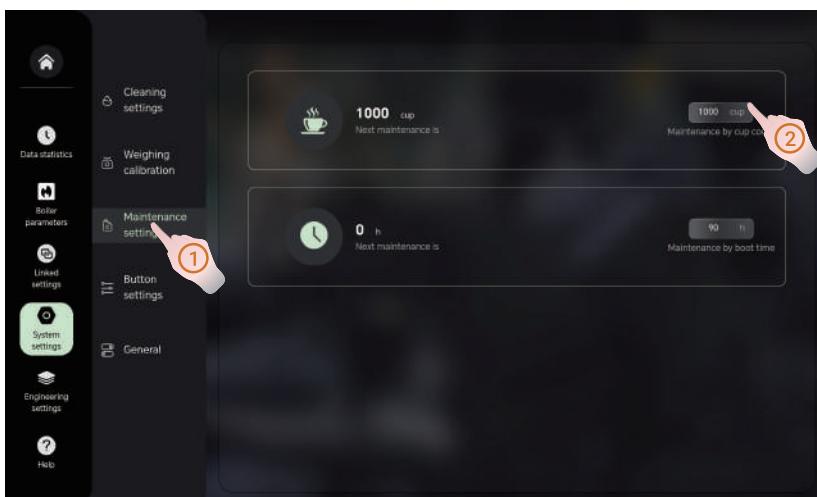
- ① Tap 'Weight Calibration' to calibrate the scale.

If there is a weight discrepancy and no hardware issues are found, you can contact customer service. If necessary, follow the steps in the diagram below to calibrate the scale.



5.4.3 MAINTENANCE SETTINGS

- ① Tap 'Maintenance Settings' to view or set the machine's maintenance schedule based on the number of cups or start-up time.
- ② Tap 'Input Box' to enter the number of cups or start-up time for maintenance.

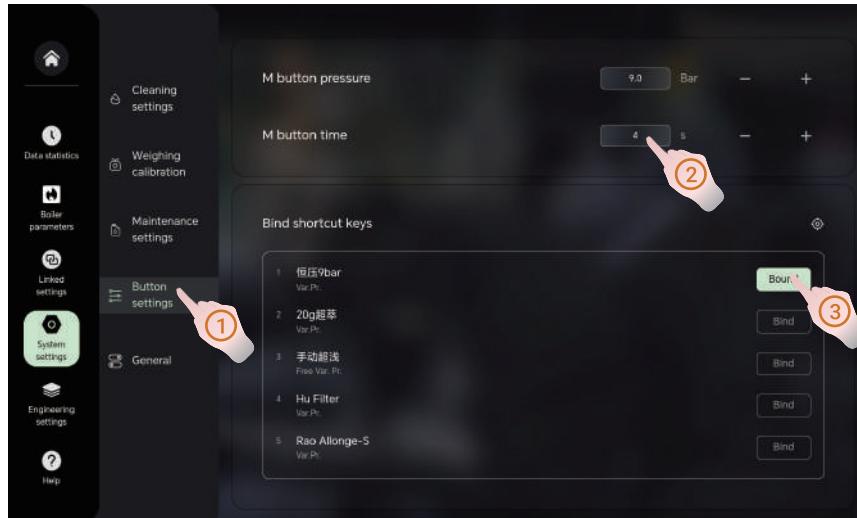


V SETTINGS

5.4.4 BUTTON SETTINGS

- ① Tap 'Button Settings' to view and set the parameters for the manual button (M button) and physical buttons.
- ② Tap 'Input Box,' '+' or '-' buttons to enter the extraction pressure and time for the manual button (M button).
- ③ Bind Shortcut button (Physical Button): Select and tap the 'Bind' button next to the coffee curve to link the physical button with the selected coffee curve. The physical button will do the extraction according to the bound coffee curve.

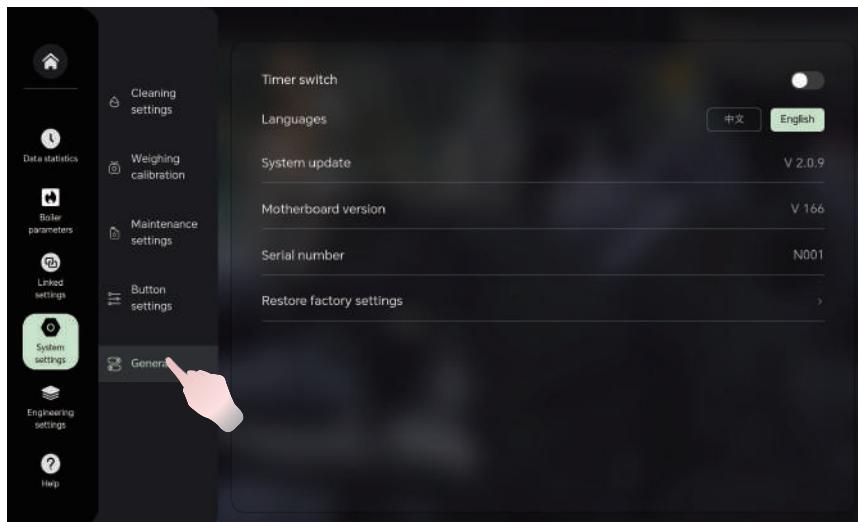
Newly registered users have the physical button defaulted to bind with the 'Constant Pressure' curve.
A physical button can only be bound to one coffee curve.
Tap "Locate"  button to locate the position of the bound coffee curve.



V SETTINGS

5.4.5 GENERAL SETTINGS

Tap 'General' to view and set scheduled power on/off, language, version, and factory reset options.

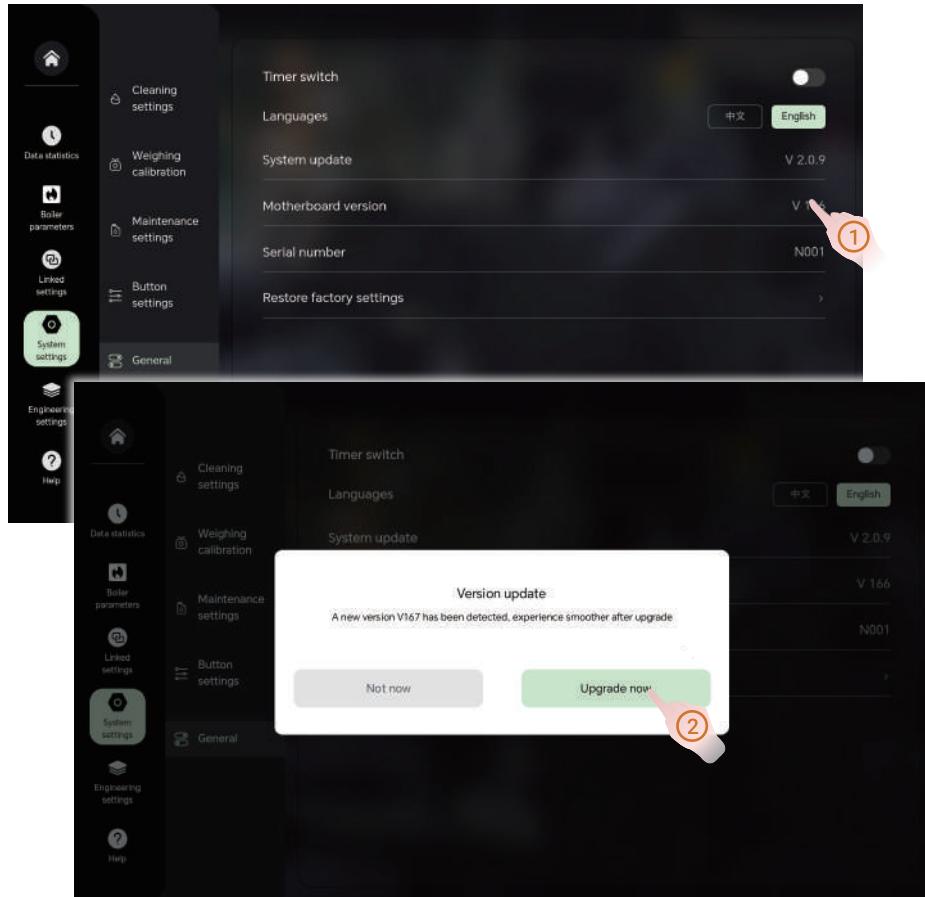


- Timer Switch (Feature not available yet): The device can be scheduled to turn on and off.
- Language: Switch between Chinese and English.
- System Update: Displays the current version of the app.
- Host Version: Displays the current version of the device, can do OTA (Over-the-Air) updates
- Serial Number: Displays the serial number of the current device.
- Restore factory settings: Resets the device's internal storage data (M button parameters, cleaning parameters, boiler parameters, maintenance parameters, and engineering parameters).

V SETTINGS

5.4.6 HOST VERSION OTA UPGRADE1

- ① Tap 'Host Version' setting.
- ② Tap 'Upgrade Now' button in the 'Version Update' pop-up window
- ③ The device will automatically upgrade. Once the upgrade is complete, Tap the 'Close' icon at the top right corner of the pop-up window to finish the OTA upgrade.



⚠ NOTE

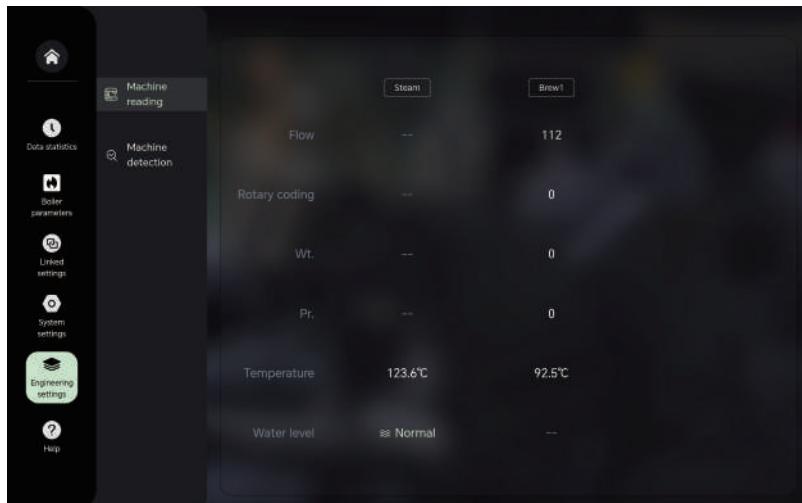
When OTA upgrade completed, the device must be manually powered off and restarted to function properly.

V SETTINGS

5.5 ENGINEERING SETTINGS

5.5.1 MACHINE READINGS

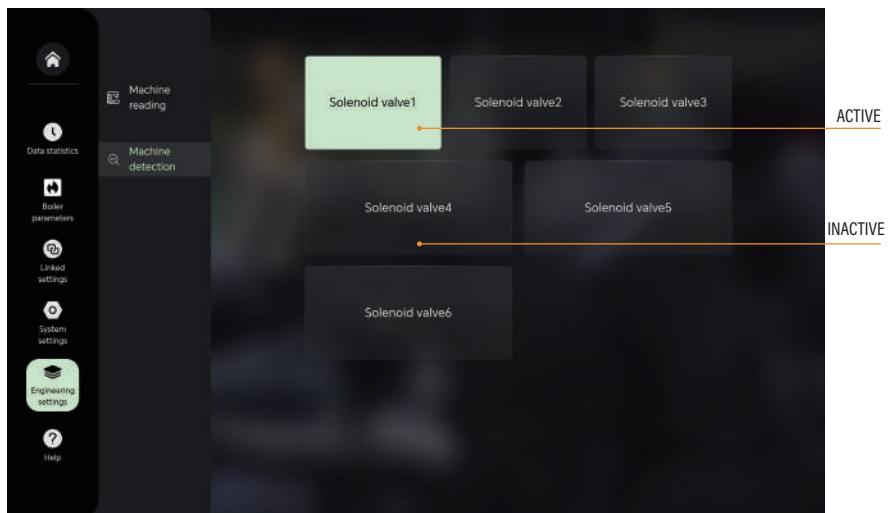
Machine readings displays the temperature and water level of the steam boiler, as well as the flow, rotary coding, weight, pressure, and temperature of the brew head.



5.5.2 MACHINE DETECTION

Machine detection use for engineering personnel testing. Please operate with caution!

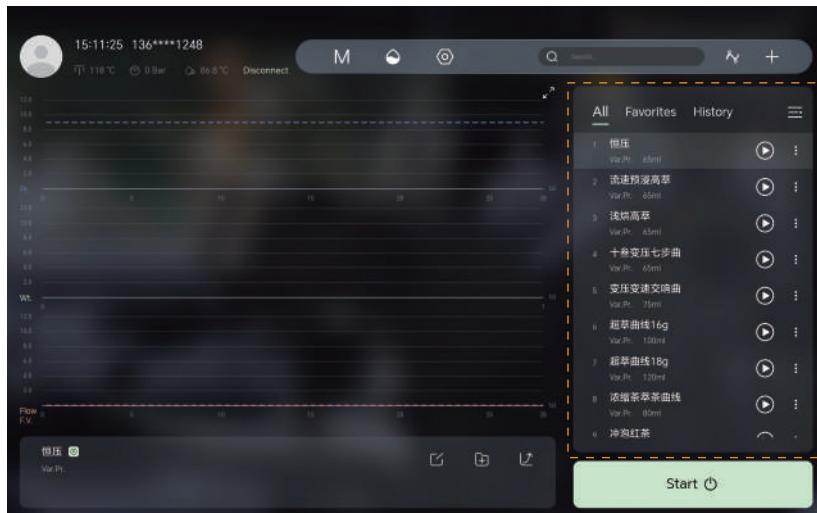
When Taping on a specific 'button,' it will light up and execute corresponding action; the corresponding device component will automatically operate. When manually activated, it must be reset upon exiting.



VI CURVE LIBRARY

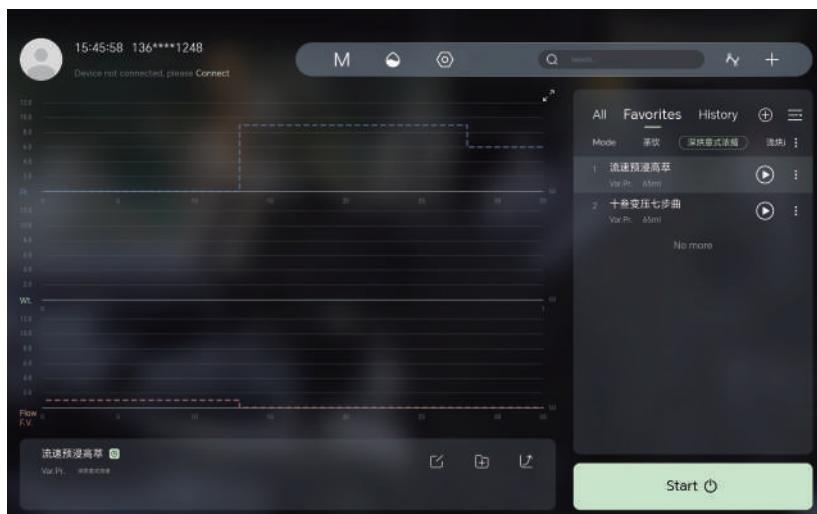
6.1 All

- The Curve Library defaults to displaying 'All' panel, which shows all coffee curves under the APP account.
- Newly created or downloaded coffee curves are listed at the top of the 'All' list in the Curve Library.
- The Curve Library can save up to 200 coffee curves.



6.2 FAVORITES

- 'Favorites' displays the coffee curves saved in each favorites folder (for more on favorites folders, see page 41, section 6.5).
- By default, a new APP account will display the 'Mode > Variable Pressure' curve.

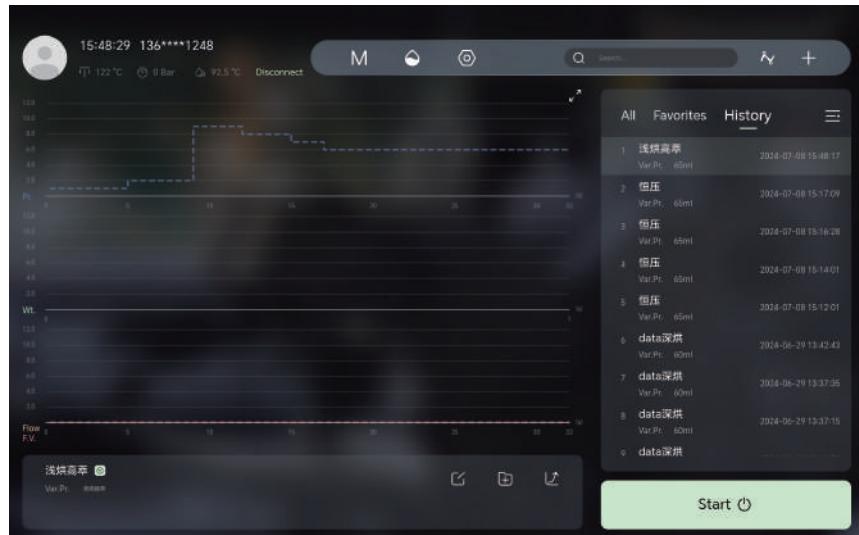


VI CURVE LIBRARY

6.3 HISTORY

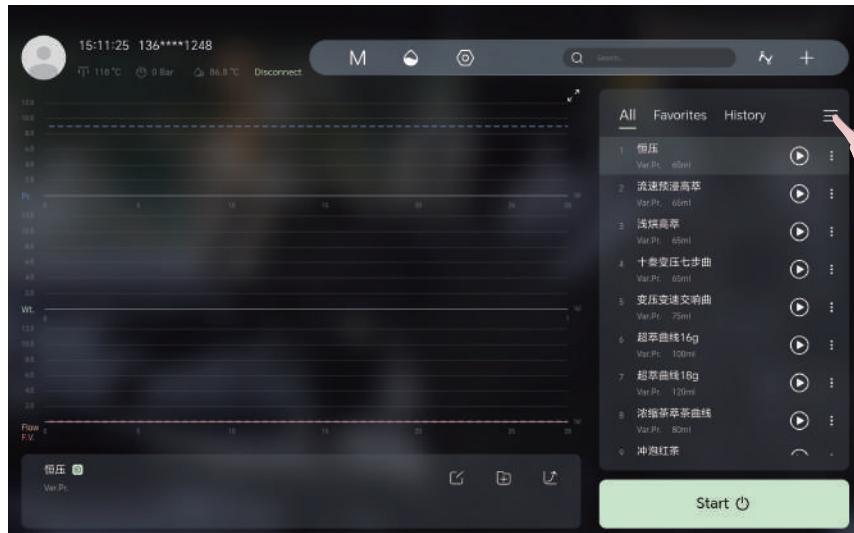
The 'History' in the Curve Library shows the extraction history of the machine.

The 'History' can save up to 150 coffee extraction records.

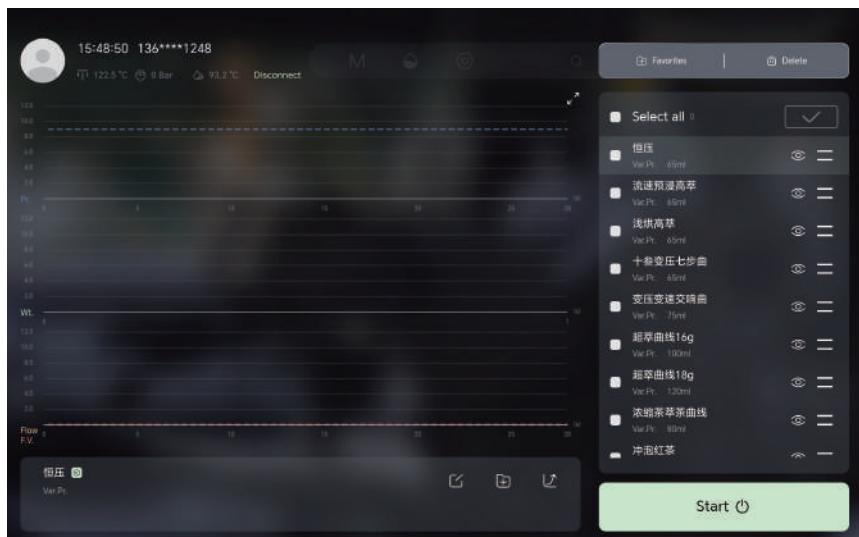


6.4 BATCH OPERATIONS

Tap 'Batch Operations' icon in the Curve Library enter the batch operations page



VI CURVE LIBRARY



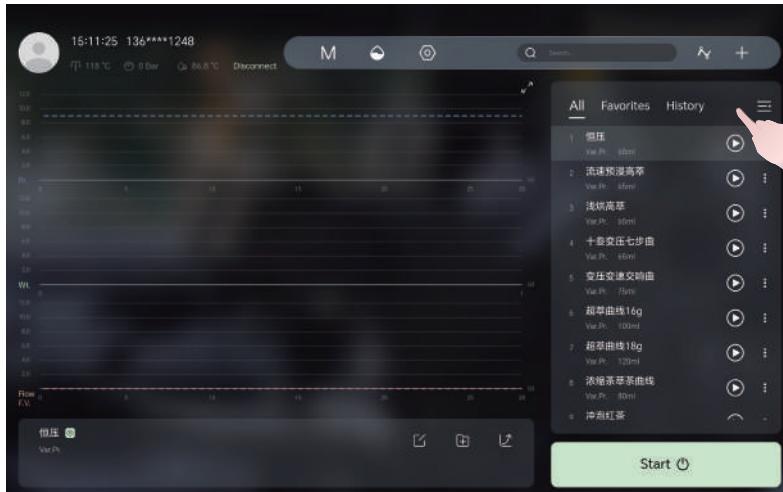
- In batch operation mode, can select and edit multiple coffee curves
- In batch operation mode, tap "Favorite" button, add selected curves to your favorites
- In batch operation mode, tap "Delete" button, delete the selected curves
- In batch operation mode, tap "Show/Hide" of the curve, control the visibility in the curve library list
- In batch operation mode, long press "Sort" of the curve, drag up or down to adjust the order
- In batch operation mode, Tap "Done" button , save the current settings and exit

Note: 'Show/Hide' and 'Sort' only available in the 'All' and 'Favorites' panels, unavailable in the 'History' panel

VI CURVE LIBRARY

6.5 FAVORITES FOLDER

CREATING A NEW FAVORITES FOLDER: Tap 'New'  in the Curve Library 'Favorites' to create a new favorites folder



EDITING A FAVORITES FOLDER

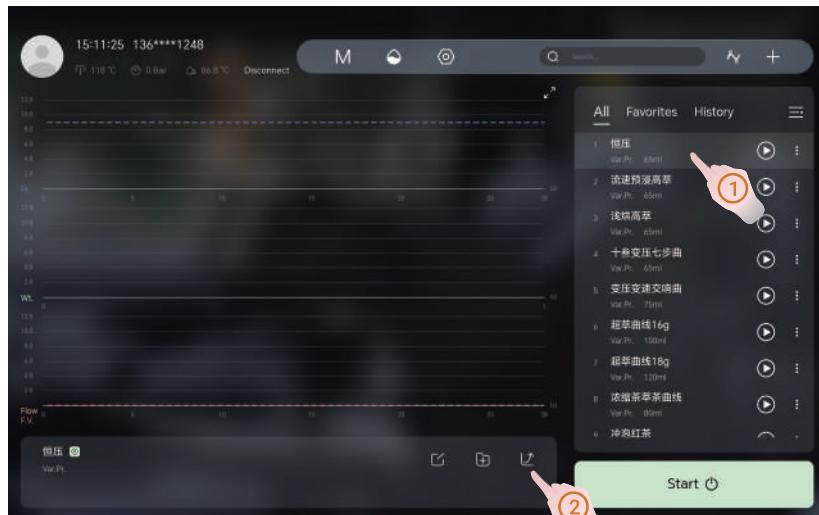
- ① Tap 'More'  ② Long press the menu
- ③ Long press 'Move'  drag up or down to reorder the folders.
- Tap 'Edit'  can edit the name of the folder.
- Tap 'Delete'  can delete the folder (only empty folders can be deleted)



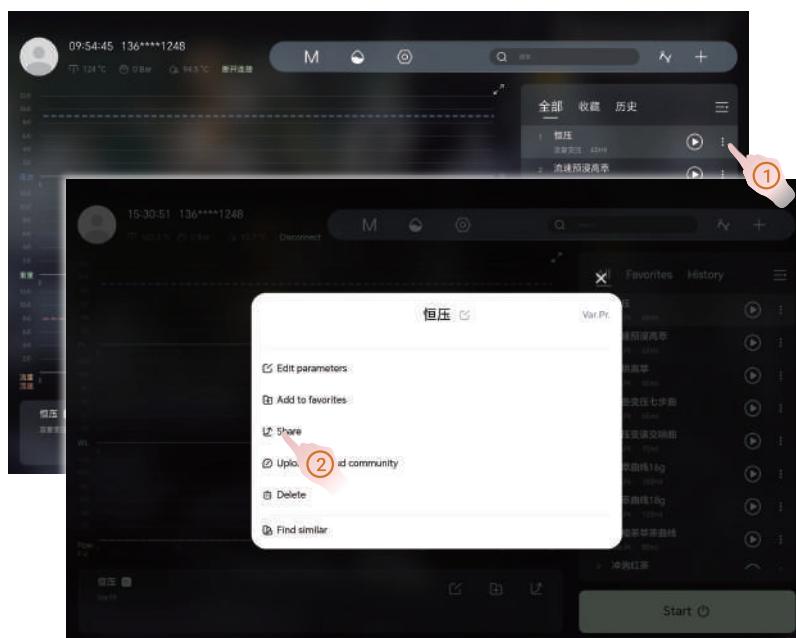
VI CURVE LIBRARY

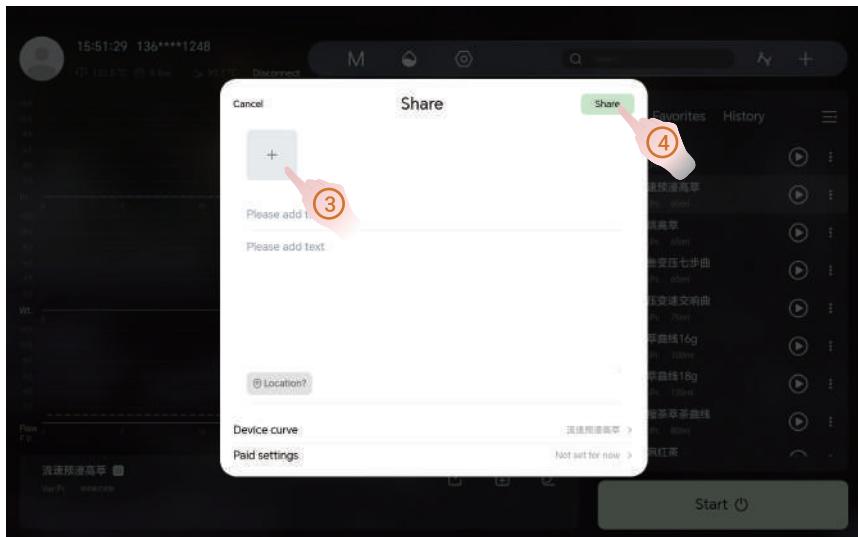
6.6 Sharing Coffee Curves

Method One: ① Tap 'Select curve' ② Tap 'Share' 



Method Two: ① Tap coffee curve 'more'  ② Tap 'Share'





③ Editing the Share Content

- Tap '+' to add an image or video (required).
- Enter a title and body text (required).
- Share your location.(optional)
- Write a note (required, defaults to the note of the currently selected coffee curve in the Curve Library).
- Payment Settings(Optional: Set a fee for others to download this curve)

④ Tap the 'Share' button. Once it approved by the platform, the coffee profile will be shared with the community.

VII MAINTENANCE AND CARE

Daily Cleaning Components	Cleaning Period	Cleaning methods
Brew head	Daily	Clean with a brush; soak in solution
Steam wand	Daily	Clean promptly; soak in hot water
Drip tray	Daily	Clean with a brush
Filter baskets of brew head	Daily	Clean with a brush; soak in solution
Regular Maintenance Components	Maintenance Period	Maintenance methods
Steam valve	6-9 months	Disassemble for cleaning, remove dirt, and apply oil
Solenoid valve	6 months	Disassemble and clean the internal valve core
Heating pipe	6 months	Disassemble and descale
Flow meter	3 months	Disassemble and descale
Various copper pipes, pipe lines, interfaces	12 months	Disassemble and descale
Inside boiler	12 months	Disassemble and descale
temperature probe	6 months	Disassemble and descale
water level probe	6 months	Disassemble and descale
Consumable Replacement	Replacement Period	Replacement Methods
Brew head seal ring	6 months	Watch the video on the official account
Steam valve seal ring	12 months	Watch the video on the official account
Safety Check		
<ol style="list-style-type: none"> 1. Check for loose power socket and perform a safety check on the high-pressure valves. 2. Check for water leaks from the machine. 3. Any other issues. 		

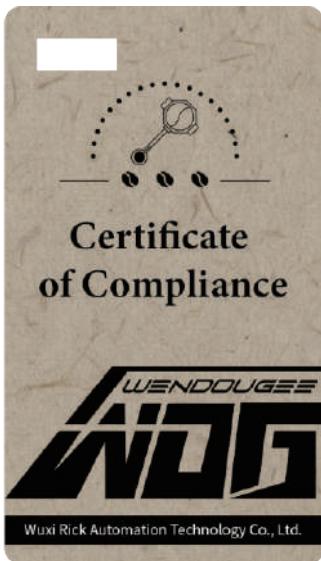
Commonly Used Tools

Multi-functional screwdriver, hex key set, needle-nose pliers, 17/19 mm wrench, adjustable wrench, diagonal pliers

VIII TROUBLESHOOTING

No.	FAQ	Cause	Solutions
Screen Error			
1.1	NTC1 fault	Damage of steam temperature probe	Replace with the spare probe
1.2		Poor connection of steam temperature	Reconnect
1.3		Damage of coffee temperature probe	Replace with the spare probe
1.4		Poor connection of coffee temperature	Reconnect
1.5	NTC2 fault	Incorrect Boiler Selection	Dual boiler model should be switched to "single boiler"
1.6		Program bug	Update the program
Steam/Boiling Water			
2.1	Excessive Steam	Temperature for Boiler A is too High	System Settings: Decrease the Temperature for Boiler A
2.2-1	Insufficient Steam	Temperature for Boiler A is too low	System Settings: Increase the Temperature for Boiler A
2.2-2		Steam valve failure	Disassemble and test steam valve
2.3-1		Blockage of inlet valve	Manually discharge boiling water
2.3-2		Damaged plug of inlet valve	Replace the inlet valve
2.3-3		Position of water level probe too high	Restore the probe and lock it
2.3-4		Water level wire loose	Tighten water level wire
2.3-5	High Steam Humidity	Scaling of the water level probe	Clean up probe scale
2.3-6		Steam boiler ground wire loose	Tighten the ground wire
2.3-7		Main board failure	Replace main board
2.3-8		Water inlet valve failure	Replace water inlet valve
2.3-9		Water level probe failure	Replace water level probe
Tripping			
3.1	Tripping	Air switch overload	Replace the air switch
3.2	Tripping upon power-on	Short circuit/leakage of external line	Replace the air switch
3.3	Tripping immediately when starting up	Circuit\switch\ heating block\ main board short circuit or leakage	Check circuit\ switch\ heating block\ main board
3.4	Tripping while boiling	Heating pipe\ heating line\ relay short circuit or leakage	Check heating pipe\ heating line\ relay
3.5	Tripping while brewing coffee	Water pump or brew valve short circuit or leakage	Check water pump or brew valve
3.6	Tripping while filling water	Water pump or water inlet valve short circuit or leakage	Check water pump or water inlet valve

IX CERTIFICATE OF CONFORMITY



X WARRANTY COVERAGE

According To The National Three-guarantee Regulations And Relevant Industry Standards, Our Company Implements The Following Warranty Policy For Its Products:

1. Agent distribution: From the date of manufacture, a 15-month warranty on spare parts is provided, excluding other costs such as maintenance fees for wearing parts and labor costs. The shipping costs of spare parts during the warranty period shall be borne by the seller.
2. End customers: From the date of installation, the whole machine is under warranty for 12 months, including spare parts fees, maintenance fees, labor costs, etc.
3. Value-added services such as renewal and after-sales package can be purchased.
4. Warranty service does not provide quality assurance if it falls into any of the following situations, but repairs can be paid for:

- Damage to the product caused by not using, maintaining, or storing according to the instructions;
- The product needs regular maintenance and safety inspection, otherwise the safety hazards caused by scale, natural aging and other factors are not covered by the warranty;
- All appearance parts and maintenance parts, such as aluminum shell parts, stainless steel mirror panels, paint surfaces, sealing ring plastic parts, etc.;
- Damage to the product caused by self-modification and disassembly of the product;
- Unable to show the product body code, you cannot enjoy after-sales service;
- No service will be provided if the seller verbally promises that it exceeds the warranty principles stipulated in this agreement;
- Equipment that is not originally produced by our company, processed products, or equipment that is clearly stipulated in the sales contract as not covered by warranty.

XI DISCLAIMER

WENDOUGEE is committed to continuously improving the functions of its products. The specifications and contents of future products may change without prior notice. Please understand!

If there are any differences between the icons, pictures, etc. in the manual and the actual product, please refer to the actual product. The company reserves the final right of interpretation of all technical parameters and graphic information.

Please read this manual carefully before using this product. The company will not assume any responsibility for any losses caused by misoperation of this product due to failure to comply with the requirements of the manual or failure to correctly understand the requirements of the manual.

XII CONTACT US

WENDOUGEE, founded in 2014, is a Chinese coffee equipment R&D and manufacturing brand.

Committing to providing the industry with a complete set of solutions for grinding, extraction, and milk frothing.

The founder has been deeply involved in the coffee industry for many years, and also possesses advanced structural & functional design concepts,

Veteran experience in precision processing industry, truly standing from the perspective of baristas, and coffee shop owners to develop equipment,

Comparing to other domestic coffee machine manufacturing competitors who focus only on products themselves, we aim to provide a set of solutions that can change the tradition of the entire industry.

COFFEE IS FUN AND MORE



REGISTER AND ACTIVATE



CONTACT AFTER-SALES



OFFICIAL WECHAT

WWW.WENDOUGEE.COM

WENDOUGEE

E-MAIL : MICA@WENDOUGEE.COM

WUXI RICK AUTOMATION TECHNOLOGY CO., LTD

Our company reserves the right to modify this manual. If the manual is inconsistent with the product, please refer to the actual product.

