AIVIQ®
APPLIANCES

— Aspire Expert —
ESPRESSO MACHINE

USER MANUAL

Model NO: AME-781S



EN - READ ALL THE INSTRUCTIONS BEFORE USING

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This user manual accompanies the **AIVIQ®** espresso machine and contains important information about installation, safety, use and disposal. Read the manual carefully and follow the instructions and warnings to ensure your own safety and the safety of others.

Keep the manual for further reference, even if you are familiar with the product. Make sure to include this manual when passing on this product to third parties.

The images in the manual are for illustrative purposes only and may differ slightly from the product. In that case, **AIVIQ®** is not obliged to adjust the manual. Use the actual product as a reference.

2. INTRODUCTION

Congratulations on your purchase of the **AIVIQ®** espresso machine. We are proud of providing this brilliant product to our customers. Your new espresso machine is an investment that deserves your care and attention. This user manual has been compiled to help you to use your product with safety and pleasure.

Our product complies with the following statutory national and European requirements:

CE	**CE mark:** The CE mark (an acronym for the French "conformité européenne") certifies that a product meets EU health, safety, and environmental requirements, guaranteeing consumer safety.
RoHS	**Compliant with RoHS:** The Restriction of Hazardous Substances (RoHS) directive 2015/863/EU is an EU directive to restrict the use of certain hazardous substances in electrical and electronic equipment. Each EU Member State must adopt its law to implement this directive. If a product is RoHS certified, this confirms that the proportion of hazardous or difficult-to-remove substances is limited to the maximum allowed.
LFGB	**LFGB Certificate:** LFGB is the German abbreviation for the Food and Commodities Act, which is considered the most important food safety management act in Germany. LFGB is the guiding act for Germany's hygiene regulations and regulates the food and food-related products' safety standards in the country. All the foodstuffs and food-related products are required to pass the corresponding tests and be compliant with LFGB to be put in the German market. Generally speaking, LFGB is stricter than other European Food Contact Regulations, such as 1935/2004/EC.

If you have any questions, remarks, or problems using the product, feel free to contact us by e-mail: info@aiviq.eu.

We hope you enjoy your purchase!

3. EXPLANATION OF SYMBOLS

Throughout this user manual, the following symbols are used:

Important information or useful hints about usage.

DANGER:
Warning for hazardous situations concerning life and property.

WARNING:
Warning for hazardous situations concerning life and property.

CAUTION:
Warning indicates potential material damage.

4. SAFETY INSTRUCTIONS

READ the user instructions carefully and especially observe the safety information. If you do not follow the safety instructions and information on proper handling in this manual, we assume no liability for any resulting personal injury or damage to property. Such cases will invalidate the warranty.

Electrical devices can expose people, especially children, to hazards that can cause serious injury or death. The use of electrical devices can present hazards including, but not limited to, injury, fire, electric shock, and damage to the electrical system. These safety instructions are intended to give you the information you need to use the **AIVIQ®** espresso machine and avoid such hazards. Common sense and respect for the device will help reduce the risk of injury.

All possible hazards cannot be covered here, but we will highlight the most important ones. Also, observe the warnings or safety instructions in the individual chapters of this manual.

Contact us by e-mail at info@aiviq.eu, if you have questions that remain unanswered by these warnings & safety instructions.

4.1. General Device Safety

- Do not use the espresso machine for any purpose other than its intended use (see the chapter "INTENDED USE").
- The espresso machine is designed and intended for household and commercial use and is not suitable for industrial use.
- The espresso machine is intended for indoor use only. Do not use the device outdoors.
- Handle the device carefully. Jolts, impacts, or falls even from a low height can damage the device.
- Always place the espresso machine on a stable, hard, flat, and horizontal surface.
- When in use, place the espresso machine on a heat-resistant surface. Keep the espresso machine away from carpet, plastic, or heat-sensitive objects.
- Do not place the espresso machine under mechanical stress.
- The device needs to be properly and securely installed and mounted. Follow the instructions to prevent any possible damage/injury.
- All parts must be correctly assembled to ensure the safety of the device.
- Never use accessories not recommended by the manufacturer. They can pose a danger to the user and damage the device.
- Never drop or insert any object or fingers into any opening.
- Do not apply excessive force when using the buttons on the espresso machine.
- Do not apply excessive force on the display and do not touch the display with sharp objects.
- Do not place anything on the espresso machine.
- Do not leave the switched-on espresso machine unattended. Close supervision is necessary when used near small children.
- Do not use the espresso machine in dusty environments.
- Do not let the espresso machine operate without water.
- If it is no longer possible to operate the espresso machine safely, take it out of operation and protect it from any accidental use. A safe operation can no longer be guaranteed if the device:
  -is visibly damaged,
  -is no longer working properly,
  -has been stored for extended periods in poor ambient conditions or
  -has been subjected to serious transport-related stresses.

You can take the device out of operation by removing the power cord or by cutting off the mains plug of the power cord.

4.2. Persons & Use

- The espresso machine is not a toy. Keep and store it out of the reach of young children.
- This device is a burn hazard. Keep the device out of reach from young children, particularly during use & cool down.
- Children can use the device only with continuous adult supervision.
- The espresso machine can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the safe use of the device and they understand the resulting hazards.
- Cleaning and maintenance must not be performed by children.
- Never use the device if you are drowsy or if you have taken substances that shorten your reaction time (such as painkillers or alcohol).
- Be permanently alert. Pay attention to what you are doing. Proceed wisely. Do not use the espresso machine if you are not focused.

4.3. Electronics

- You may not reconstruct, self-repair, or disassemble the espresso machine. This can damage the device.
- Maintenance, modifications, and repairs may only be carried out by the manufacturer, a professional workshop appointed by the manufacturer, or a similarly qualified person.
- Check the device from time to time for damage. Never use the device if it shows signs of damage.
- Do not use any other mains plug or power adapter for this device. This can cause failure and/or damage.
- Make sure your mains socket supplies the correct power voltage to avoid damage to the device.
- Only connect the device to an earthed mains socket.
- The mains socket must be located near the device and be easily accessible.
- To avoid energy loss and possible safety risks, unplug the mains plug from the mains socket if you do not use the device for an extended period, and before cleaning. If you think the power is off when the switch is off then you're wrong: always unplug your device.
- Do not turn the espresso machine on and off by plugging and unplugging it. Always use the Power Button << ⏻ >>.
- Never force the mains plug of the power cord into the mains socket; if it does not fit easily into the mains socket, stop using it. Always make sure that the mains plug of your device is properly connected to the mains socket.
- If the power fails during the operation, turn off the device immediately and pull the mains plug from the mains socket.
- If smoke is produced, or there are any unusual sounds or smells, switch off the espresso machine immediately and remove the mains plug from the mains socket. In these cases, the espresso machine should not be used until it has been inspected by the manufacturer, or a similarly qualified person. Never inhale smoke from a potential device fire. If you have inhaled smoke, however, consult a doctor. The inhalation of smoke can be harmful.
- In the event of a fire: do not extinguish with water. Smother the flames with a fireproof blanket or a suitable fire extinguisher.
- For safety reasons, always unplug the device in case of a thunderstorm.

4.4. Power Cord

- Fully unwind the power cord before use.
- Do not modify the power cord.
- Check the power cord periodically for damage. Never use the power cord if there are any signs of damage.
- Do not touch the power cord if it is damaged. A damaged power cord can cause a deadly electric shock. First, power down the respective mains socket (e.g. via the respective circuit breaker) and then carefully pull the mains plug from the mains socket. Never use the device if the power cord is damaged.
- To prevent risks, damaged power cords may only be replaced by the manufacturer, a professional workshop appointed by the manufacturer, or a similarly qualified person.
- Never pull the mains plug from the mains socket by pulling at the power cord. Always pull it from the mains socket using the intended grips.
- Do not carry or pull the espresso machine by its power cord.
- Never wrap the power cord around the device. This will cause the cord to wear prematurely and break.
- Make sure that you do not trip over the power cord.
- Do not let the power cord hang over the edge of a table or counter.
- The power cord should not be kinked, trapped, or twisted.
- Make sure that the power cord is not squeezed, bent, damaged by sharp edges, or put under mechanical stress.
- Never tie a knot in the power cord.
- Untwist the power cord periodically if it becomes twisted due to use.
- Avoid excessive thermal stress on the power cord from extreme heat or cold.
- If using an extension cord attached to the mains socket, make sure that the total electric power consumption of connected devices does not exceed the rated capacity.
- Children may get entangled when playing with the power cord (danger of strangulation). Power cords are not toys.

4.5. Heat & Cooling

- The espresso machine may become warm during operation. This is normal.
- Do not cover the device or the ventilation holes while it is in operation as this may cause the espresso machine to overheat. This poses a risk of fire, electric shock, or injury.
- Do not cover the device with anything when it is still hot. This poses a risk of fire.
- Make sure that the ventilation around the device is good. Always leave a minimum distance of 10 cm around the device to ensure sufficient ventilation.
- Keep the device away from heat sources and away from areas where the ambient temperature is relatively high (e.g. stoves or other heat sources). Never use the device near naked flames (such as burning candles) or on hot surfaces.
- The device should not be used on surfaces such as carpet and plastic or near any heat-sensitive object.
- The espresso machine is designed to work best in normal ambient temperatures between 0°C and 35°C and to be stored at temperatures between 0°C and 45°C. The espresso machine may be damaged, and the lifespan may be shortened if the device is used or stored outside this temperature range. Do not subject your device to dramatic changes in temperature. Do not store your device in a hot car or direct sunlight for extended periods. Do not place the device near a window (especially in the summer).

4.6. Water

WARNING:
This device is not waterproof.

- Never use the espresso machine with damp or wet hands. Moisture can cause electric shock or short circuits.
- Never touch the plug with damp or wet hands while connecting or disconnecting it from the mains socket. Moisture can cause electric shock or short circuits.
- Do not use the espresso machine in high-humidity environments.
- Do not use the espresso machine in or near a bath, shower, swimming pool, or any container filled with water, such as a sink.
- Do not use in wet environments and do not submerge in liquid. Never pour liquids over or near the espresso machine. There is a risk of electric shock or short circuit. If liquid does get into the housing, unplug it immediately and then turn off the espresso machine.
- Do not reach for the device if it has fallen into the water. Immediately unplug it from the mains socket and only then remove it from the water.
- Make sure that the device is placed on a dry surface.

5. INTENDED USE

The **AIVIQ®** espresso machine is designed to brew espresso, a concentrated coffee beverage made by forcing hot water through finely ground coffee under high pressure. The primary function of the machine is to produce rich, strong espresso with a layer of crema. Beyond espresso, this machine allows you to prepare a wide variety of coffee drinks such as Flat white, Latte, Cappuccino, Americano, Drip coffee, Pour-over coffee and Cold brew.

This espresso machine comes equipped with a steam wand for frothing milk, and it provides hot water for tea or Americanos.

The **AIVIQ®** espresso machine is used in both home and commercial settings.

WARNING:
Only use this product as described in this user manual. Any other use is considered improper and may result in personal injury or material damage. **AIVIQ®** is not liable for damage or injury resulting from improper or careless use.

6. THE PACKAGE

6.1. Contents

The following components are included in the scope of delivery:

1. Espresso machine ..... 1 piece
2. Double-cup filter basket ..... 1 piece
3. Cleaning pin ..... 1 piece
4. Cleaning brush ..... 1 piece
5. Single-cup filter basket ..... 1 piece
6. Portafilter ..... 1 piece
7. Drip tray ..... 1 piece
8. Tool box ..... 1 piece
9. Bean hopper lid ..... 1 piece
10. Bean hopper ..... 1 piece
11. Water tank ..... 1 piece
12. Water tank lid ..... 1 piece
13. Round cleaning brush ..... 1 piece
14. Milk cup ..... 1 piece
15. Tamper ..... 1 piece
16. Bottomless portafilter ..... 1 piece
17. Cone-shaped filter basket ..... 1 piece
18. User manual ..... 1 piece

6.2. Unpacking

Remove everything from the packaging and check for damage. If this is the case, do not use the espresso machine. Be very careful when opening the package to avoid damage to the product.

After unpacking the product, verify that the delivery is complete and that all parts are in good condition. If a part is missing or damaged, please contact us.

Before use, remove all packaging materials.

6.3. Safety During Unpacking

Do not leave packaging material or accessories lying around carelessly during unpacking. It may become dangerous playing material for children. Do not dispose of the packing materials until the espresso machine is installed and working.

WARNING: Plastic bags & foils.
To avoid the danger of suffocation, keep plastic bags and foils away from babies and children. Thin foils may cling to the nose and mouth and prevent breathing.



WARNING: Strangulation Hazard.
Cables, cords, strings, or tubes longer than 22 cm can be harmful to babies and very young children.
Children may get entangled while playing with the drain hose. Do not leave the hose lying around.



WARNING: Sharp points (Cleaning Pin)
Small children can prick themselves (also in the eyes) while playing with the Cleaning Pin. Do not leave the Cleaning Pin lying around while unpacking.

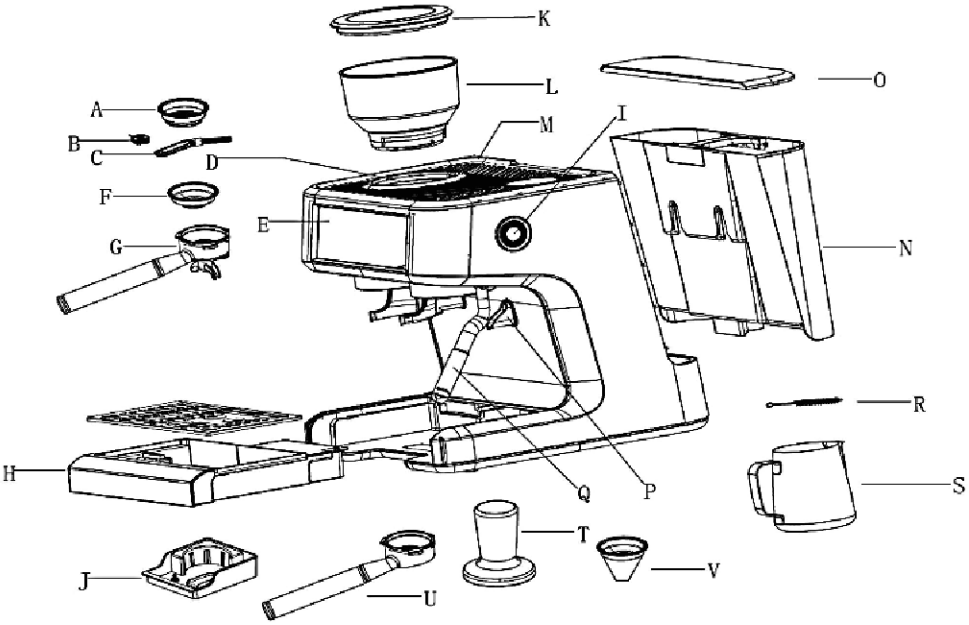


7. TECHNICAL DATA

NOTE:
Due to continuing improvements on our product, the technical specifications are subject to change without notice.

Product name	Espresso Machine
Model	Aspire Expert
Model number	AME-781S
Brand	**AIVIQ®**
Colour	Grey
Material	Stainless steel
Voltage	220 ~ 240V
Frequency	50/60Hz
Power	2650-3000W
Water tank capacity	2.8 L (detachable)
Temperature control	PID (1° accuracy)
Pressure	20bar
Grind settings	40 (Adjustable)
Boilers	Dual system insulated
Protection class	I ⏚
Length power cord	1m
Weight	11.88kg
Dimensions (LxWxH)	414X325X350mm
Certifications	CE, RoHS, LFGB

8. PRODUCT PARTS



A. Double-cup filter basket
B. Cleaning pin
C. Cleaning brush
D. Grinder burr
E. Display screen
F. Single-cup filter basket
G. Portafilter
H. Drip tray
I. Power button
J. Tool box
K. Bean hopper lid
L. Bean hopper with grinding settings
M. Top cover
N. Water tank
O. Water tank lid
P. Hot water nozzle
Q. Steam wand
R. Round cleaning brush
S. Milk cup
T. Tamper
U. Bottomless portafilter
V. Cone-shaped filter basket

9. OPERATIONAL SAFETY

WARNINGS:

1. Pressure

To prevent hot steam and hot water from scalding the body or causing other personal injuries, as well as to avoid damage to this product, do not remove the Water Tank or Portafilter while the espresso machine is brewing coffee or frothing milk.

Before removing the Portafilter to brew another cup of coffee, ensure the espresso machine is in standby mode.

If you need to add more water to the Water Tank, turn off the espresso machine by pressing the Power Button << ⏻ >>. When all the indicator lights turn off, the espresso machine is fully powered down.

When extracting coffee, ensure the Portafilter is securely locked in place to prevent it from loosening due to pressure build-up, which could lead to injury.

2. High Temperature

While the espresso machine is in operation, do not place your hands or other body parts under the Portafilter or near the steam tube to prevent burns.

Never touch the steam tube directly with your hands or any other body part. Only adjust the steam tube by holding the silicone sleeve wrapped around it.



STEAM



HOT

10. BREWING & STEAM TIPS

1. Using the Steam Function

- The steam function produces high-temperature steam. Handle carefully to avoid burns.
- For best milk-frothing results, let the steam function run for 3–5 seconds, then switch it off. Insert the steam wand into the milk and reactivate the steam function to froth.
- Always switch off the steam function immediately after use.
- The steam and coffee functions can be used at the same time. Ensure the correct function is selected to avoid accidents or misoperation.

2. Filters

- The machine comes with two single-layer filters. Select the filter that matches your cup size for the best results.

3. Preheating Utensils

- For optimal coffee flavour, preheat your utensils, portafilters, filters, and cups before brewing.
- To do this: place the filter in the portafilter, attach the portafilter to its bracket, and place a cup underneath. Press the single-cup or double-cup button to run hot water once. After the machine stops automatically, continue with the brewing process.

11. BEFORE THE FIRST USE

11.1. Cleaning the Detachable Parts

All detachable parts of your new espresso machine need to be thoroughly washed before being used for the first time (see the "CLEANING" chapter). This is recommended for the following reasons:

A. Manufacturing residues:
Your device may contain residues such as oils, lubricants, dust, or other substances used during manufacturing. Washing the parts helps remove these residues, ensuring that you don't consume or come into contact with any potentially harmful substances.

B. Maintaining hygiene:
Washing before use helps to maintain hygiene standards. Washing the parts reduces the chances of any dirt, germs, or bacteria present on the surface of the device contaminating the food.

C. Odour Removal:
Your new device may have a noticeable odour after unpacking. Washing the parts can help eliminate any unpleasant smells.

D. Packaging Materials:
Packaging materials may contain chemicals or adhesives that are not meant for direct contact with your drinks. Washing the parts removes any remnants of packaging materials that could potentially affect the taste or quality of the coffee.

11.2. Initial Setup & Cleaning

- Fill the Water Tank with clean water. Ensure the water level does not exceed the MAX mark.
- Align the portafilter with the portafilter bracket (do not add coffee grounds at this stage). Insert a Single-cup or Double-cup Filter as needed, and then rotate the portafilter counterclockwise to secure it in place.
- Connect the espresso machine to a power source, press the Power Button <<⏻>>, and allow the espresso machine to enter preheating mode. Once preheating is complete, the espresso machine will switch to standby mode.
- Open "Steam" on the display to release some steam. Ensure the steam wand is directed toward the Drip Tray or use a cup to collect hot water.
- Press the Double-cup Button <<☕☕>> or Single-cup Button <<☕>> to clean the internal piping of the espresso machine. Use a cup to collect the water and prevent burns.
- Once the water stops dispensing, empty the Drip Tray or cup.

12. CHOOSE THE RIGHT COFFEE POWDER

12.1. Coffee Grounds

For the best espresso, use freshly ground, dark-roasted coffee beans. French roast or espresso roast is recommended.

Pre-ground coffee loses its aroma within 7 to 8 days unless stored in a sealed container in a cool, dry place, preferably in an airtight, vacuum-sealed container. Do not store coffee in the refrigerator or freezer, as moisture can affect the flavour. In general, using pre-ground coffee is not recommended. Freshly ground coffee preserves the aroma better and results in higher-quality espresso.

12.2. Grind

NOTE:
Grinding is a crucial step in the espresso-making process and requires practice.

- The ideal grind should have a texture similar to salt.
  - Too fine: The coffee may flow intermittently or fail to brew properly.
  - Too coarse: Water will pass through too quickly, weakening the aroma and taste.
- You can adjust the grind size using the grinder settings. The ideal setting depends on the type and quality of the coffee beans, so adjustments may be necessary for the best results.
- For freshly roasted coffee beans (within 1 month), set the grind size to between 5 and 10.
  - The Double-cup Grind produces approximately 19g of ground coffee.
  - The Single-cup Grind produces approximately 13g of ground coffee.
- To maintain the best grinding performance and coffee flavour, do not overfill the bean hopper, as excess beans may absorb moisture and affect the grinding process.

NOTE:
To achieve a consistent and uniform grind, always adjust the grinder settings based on the type and quality of coffee beans for the best espresso extraction.

13. GRINDING COFFEE BEANS

1. Before activating the grinding function, ensure that all required parts are correctly installed, referring to Fig. 1 and Fig. 2.

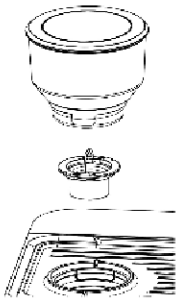


Fig. 1:
Install the Cutter Head and tighten it clockwise. Then, install the Bean Hopper and secure it as shown in Fig. 2.

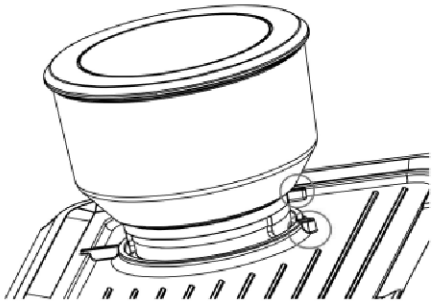


Fig. 2:
Align the Bean Hopper with the red marking. Press down, rotate clockwise, and secure it into the machine.

2. The Bean Hopper has markings indicating coffee coarseness (see Fig. 3). To adjust the grind setting, ensure that your desired setting on the Bean Hopper is aligned with the mark on the top cover (as shown in Fig. 4).

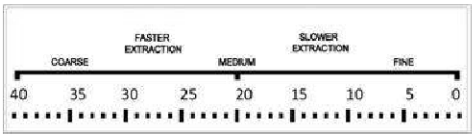


Fig. 3:
The coffee grind size ranges from 0 to 40, with lower numbers for finer coffee and higher numbers for coarser coffee.

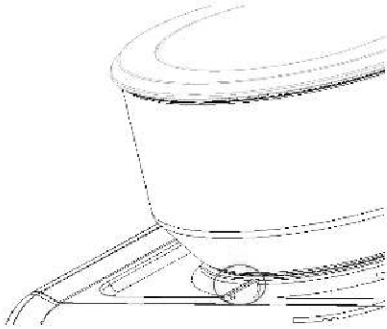


Fig. 4:

3. Add an appropriate amount of coffee beans to the Bean Hopper. To avoid the beans getting wet and affecting the grinding process and final coffee taste, do not overfill the Bean Hopper.

4. As shown in Fig. 5, place the Portafilter into the grounds-receiving bracket.

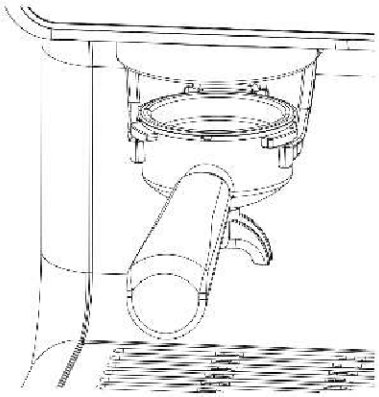


Fig. 5

5. The grinding time is set to 9 seconds for a single cup and 14 seconds for a double cup. The optimal grind setting is between levels 5–15, yielding about 13 g for a single shot and 19 g for a double shot. These parameters may need slight adjustment depending on the roast level and freshness of the beans.

6. Remove the Portafilter, tap it on the countertop, and add the coffee grounds to the filter.

7. Use the Coffee Tamper to apply 10–15kg of even pressure to compact the coffee grounds.

14. ESPRESSO EXTRACTION GUIDE

A good espresso should have a balanced flavour: the right combination of acidity, aroma, body, and bitterness. Your coffee machine allows you to adjust the grind size, amount of coffee, and tamping pressure to achieve the taste you prefer.

This guide helps you find the right balance by adjusting grind size, coffee dose, and tamping pressure.

Standard Extraction (ideal result)
- Golden crema
- Thick and smooth, with an even colour
- Crema floats on top of the espresso with a caramel shade



Settings:
Grind size: medium
Tamping: medium pressure
Coffee dose: medium amount
Extraction time: 20–30 seconds
Espresso volume: 30–40 mL

Under-Extraction (too fast)
- Crema is thin and pale
- Coffee tastes weak and watery
- The flow rate is too fast, producing too much liquid
- Espresso looks light brown in colour



Causes & Settings:
Grind size: too coarse
Tamping: too little pressure
Coffee dose: too little
Extraction time: less than 20 seconds
Espresso volume: more than 30 mL

Over-Extraction (too bitter)
- Dark, oily crema
- Coffee tastes burnt and harsh
- The flow is too slow, producing little liquid
- Espresso is dark brown and overly bitter



Causes & Settings:
Grind size: too fine
Tamping: too much pressure
Coffee dose: too much
Extraction time: more than 30 seconds
Espresso volume: less than 20 mL

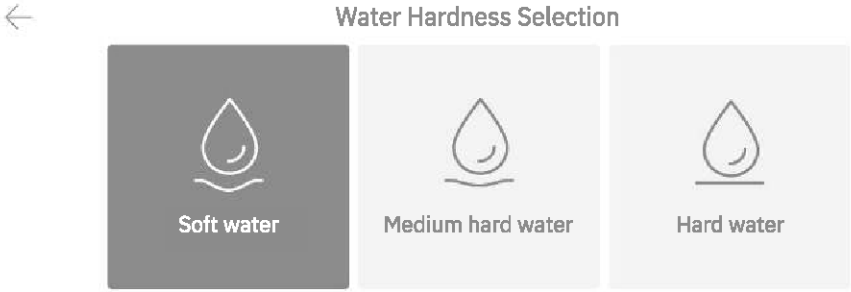
15. INTERFACE INTRODUCTION & FIRST USE

1. Startup
Press the Power Button <<⏻>> to turn on the machine. The screen displays the **AIVIQ®** trademark. The trademark will fade out in about 3 seconds.



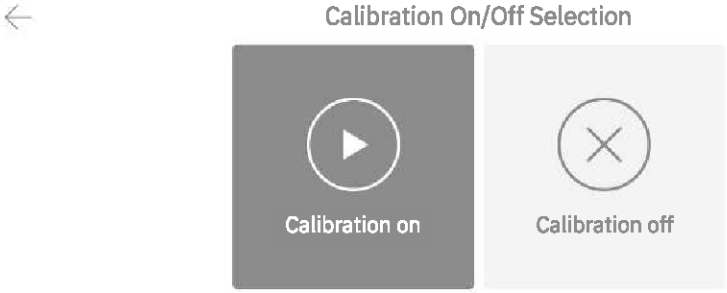
2. First use - Setup
After the startup, the machine proceeds through the following setup interfaces:

- **Water hardness:**
  If the water you use daily is hard, select Hard water.
  If the water is soft, select Soft water.
  If the water is neither hard nor soft, select Medium hard water.



After confirming, the screen jumps to the calibration interface.

– **Calibration:**
If the calibration is on and the coffee brewing pressure is not within 8–12 bar, the machine will remind you to adjust the best hopper grinding setting.



After completing calibration, the screen jumps to the language selection interface.

– **Language:**
Select your preferred language for the user interface.



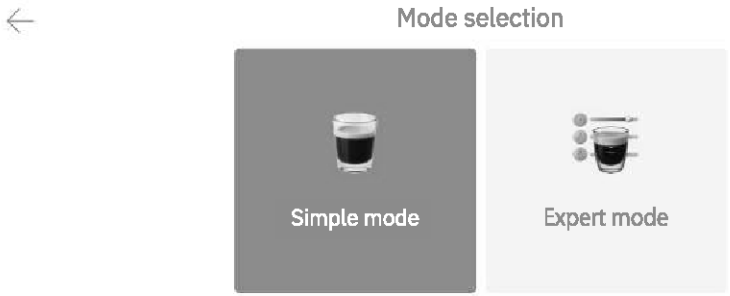
After selecting the language, the screen jumps to the mode selection interface. On the Mode selection interface, you can choose either Simple mode or Expert mode.



16. POWERING ON

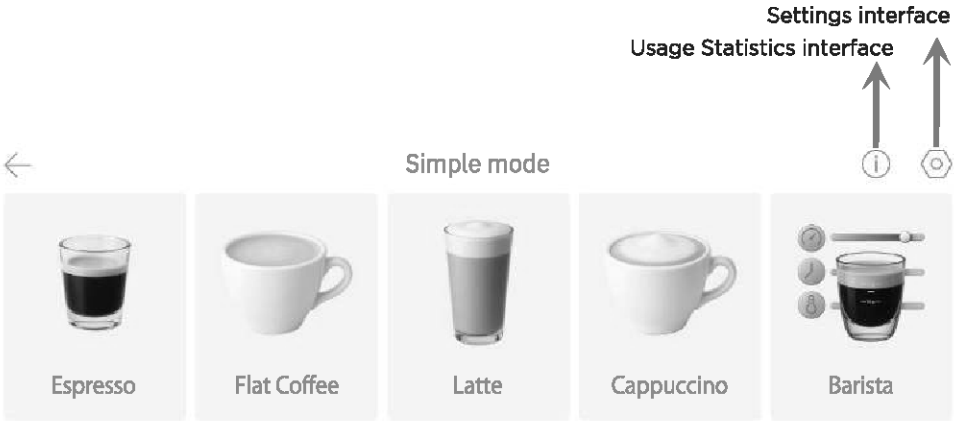
16.1. Mode Selection

After powering on, in the Mode selection interface, you can choose either Simple mode or Expert mode.

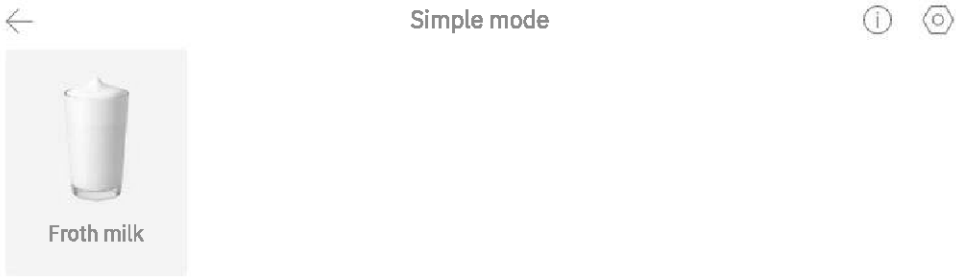


16.2. Simple Mode Interface

The Simple mode allows you to prepare a wide variety of coffee drinks.







Swipe left or right to navigate the screen.

The drink icons can be swiped left and right. Long-press a drink icon to drag and change its position.

16.3. Preheating

As shown in the figure below, the red horizontal line beneath the screen slides left and right to indicate that the machine is preheating.

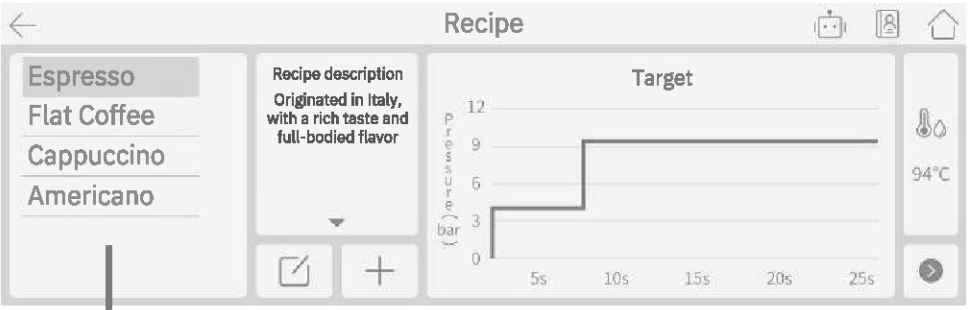


The red horizontal line at the bottom of the screen disappears when the warm-up is complete, and the machine enters standby mode.

16.4. Expert Mode Interface

Expert mode allows you to manage the machine recipes.





There are eight types of coffee:

- Espresso
- Flat white
- Latte
- Cappuccino
- Barista
- Americano
- Drip coffee
- Pour-over coffee

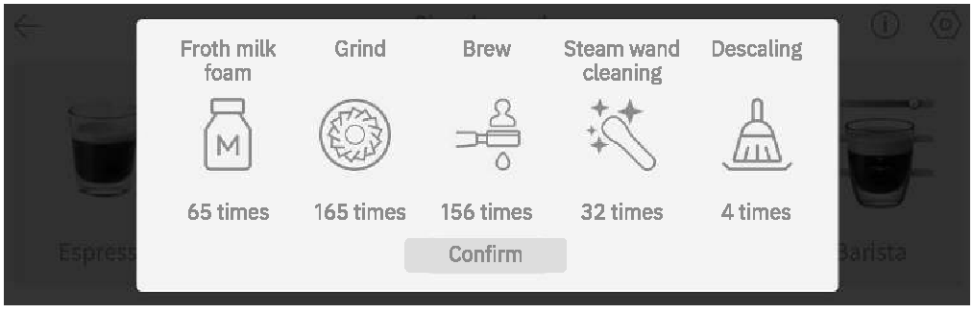
For more details, please refer to the chapter "USING THE EXPERT MODE".

17. USAGE STATISTICS INTERFACE

- In the Simple mode interface, tap the ⓘ icon to enter the Usage statistics interface. This interface displays the number of times each function has been used on the machine. The counters help track usage and indicate when cleaning or maintenance may be required.

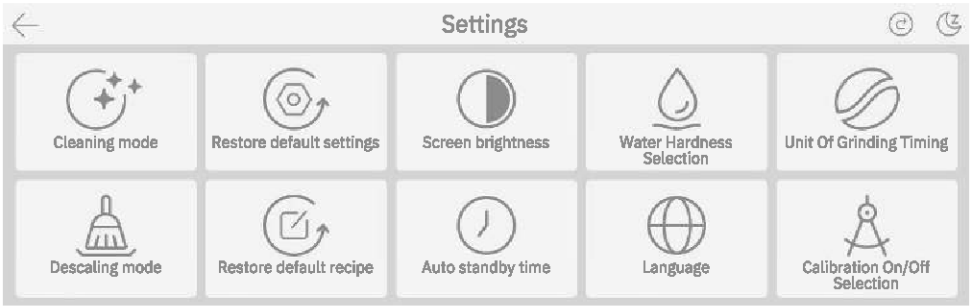
  - Froth milk foam: shows how many times milk frothing has been performed.
  - Grind: shows how many grinding cycles have been completed.
  - Brew: shows how many brewing cycles have been completed.
  - Steam wand cleaning: shows how many times the steam wand has been cleaned.
  - Descaling: shows how many descaling cycles have been performed.

- Tap Confirm to close the interface and return to the Simple mode interface.



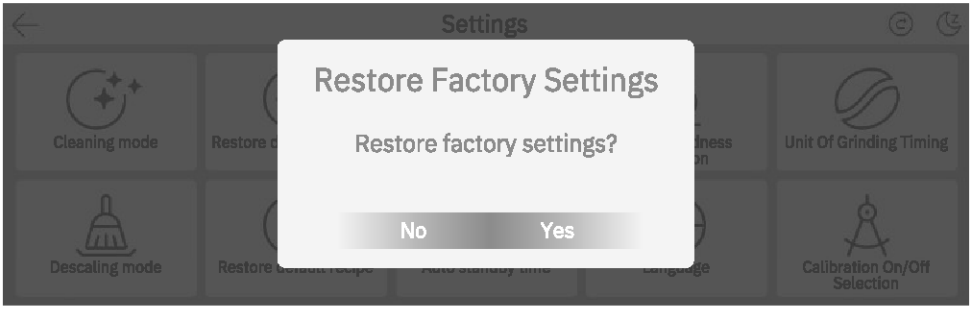
18. THE SETTING INTERFACE

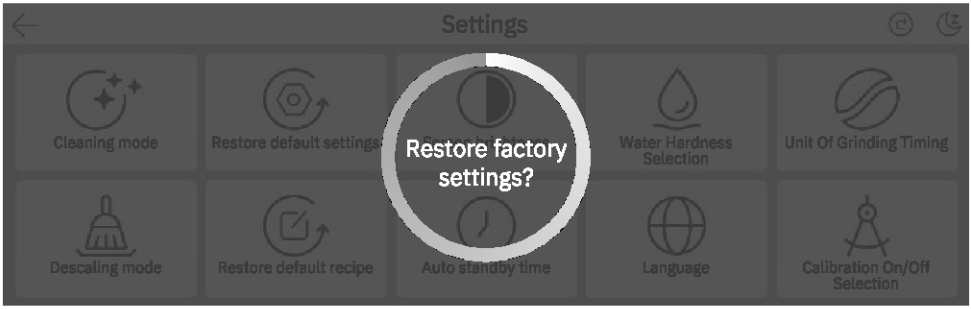
- In the Simple mode interface, tap the <<⚙>> icon to enter the settings interface.



18.1. Restore Factory Settings

- Tap the <<⚙>> icon to restore the factory settings.
- Tap Yes to restore the settings.

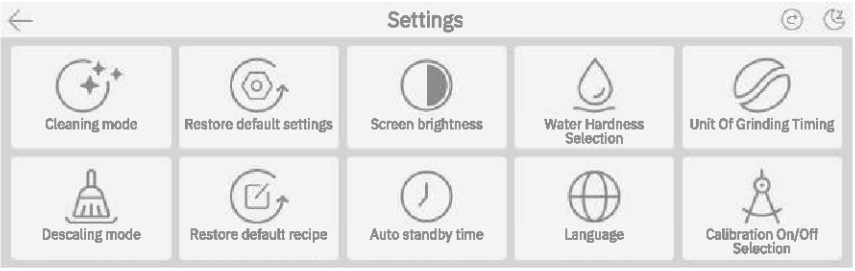




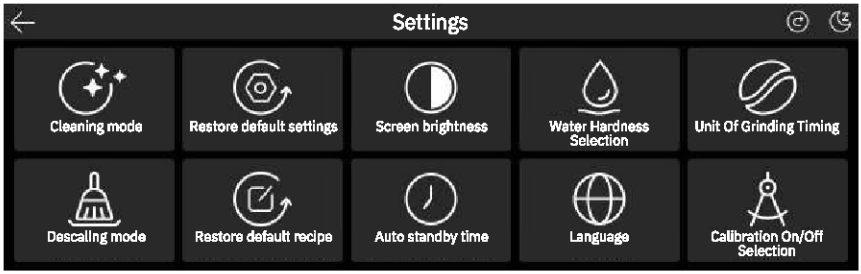
18.2. Light/Dark Mode

- Tap the <<>> icon in the Settings interface to change the display from light to dark mode.

Light mode



Dark mode:



18.3. Cleaning Mode

- Put a 1-litre container under the Portafilter Bracket.
- Ensure that there is at least 1 litre of water in the water tank.
- Tap the <<>> to enter the cleaning mode.
- The cleaning starts immediately. You can monitor the progress of the cleaning process on the display (from 0% to 100%).



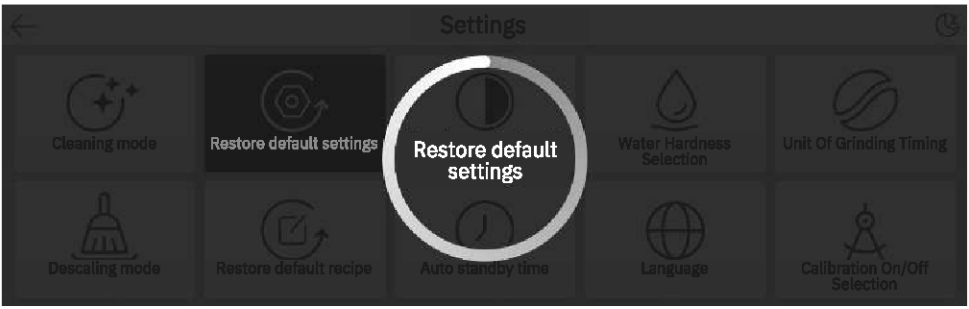
- Tap the << >> to cancel the cleaning if required.



- After cleaning, the system automatically returns to the settings interface.

18.4. Restore Default Settings

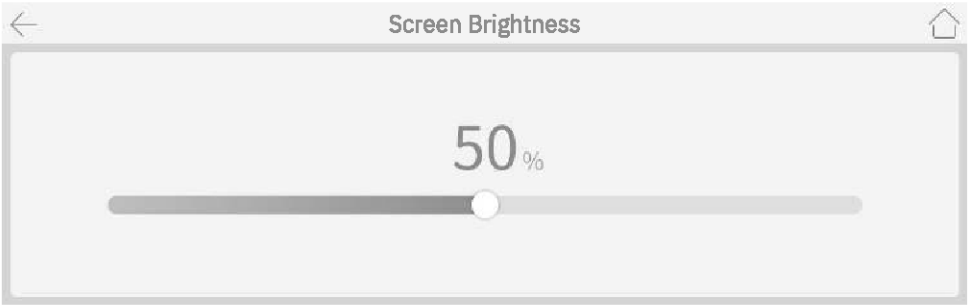
- Tap the <<⚙>> to restore the default settings.



- After restoring the default settings, the system automatically returns to the settings interface.

18.5. Screen Brightness

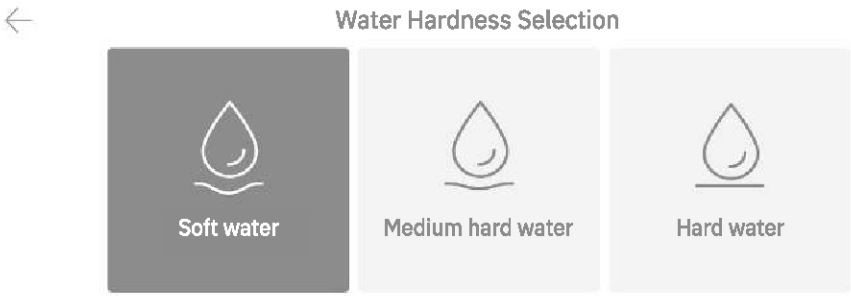
- Tap the <<◑>> to set the screen brightness (from 0% to 100%).



- Tap the <<←>> to return to the settings interface.
- Tap the <<⌂>> to return to the Simple mode interface.

18.6. Water Hardness Selection

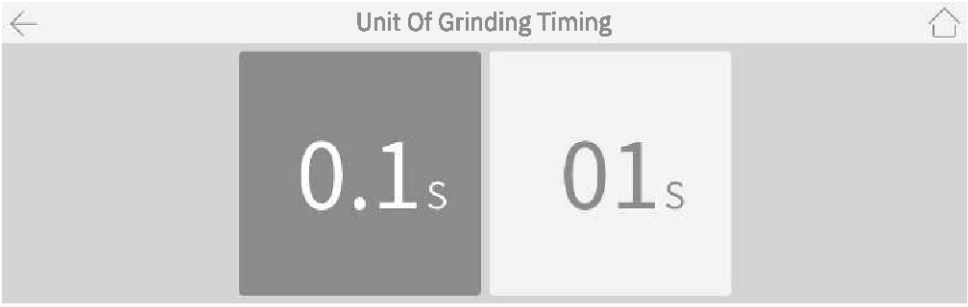
- Tap the <<>> to change the water hardness.
  - If the water you use daily is hard, select Hard water.
  - If the water is soft, select Soft water.
  - If the water is neither hard nor soft, select Medium hard water.



- After the selection, the system automatically returns to the settings interface.
- Tap the <<>> to return to the settings interface.
- Tap the <<>> to return to the Simple mode interface.

18.7. Unit of Grinding Timing

- Tap the <<>> icon to change the unit of grinding time (0.1s or 01s).



- After the selection, the system automatically returns to the settings interface.
- Tap the <<>> to return to the settings interface.
- Tap the <<>> to return to the Simple mode interface.

18.8. Descaling Mode

- Tap the <<>> icon to enter the descaling mode.
- The complete procedure can be found in the "DESCALING" chapter.

18.9. Restore Default Recipe

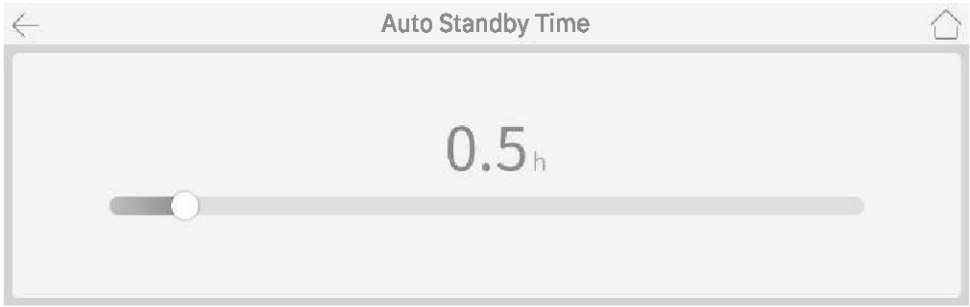
- Tap the <<>> icon to restore the default recipes.



- After restoring the default recipe setting, the system automatically returns to the settings interface.

18.10. Auto Standby Time

- Tap the <<>> icon to set the auto standby time.
- You can set the time from 0.5 hours up to 4.0 hours.



- Tap the <<>> to return to the settings interface.
- Tap the <<>> to return to the Simple mode interface.

18.11. Language

- Tap the <<⊕>> to set the display language.
- Select your preferred language for the user interface. After making a selection, the system immediately returns to the settings interface.



- Tap the <<←>> to return to the settings interface.
- Tap the <<⌂>> to return to the Simple mode interface.

18.12. Calibration On/Off Selection

- Tap the <<⚗>> to set the calibration on or off.
- If the calibration is on and the coffee brewing pressure is not within 8–12 bar, the machine will remind you to adjust the bean hopper grinding setting.

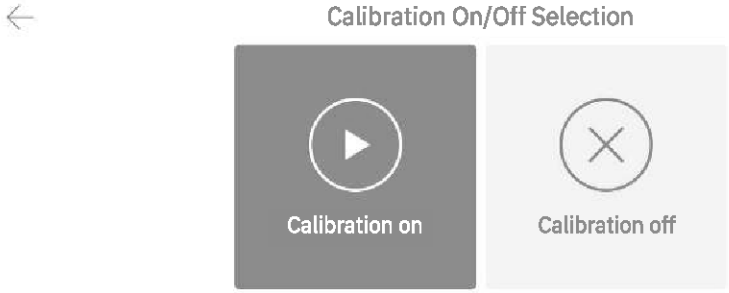
Example: Adjust the grinding setting to level 8 (fine setting) and tap confirm.



Example: Adjust the grinding setting to level 8 (fine setting) and tap confirm.



- Set the calibration off if you don't want to see the reminder.
- After making your selection, the system immediately returns to the settings interface.



- Tap the <<←>> to return to the settings interface.
- Tap the <<⌂>> to return to the Simple mode interface.

19. SLEEP MODE

- In standby mode, if no operation occurs within 5 minutes, the display will automatically dim. Tap the screen to restore full brightness.
- By default, if the machine remains idle for 30 minutes in standby, it will enter sleep mode. Press the power button to wake it up and return to the warm-up state.
- The standby duration before sleep mode can be adjusted according to user preference. Once the set time is reached, the machine will automatically enter sleep mode. Press the power button to reactivate it and return to the warm-up state.

20. BREWING AN ESPRESSO

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.



Espresso: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (single/double).
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Save brewing information and parameters as a recipe.

1. Open the Espresso interface

- In the Simple mode interface, tap the <<☕>> Espresso icon to enter the Espresso interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





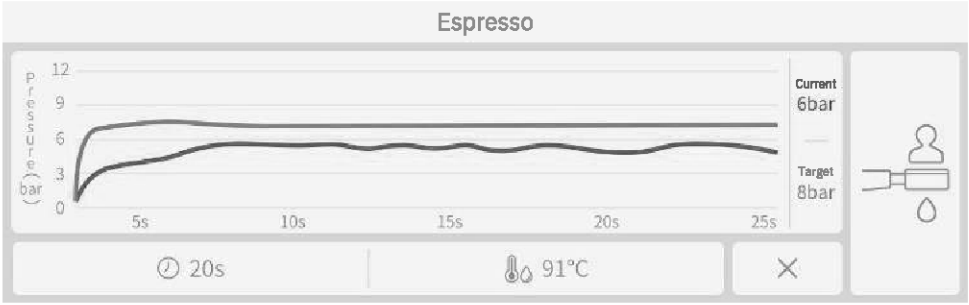
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap << >> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select a single or double cup.
- After making your selection, tap << >> to start brewing coffee.



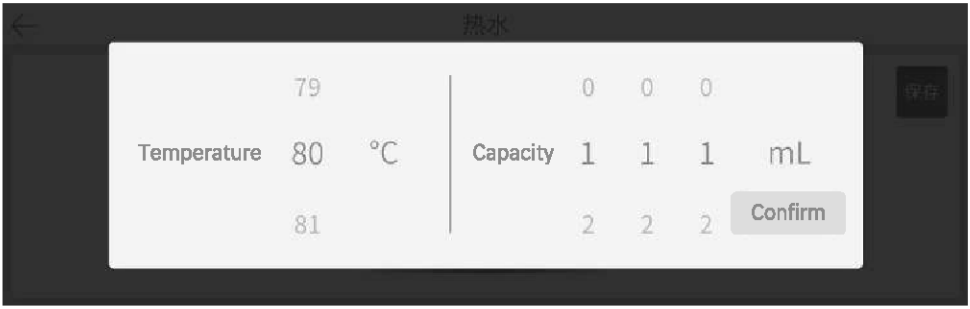
- If required, tap the <<✕>> icon to cancel the Espresso and return to the Espresso interface.

4. STEP 3: Hot water

- Tap the <<🌡>> hot water icon to dispense hot water.



- If required, tap the <<✕>> icon to cancel and return to the Espresso interface.
- Hot water customisation is shown in the images below. Tap the << 80°C 150mL >> icon to adjust the hot water temperature and volume. The temperature can be set up to 85 °C, and the volume up to 200 mL.

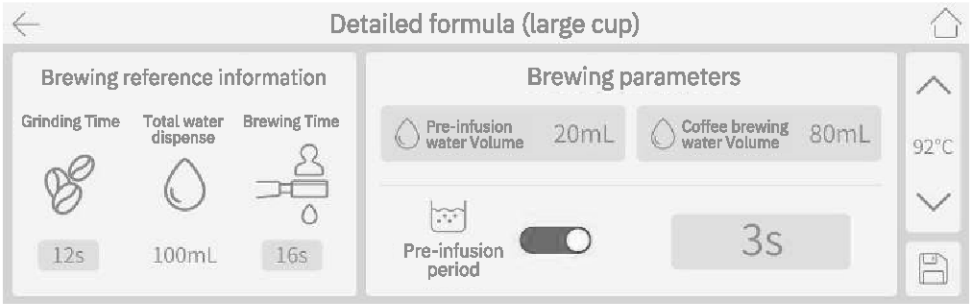


- If more than 200 mL or less than 50 mL is selected, a prompt window will appear.

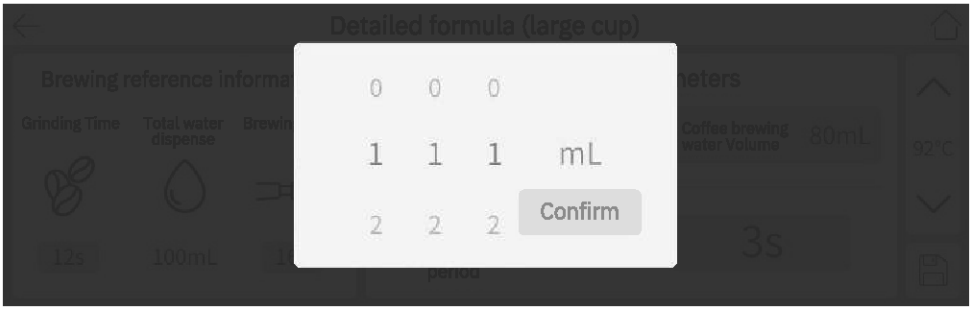
5. Make a Recipe

- Tap the <<✎>> edit icon in the upper right corner of the Espresso interface to open the editing interface. Using the double-cup option as an example:
  - The extraction time can be entered manually (1s ~ 250s).
  - Tap the water value to open the parameter setting window.
  - Pre-infusion water volume and Coffee brewing water volume can be adjusted within a range of 1-100 mL.
  - The default values are 20 mL for Pre-infusion water volume and 70 mL for Coffee brewing water volume.
  - The pre-infusion period can be set to ON or OFF.
  - The default water dispensing time is 3 seconds. You can change this from 1s to 30s.
  - Tap <<←>> in the upper left corner of the editing interface to return to the Espresso interface.
  - Tap <<⌂>> in the upper right corner of the editing interface to return to the Simple mode interface.

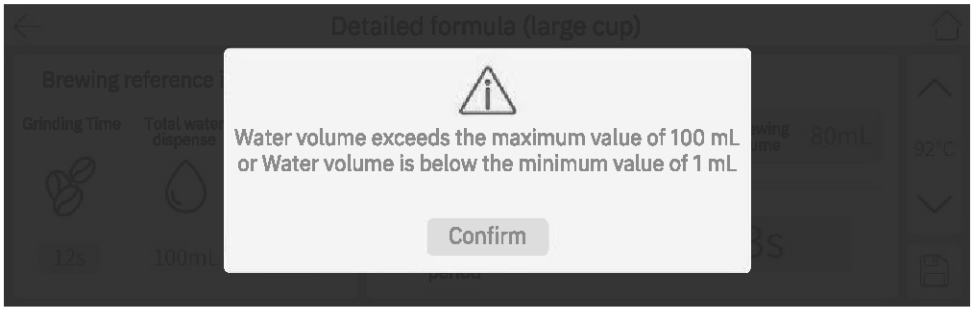
Editing interface



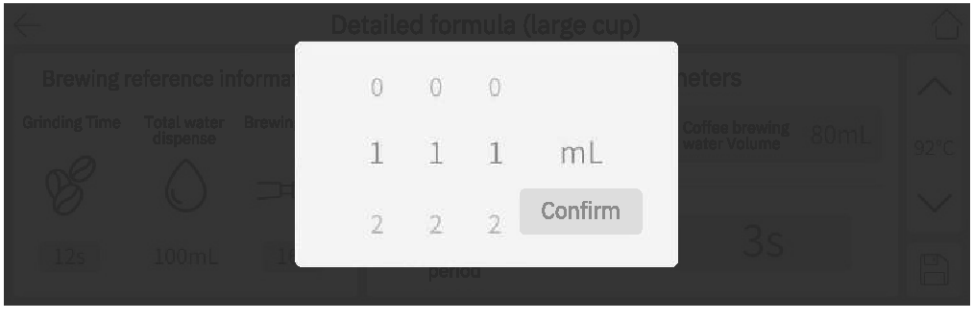
Water volume setting



You will get a warning when you select the wrong Water volume.



Extraction time setting



Water dispensing time setting



6. Save a recipe

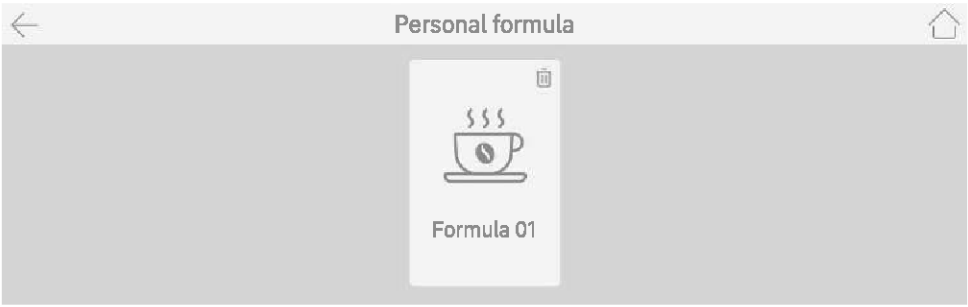
- Tap the <<>> in the lower right corner of the editing interface to save your recipe. The Formula save options interface will appear, where you can choose to save the recipe as a Machine Recipe or a Personal Recipe, as shown below.

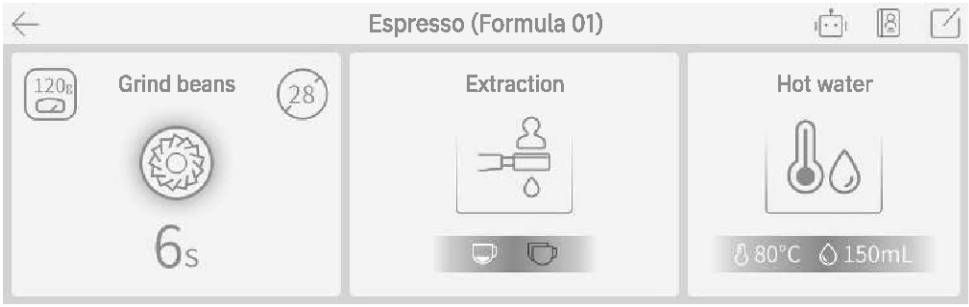


- Save as Machine Recipe
- Tap the <<>> Machine formula icon. The machine returns to the Espresso interface and updates the default recipe data.
- Save as Personal Recipe
- Tap the <<>> Personal formula icon. The New Recipe interface will appear.
- Tap the <<>> in the upper left corner of the New Recipe interface to return to the Espresso interface.
- Tap the <<>> in the upper right corner of the New Recipe interface to return to the Simple mode interface.
- Enter your recipe name and tap OK to save it.



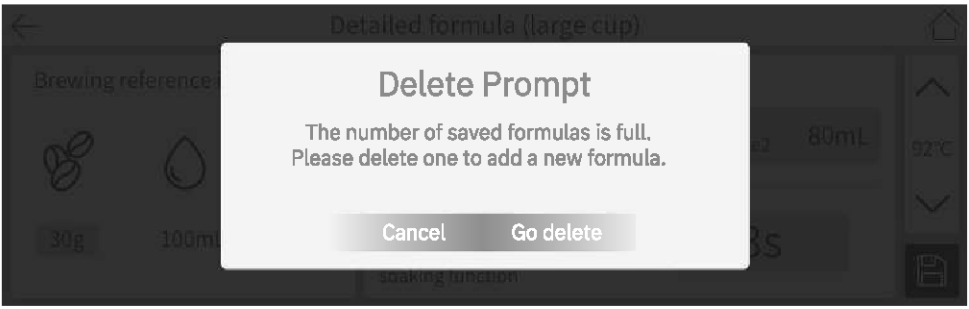
- After tapping OK, the personal formula interface will open, where you can select a recipe to return to the Espresso interface, as shown in the images below.



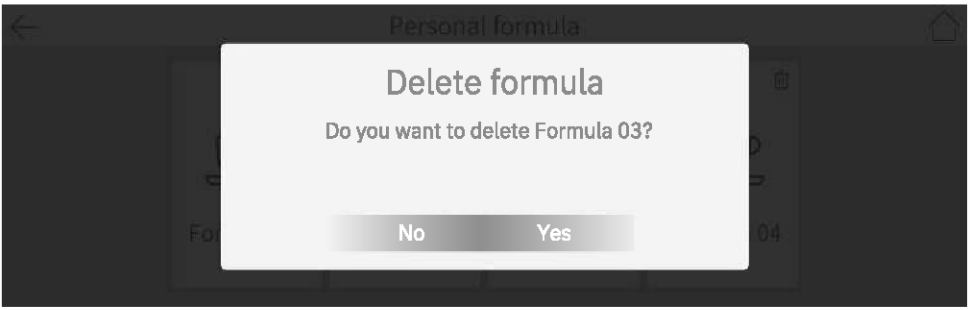


- You can create up to 6 personal recipes. If you already have 6, you must delete one before creating a new recipe.





- Tap on the <<🗑>> icon of the recipe you want to delete.



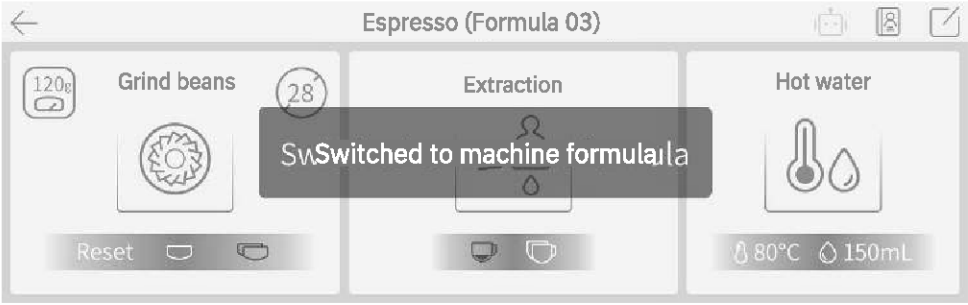
7. Using a personal recipe

- Tap the <<👤>> Personal formula icon on the espresso interface to open your personal recipes. Select your personal recipe to brew your coffee drink.
- If there is no personal recipe yet, you must create one first.



8. Using a machine recipe

- Tap the <<🤖>> Machine formula icon to switch to the machine recipe.



21. BREWING A FLAT WHITE

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.

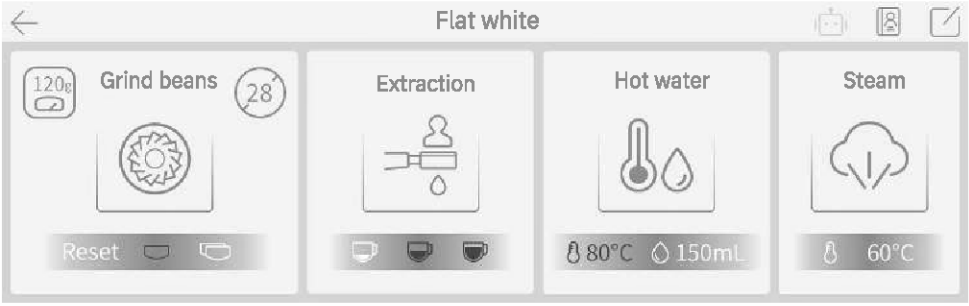


Flat white: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (small, medium or large)
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Customise steam function: temperature (40°C ~ 70°C), steam power (6 levels).
- Save brewing information and parameters as a recipe.

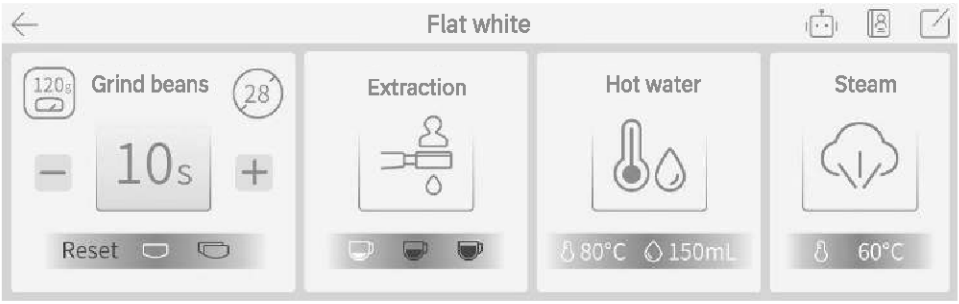
1. Open the flat white interface

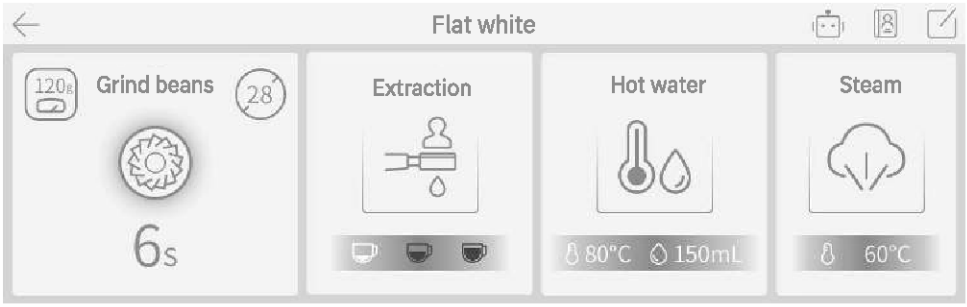
- In the Simple mode interface, tap the << >> Flat white icon to enter the Flat white interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





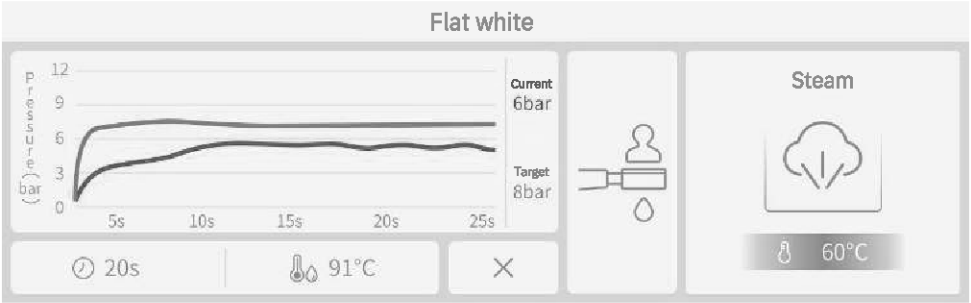
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap <<>> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select the cup size (Small, medium or large cup).
- After making your selection, tap <<>> to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Flat white and return to the Cappuccino interface.

4. STEP 3: Hot water

Please refer to the chapter "BREWING AN ESPRESSO - 4. STEP 3: Hot water". The steps to follow are the same.

5. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

6. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

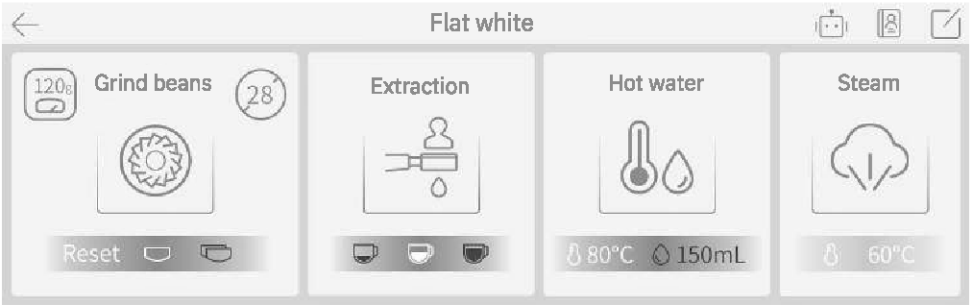
7. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

8. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

9. STEP 4: Steam



- Tap on <<>> to start the steaming or tap the [Thermometer 60°C] icon to change the steam settings first.

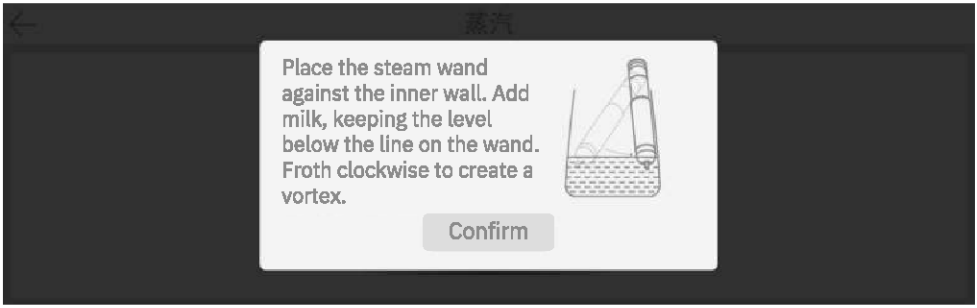
- Tap on <<>> if you want to change the steam temperature.
- In this new interface, tap the – or + icon to adjust the steam temperature to the desired value (from 40°C to 70°C).
- To start steaming, tap the temperature setting in the big circle.



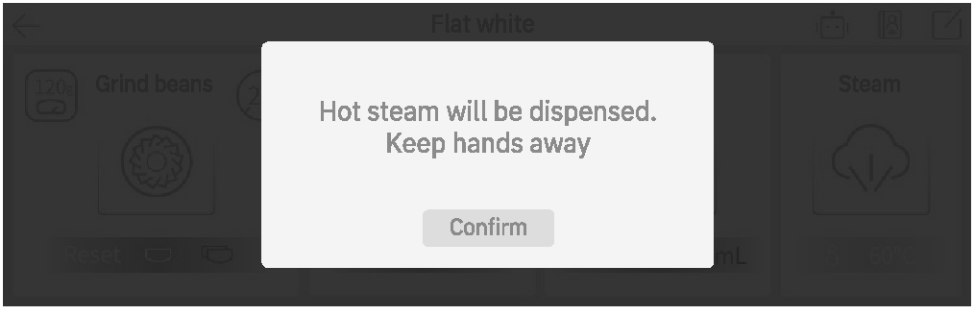
- Tap on <<>> if you want to change the steam power.
- In this new interface, tap the – or + icon to adjust the steam power to the desired value. There are 6 levels available.
- To start steaming, tap the steam power setting in the big circle.



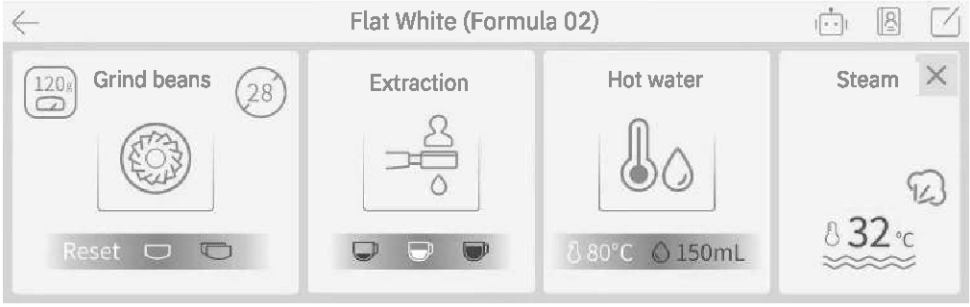
- Place the steam wand against the inner wall. Add milk, keeping the level below the line on the wand. Froth clockwise to create a vortex. Tap Confirm to hide this information screen.



- A new warning screen appears. Hot steam will be dispensed. Keep your hands away. Tap Confirm to hide this warning screen.



- During steaming, the temperature rises until the correct temperature is reached. If required, tap the<<✕>> icon to cancel steaming and return to the Flat white interface.



- Cleaning the steam wand is required after steaming. Tap Confirm to start cleaning. Keep your hands away from the steam.



- A countdown screen will appear. Keep your hands away from the steam.



- The cleaning is now finished.



22. BREWING A LATTE

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.



Latte: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (small, medium or large)
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Customise steam function: temperature (40°C ~ 70°C), steam power (6 levels).
- Save brewing information and parameters as a recipe.

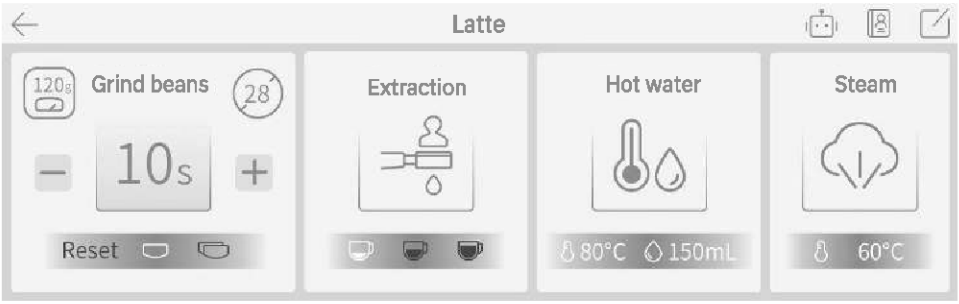
1. Open the Latte interface

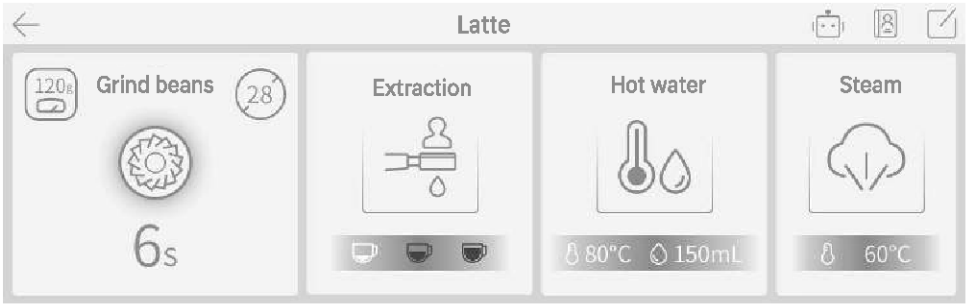
- In the Simple mode interface, tap the << >> Latte icon to enter the Latte interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





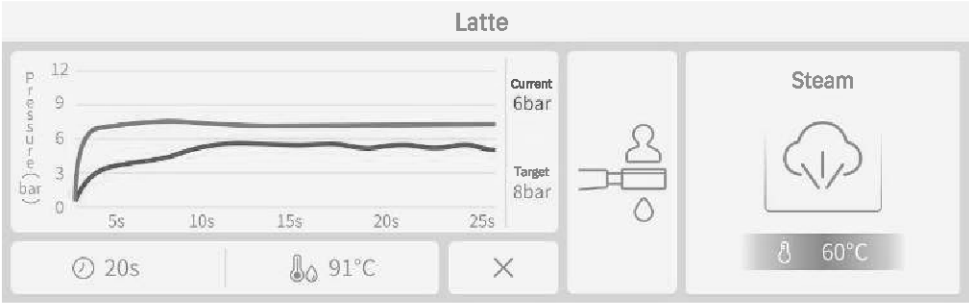
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap <<>> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select the cup size (Small, medium or large cup).
- After making your selection, tap <<>> to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Flat white and return to the Cappuccino interface.

4. STEP 3: Hot water

Please refer to the chapter "BREWING AN ESPRESSO - 4. STEP 3: Hot water". The steps to follow are the same.

5. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

6. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

7. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

8. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

9. STEP 4: Steam

Please refer to the chapter "BREWING A FLAT WHITE - 9. STEP 4: Steam". The steps to follow are the same.

23. BREWING A CAPPUCCINO

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.



Cappuccino: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (small, medium or large)
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Customise steam function: temperature (40°C ~ 70°C), steam power (6 levels).
- Save brewing information and parameters as a recipe.

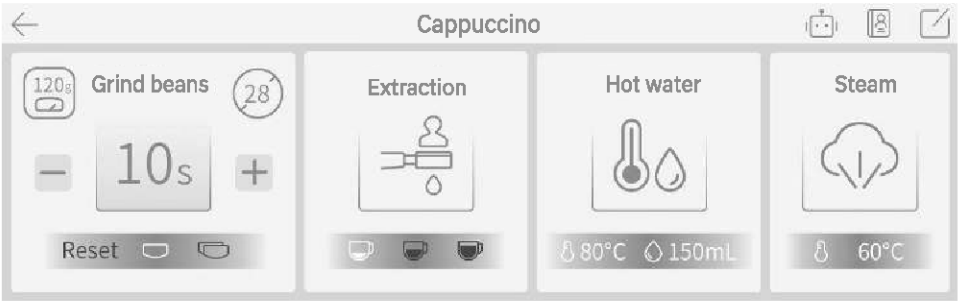
1. Open the Cappuccino interface

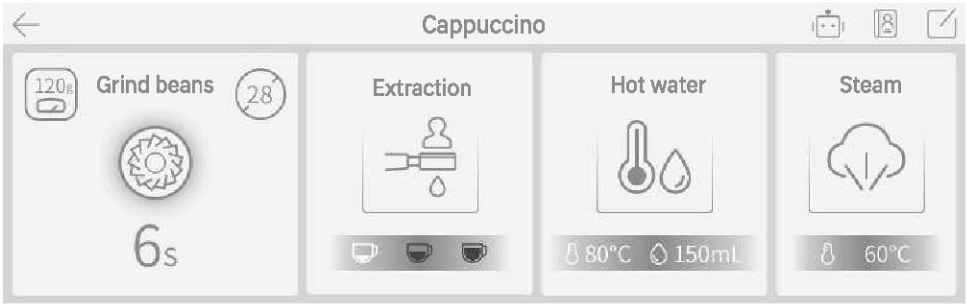
- In the Simple mode interface, tap the << >> Cappuccino icon to enter the Cappuccino interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





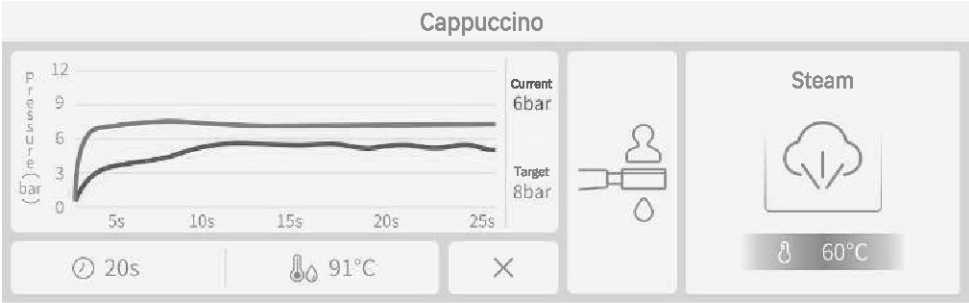
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap << >> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select the cup size (Small, medium or large cup).
- After making your selection, tap << >> to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Flat white and return to the Cappuccino interface.

4. STEP 3: Hot water

Please refer to the chapter "BREWING AN ESPRESSO - 4. STEP 3: Hot water". The steps to follow are the same.

5. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

6. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

7. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

8. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

9. STEP 4: Steam

Please refer to the chapter "BREWING A FLAT WHITE - 9. STEP 4: Steam". The steps to follow are the same.

24. BREWING AS A BARISTA

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.



Barista: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (small, medium or large)
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Customise steam function: temperature (40°C ~ 70°C), steam power (6 levels).
- Save brewing information and parameters as a recipe.

1. Open the Barista interface

- In the Simple mode interface, tap the <<>> Barista icon to enter the Barista interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





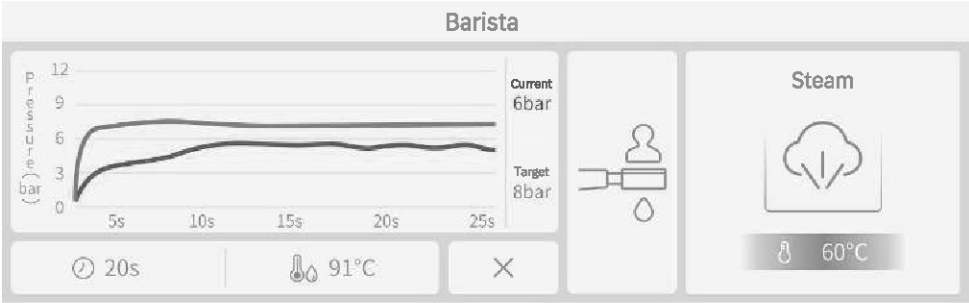
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap <<>> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select the cup size (Small, medium or large cup).
- After making your selection, tap <<>> to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Flat white and return to the barista interface.

4. STEP 3: Hot water

Please refer to the chapter "BREWING AN ESPRESSO - 4. STEP 3: Hot water". The steps to follow are the same.

5. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

6. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

7. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

8. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

9. STEP 4: Steam

Please refer to the chapter "BREWING A FLAT WHITE - 9. STEP 4: Steam". The steps to follow are the same.

25. BREWING AN AMERICANO

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.



Americano: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (single/double).
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Save brewing information and parameters as a recipe.

1. Open the Americano interface

- In the Simple mode interface, tap the << >> Americano icon to enter the Americano interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





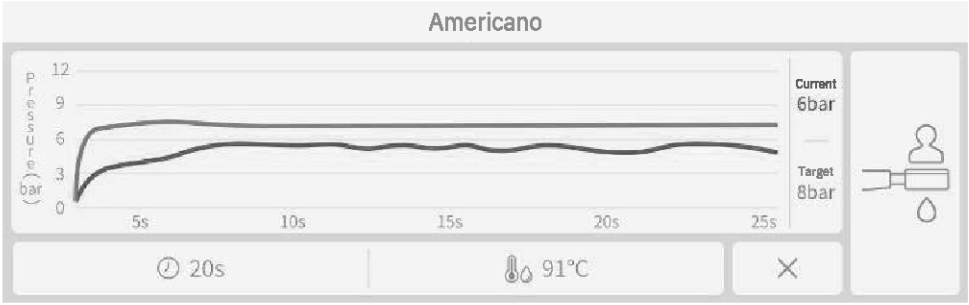
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap << >> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select a single or double cup.
- After making your selection, tap << >> to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Espresso and return to the Americano interface.

4. Hot water

Please refer to the chapter "BREWING AN ESPRESSO - 4. STEP 3: Hot water". The steps to follow are the same.

5. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

6. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

7. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

8. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

26. BREWING A DRIP COFFEE

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.

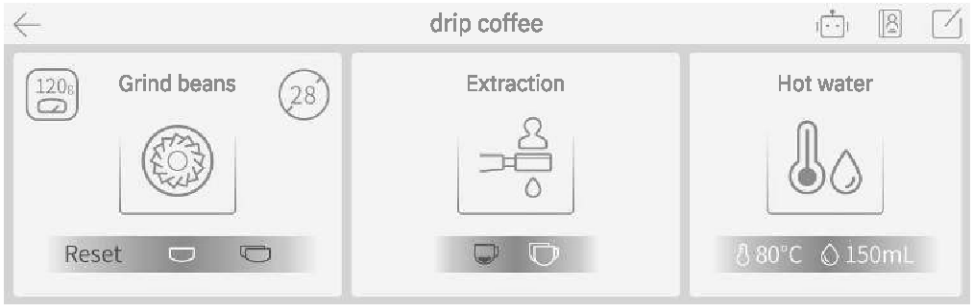


Drip Coffee: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (single/double).
- Customise hot water: volume (50mL ~ 200mL), temperature (60°C ~ 85°C).
- Save brewing information and parameters as a recipe.

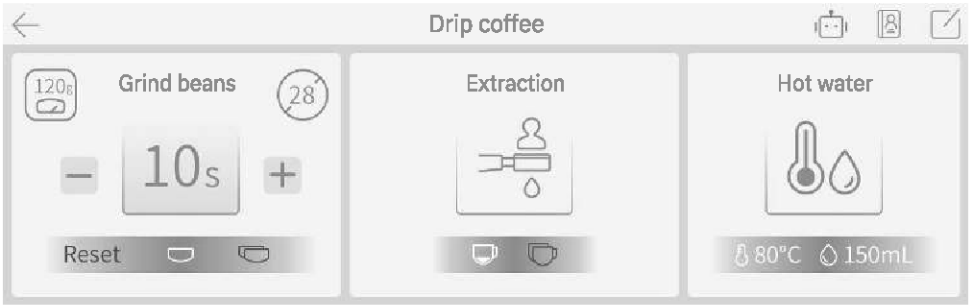
1. Open the drip coffee interface

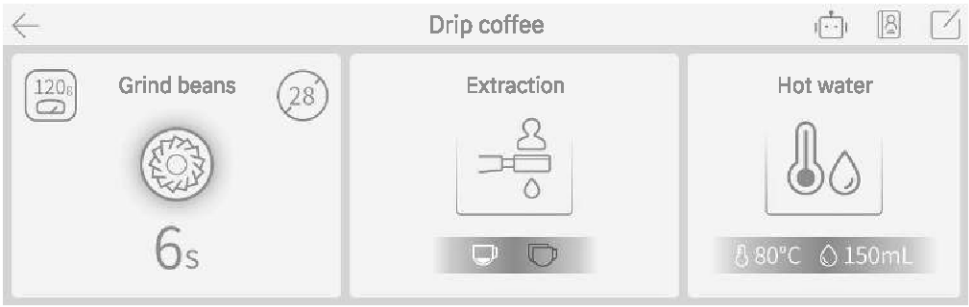
- In the Simple mode interface, tap the << >> drip coffee icon to enter the drip coffee interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





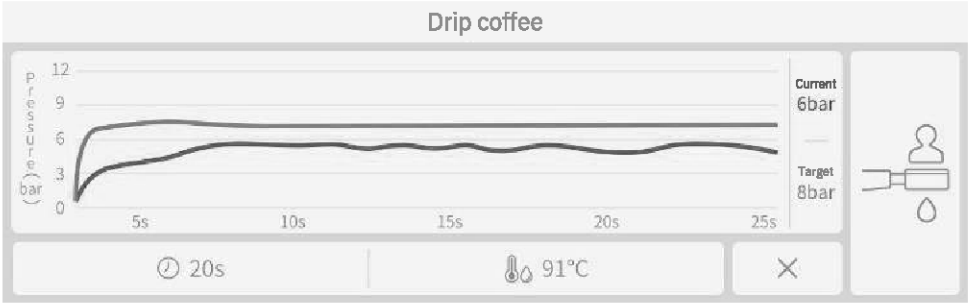
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



- After making your selection, tap << >> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select a single or double cup.
- After making your selection, tap << >> to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Espresso and return to the drip coffee interface.

4. Hot water

Please refer to the chapter "BREWING AN ESPRESSO - 4. STEP 3: Hot water". The steps to follow are the same.

5. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

6. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

7. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

8. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

27. BREWING A POUR-OVER COFFEE



Pour-over coffee: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size volume (1mL ~ 450mL)
- Customise hot water: temperature (88°C ~ 96°C).
- Save brewing information and parameters as a recipe.

1. Open the Pour-over coffee interface

- In the Simple mode interface, tap the <<>> Pour-over icon to enter the Pour-over interface.



2. STEP 1: Grind beans

> **NOTE:**
> To brew a Pour-over coffee, the cone-shaped filter must be used. Place the Cone-shaped filter in the portafilter before grinding beans.

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.





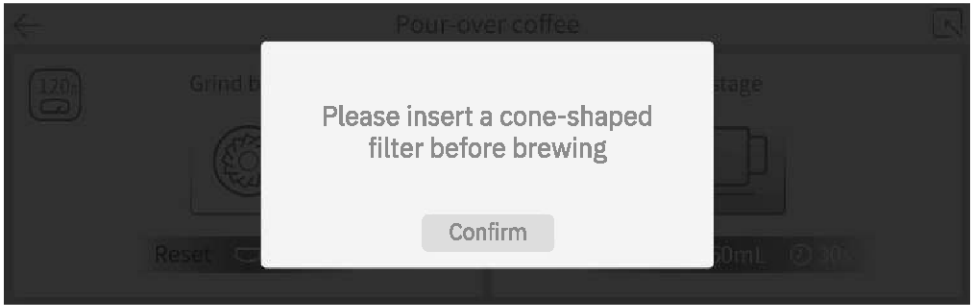
This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



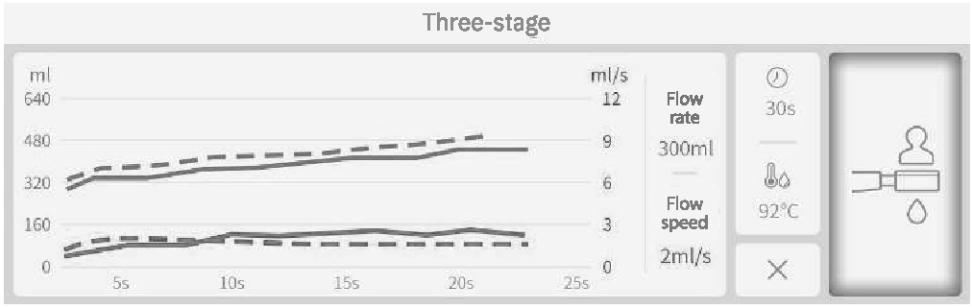
- After making your selection, tap <<>> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

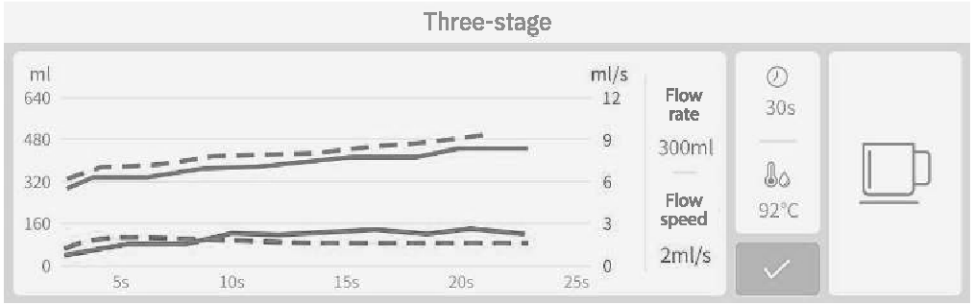
- Tap <<>> to brew a coffee.
- To brew a Pour-over coffee, the cone-shaped filter must be used. Put the portafilter with the Cone-shaped filter in the portafilter bracket. Tap Confirm.



- When starting the extraction, one of the three default formulas or a custom formula will be used. Select the required formula in the editing interface beforehand.
  In the example below, the Three-stage formula was selected. The display shows the progress. Every formula will show different graphs. This extraction method takes time. Be patient.



- If required, tap the <<✕>> icon to cancel the Drip coffee and return to the Pour-over coffee interface.



- The <<✓>> icon appears when the extraction is finished. A few seconds later, you will automatically return to the Pour-over Coffee interface.

4. Selecting or deleting a recipe

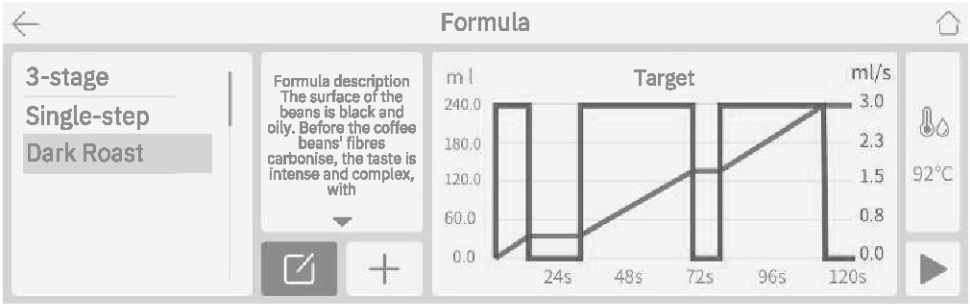
- Tap the edit icon in the upper right corner of the Pour-over coffee interface to open the editing interface.
- There are 3 default formulas present in the editing interface:
  - **3-stage**
    Formula description: It can more fully extract the flavour compounds of the coffee, enhancing the coffee's complexity.
  - **Single-step**
    Formula description: Suitable for medium or darker roasted coffee beans.
  - **Dark Roast**
    Formula description: The surface of the beans is black and oily. Before the coffee beans' fibres carbonise, the taste is intense and complex, with strong bitterness and rich roasted and charred aromas. Often used for Italian-style coffee, especially Espresso.



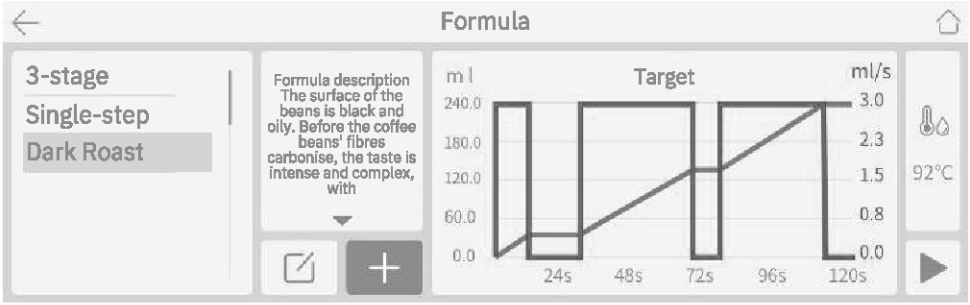
- Tap on the formula name on the left side of the editing interface to select the required formula. In the above image, Dark roast was selected.
- Tap <<←>> the back arrow in the upper left corner of the editing interface to return to the Pour-over Coffee interface. Extraction will now be done with the selected formula.
- A long press on the formula name allows you to delete the formula. A prompt screen will appear. Tap Yes to delete the formula or tap No to return to the editing interface without deleting.

5. Make a Recipe

- Tap the << >> edit icon in the upper right corner of the Pour-over coffee interface to open the editing interface.



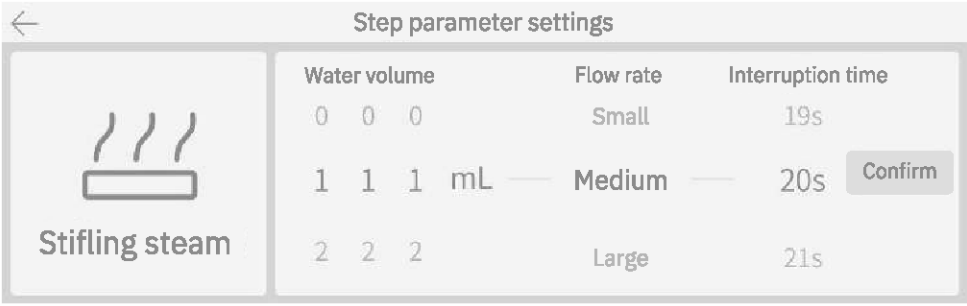
- Tap the << >> modify icon to modify the recipe parameters of the selected recipe.



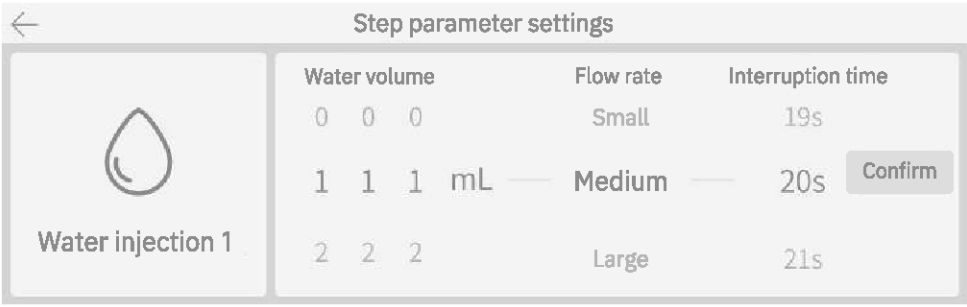
- Tap << >> (below the formula description) to create a recipe.



- Tap the first step to set the parameters for Steaming. You can set the water volume (1mL ~ 150mL), flow rate (small, Medium or Large) and interruption time (1s ~ 99s). Tap Confirm to save the settings.



- Set the parameters for each water injection step separately. You can set the water volume, flow rate and interruption time. Tap Confirm to save the settings.



- Tap <<+>> (in the lower right corner) to add an extra Water injection step. You can add a maximum of 5 water injection steps.
- Set the water volume (1mL ~ 150mL). The maximum water volume is limited to 450mL. A warning prompt will appear when your formula requires more than 450mL or less than 1mL. Tap confirm and update the water volume setting.



- Set the water temperature on the right side of the interface with the up and down arrows (88°C ~ 96°C).



- Give a name and formula description to your new recipe. Tap OK to confirm and save the name and the description.



- Tap the << >> save icon (in the lower right corner) to save your new formula.



NOTE:
Incorrect settings are not possible. The screen will notify you if a setting cannot be applied.

28. MAKING A COLD BREW

NOTE:
Every main brewing instruction is explained in detail only once, in a dedicated chapter. For each coffee type, only the differences are highlighted in this chapter, with references to the main brewing instructions.



Cold brew: Drink options

- Brew single or double cups.
- Customise grinding: grind size (0 ~ 40 settings), cup size (single/double), grinding time (2s ~ 30s)
- Customise extraction: cup size (single/double).
- Save brewing information and parameters as a recipe.

1. Open the Cold brew interface

- In the Simple mode interface, tap the << >> Cold brew icon to enter the cold brew interface.



2. STEP 1: Grind beans

- Tap the << Reset >> to select the cup size (single or double cup).
- The default grinding time is 9 seconds for a single cup and 14 seconds for a double cup.
- The grinding time can be adjusted within a range of 2 ~ 30 seconds.

This is the electronic weighing display area. When the portafilter is placed, the scale automatically resets to zero. You can also tap the Reset icon to manually reset it. The real-time weight is then displayed.



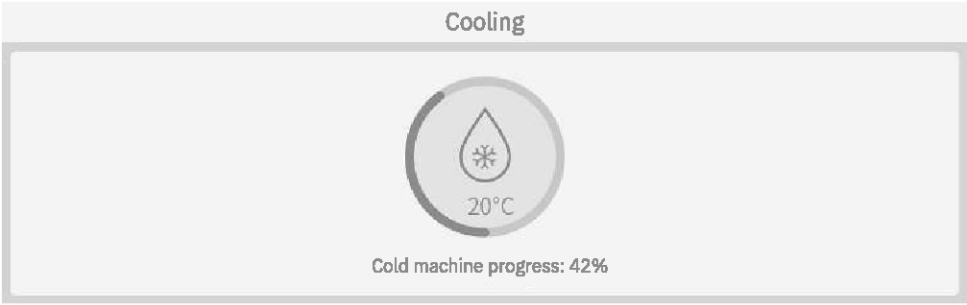
- After making your selection, tap <<>> to grind beans.
- TIP: Dock portafilter -> Auto-tare -> Grind. Tap Reset to re-zero manually.

3. STEP 2: Extraction

- Tap << >> to select the cup size (single or double cup).
- After making your selection, tap <<>> to start brewing coffee.
- Making a Cold brew requires a cold machine and cold water. In case the machine temperature is too high, you need to perform cooling. It is recommended to fill the water tank with ice water or chilled water. Tap Cooling.



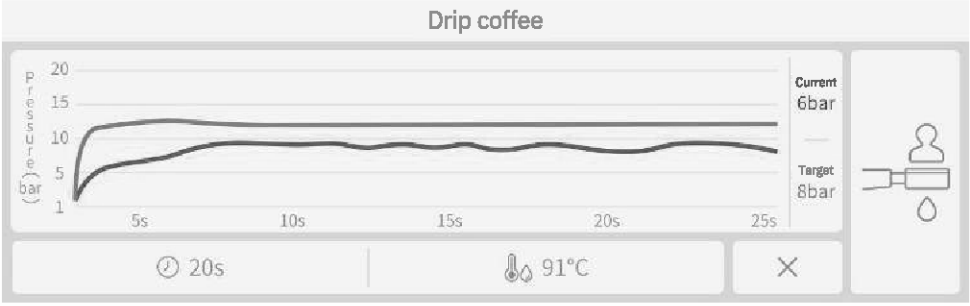
- Cooling starts. The machine temperature decreases. Wait until the indicator shows 100%.



- When completed, tap Confirm.



- After cooling, tap the extraction icon again to start brewing coffee.



- If required, tap the <<✕>> icon to cancel the Cold brew and return to the Cold brew interface.

4. Make a Recipe

Please refer to the chapter "BREWING AN ESPRESSO - 5. Make a Recipe". The steps to follow are the same.

5. Save a recipe

Please refer to the chapter "BREWING AN ESPRESSO - 6. Save a Recipe". The steps to follow are the same.

6. Using a personal recipe

Please refer to the chapter "BREWING AN ESPRESSO - 7. Using a personal recipe". The steps to follow are the same.

7. Using a machine recipe

Please refer to the chapter "BREWING AN ESPRESSO - 8. Using a machine recipe". The steps to follow are the same.

29. DISPENSE HOT WATER

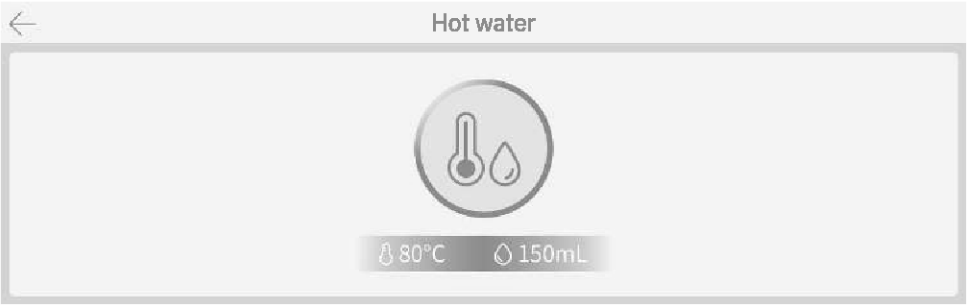


Dispense hot water: Drink options

- Manual heating with adjustable temperature (60°C - 85°C) and volume (50mL - 200mL).

1. Open the Dispense hot water interface

- In the Simple mode interface, tap the << >> Dispense hot water icon to enter the Hot water interface.



- Hot water customisation is shown in the next image. Tap the << >> icon to adjust the hot water temperature and volume. The temperature can be set up to 85°C, and the volume up to 200 mL.



- If more than 200 mL or less than 50mL is selected, a prompt window will appear.
- Tap the <<>> hot water icon to dispense hot water.



- If required, tap the <<>> icon to cancel and return to the Hot water interface.

30. FROTH MILK



Froth milk: Drink options

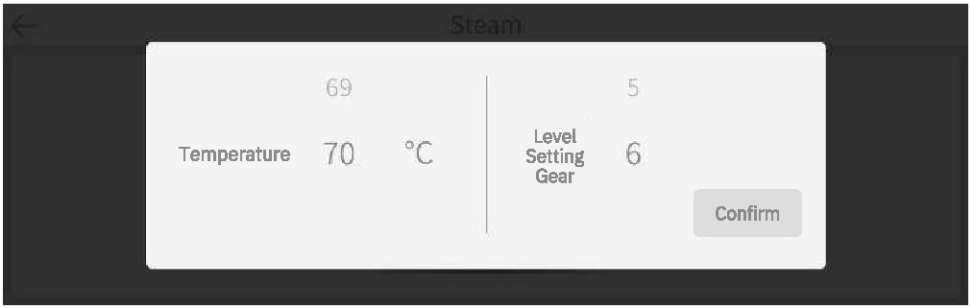
- Customise steam function: temperature (40°C - 70°C), steam power (6 levels).
- Save brewing information and parameters as a recipe.

1. Open the Froth milk interface

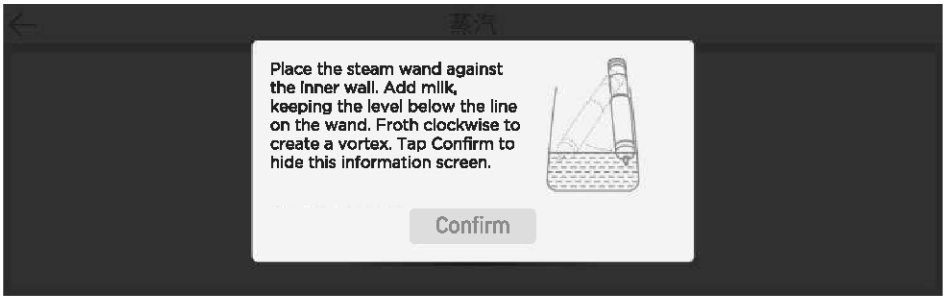
- In the Simple mode interface, tap the << >> Froth milk icon to enter the Froth milk interface.



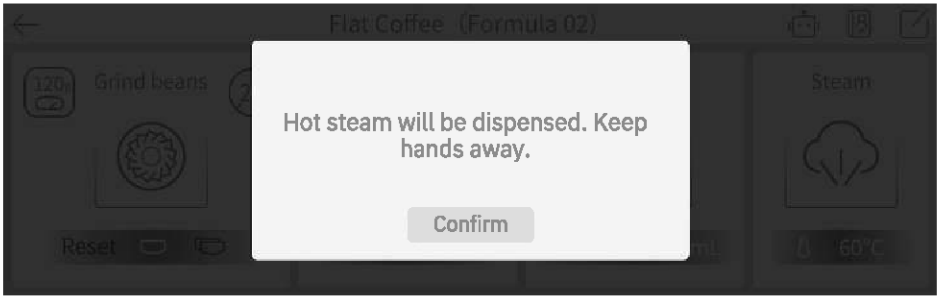
- Tap the << Reset >> icon to change the steam settings.



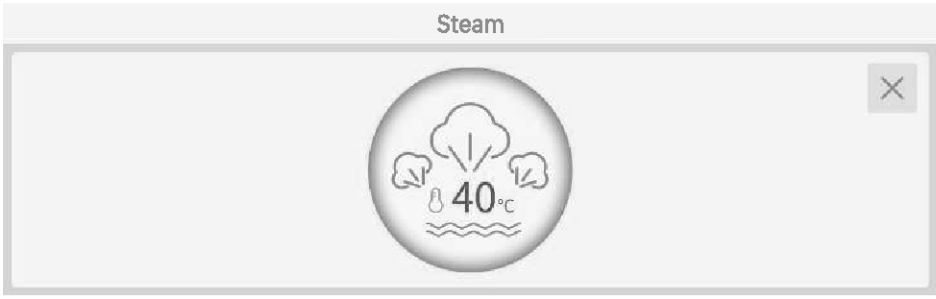
- Adjust the steam temperature to the desired value (from 40°C to 70°C).
- Adjust the steam power to the desired value. There are 6 levels available.
- Tap Confirm to save the settings.
- To start steaming, tap <<>> the cloud icon.
- Place the steam wand against the inner wall. Add milk, keeping the level below the line on the wand. Froth clockwise to create a vortex. Tap Confirm to hide this information screen.



- A new warning screen appears. Hot steam will be dispensed. Keep your hands away. Tap Confirm to hide this warning screen.



- During steaming, the temperature rises until the correct temperature is reached. If required, tap the <<>> icon to cancel steaming and return to the Froth milk interface.



- Cleaning the steam wand is required after steaming. Tap Confirm to start cleaning. Keep your hands away from the steam.



- A countdown screen will appear. Keep your hands away from the steam.



- The cleaning is now finished.



- Tap Cleaning complete to return to the Froth milk interface.

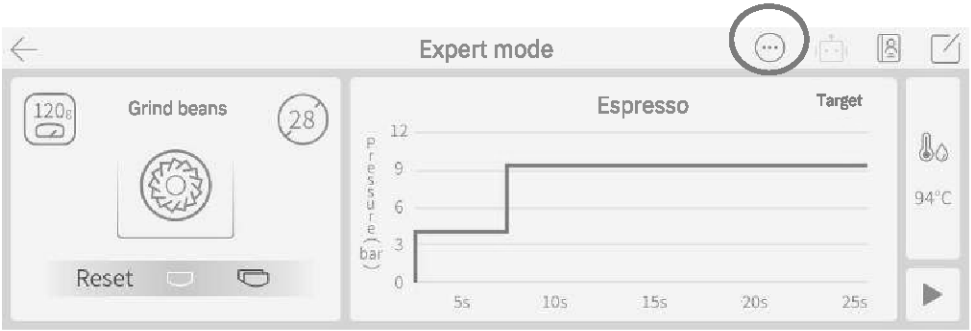
31. USING THE EXPERT MODE

Expert mode allows you to manage the machine recipes/settings. On the Mode selection interface, tap Expert mode.



1. The settings

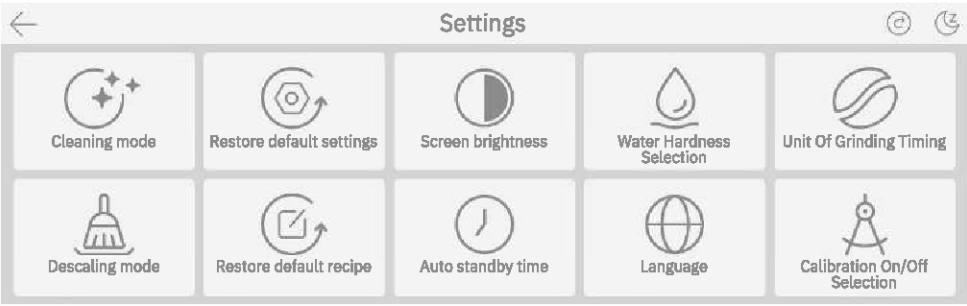
In the Expert mode interface, you can access the settings by tapping the <<...>> button.



The settings are available in the More interface. You can select the preferred Language, and the Calibration can be set on or off. Tap the <<⚙>> icon to enter the settings interface.

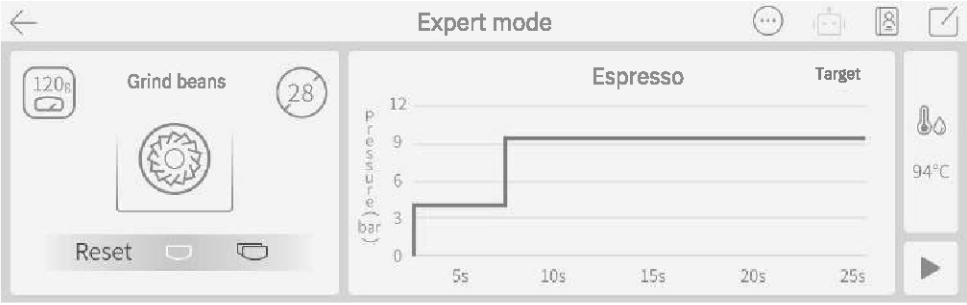


- Restoring the factory settings or setting light/dark mode is also possible in the settings interface. Please refer to the chapter "THE SETTING INTERFACE" to find the detailed explanation of all settings.



2. Brewing a machine recipe

- The name of the selected recipe is visible above the graph (Espresso in this example).
- On the left side, tap Reset << Reset >> to select the cup size (single or double cup).
- The grinding time can be adjusted (2s ~ 30s).



- Tap on the << ▶ >> to enter the next interface, where you can start the extraction.



- Tap the <<>> to start brewing coffee.
- If required, tap the <<>> icon to cancel the extraction and return to the Expert mode interface.
- Tap on the <<>> to start the steaming or tap the << 60°C >> icon to change the steam settings first. For the steam settings, please refer to the chapter "BREWING A FLAT WHITE - 9. STEP 4: Steam". The steps to follow are the same.

3. The machine recipes

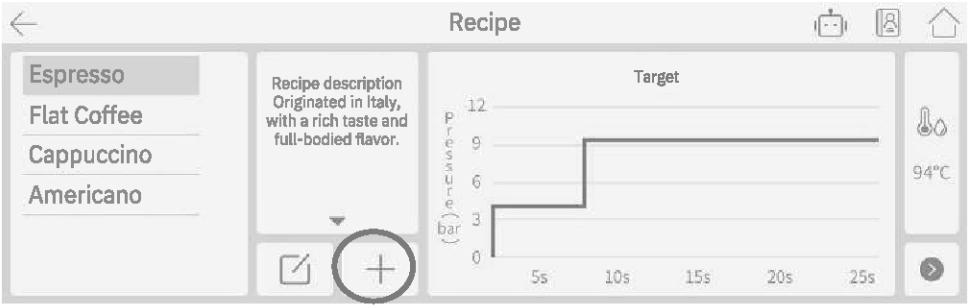
- Tap the <<>> in the upper right corner of the Expert mode interface to open the editing interface.





- There are eight types of coffee available:
  - **Espresso**
    Recipe description: Originated in Italy, with a rich taste and full-bodied flavour.
  - **Flat white**
    Recipe description: Flat white is roasted slowly at low temperature, avoiding the burnt bitterness of high-heat roasting and preserving the beans' natural flavour.
  - **Latte**
    The texture is smooth, with a mild coffee flavour and a rich milk aroma.
  - **Cappuccino**
    Recipe description: The milk foam is thick, the taste is rich, and the coffee flavour is more pronounced than in a latte.
  - **Barista**
    Recipe description: None.
  - **Americano**
    Recipe description: The taste is mild, close to drip coffee, but retains the aroma of espresso.
  - **Drip coffee**
    Recipe description: Simple to make, with a refreshing taste, suitable for large-scale preparation.
  - **Pour-over coffee**
    Recipe description: The taste is clean, with rich layers of flavour highlighting the unique characteristics of the coffee beans.

4. Make a recipe



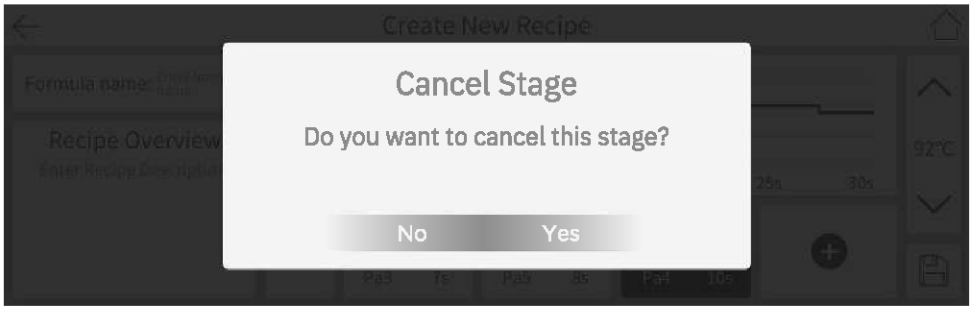
- Tap <<+>> to create a new recipe.



- Tap <<+>> to add an extraction stage. Tap on the new stage to set the pressure and time. Tap Confirm to save the settings.



- Long-press on an extraction stage to cancel it. Tap Yes to confirm the deletion.



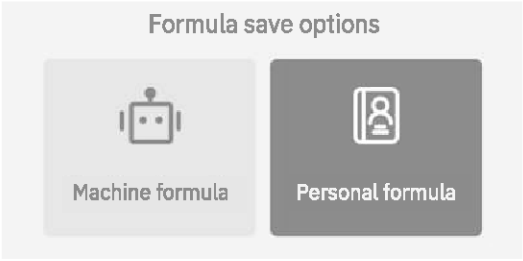
- Set the water temperature on the right side of the interface with the up and down arrows (85°C - 96°C).



- Enter a recipe name and a recipe description. Tap on the OK button to save your settings.



- Tap <<>> in the lower right corner of the editing interface to save your recipe. The Formula save options interface will appear, where you can choose to save the recipe as a Machine Recipe or a Personal Recipe, as shown below.



5. Editing the machine recipe

- Tap the <<>> in the upper right corner of the Expert mode interface to open the editing interface.



- All settings are identical as "4. Make a recipe".
- It's not possible to rename the Machine recipe.



- Tap <<>> in the lower right corner of the editing interface to save the machine recipe.

32. TROUBLESHOOTING



We have prepared a list of questions and answers intended to help people understand how to solve a particular problem. If you still have any problems, feel free to contact us.

WARNING:
Please do not disassemble the espresso machine. Contact us if the reason for the malfunction is not found.

Problem	Possible Cause	Solution
No display	The plug is not properly connected, or the Power Button <<⏻>> is not pressed.	Insert the power plug and ensure the Power Button <<⏻>> is pressed.
Water appears at the bottom of the machine.	1. The Water Tank or Drip Tray is not properly installed.	1. Ensure that the Water Tank and Drip Tray are correctly installed.
	2. The Drip Tray is full.	2. Ensure that the Drip Tray is empty.
A ticking sound is heard after starting the machine, followed by a hissing sound after the coffee is dispensed.	This is caused by the operation of the pressure control valve.	There is no action needed. This is a normal phenomenon.
No coffee comes out of the Portafilter, coffee flows unevenly, or the Portafilter cannot be properly installed in the Portafilter Bracket.	The coffee grounds amount is excessive, too finely ground, or tampered with too much pressure.	The amount of coffee grounds should not exceed the standard limit. Adjust the grinder setting appropriately until the grind is suitable. Do not repeatedly apply excessive force when tamping the coffee grounds.

The coffee lacks crema.	The coffee beans are damp, or the coffee grind is too coarse.	Use fresh coffee beans and a moderate grind size for optimal coffee quality.
No steam is produced.	1. The machine was not preheated before using the steam function.	1. The machine can only produce steam after being preheated in steam mode.
	2. The steam outlet is blocked.	2. The machine may need descaling, and the steam outlet should be cleaned using a cleaning needle.

33. DISPLAY ERROR MESSAGES

The espresso machine is equipped with a self-diagnosis system. If something goes wrong, the display will show an error message to help you identify the problem and take corrective action. Tap Confirm to exit the error message.

Below is a list of possible error messages you may encounter. Please note that not all error messages are shown in this manual.

1. Bean container missing

Ensure that the bean container is correctly placed and locked.



2. Grinding timeout

The grinder took too long to process the beans. Check for blockages or beans that are too hard.



3. Excessive pressure during extraction

If pressure stays at 16–20 bar, the machine activates protection (coffee may be ground too fine). Adjust the grind size.



4. The water tank is empty

Fill the water tank before starting a new coffee cycle.



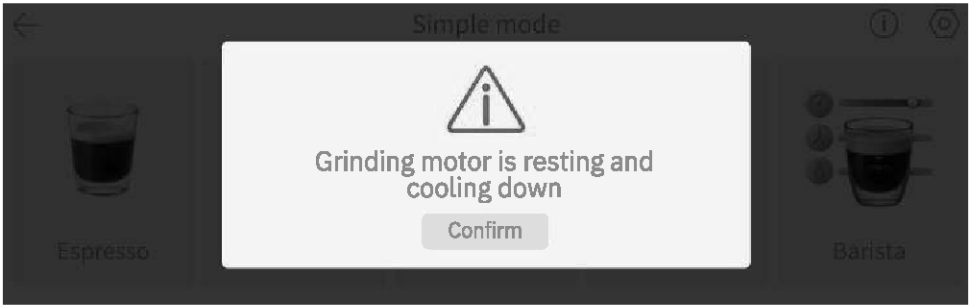
5. Grinding motor overload

The grinder motor has overheated or is blocked. Turn off the machine and check for jammed beans.



6. Grinding motor cooling

The grinder motor is overheated. Wait until the motor has cooled before restarting the machine.



7. Funnel weighing module error

The internal weighing module is malfunctioning. Restart the machine; if the problem persists, contact service.



8. Communication error

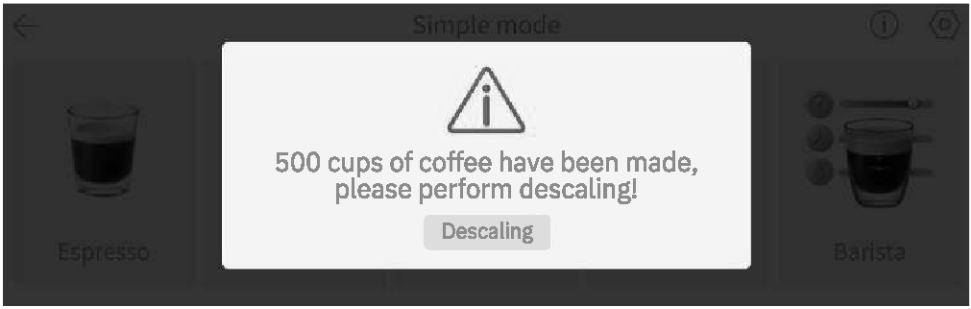
The machine detected a communication problem between modules. Restart the machine.



9. Descaling required

Run the descaling program to maintain optimal performance.





10. Descaling not completed

The descaling cycle was interrupted. Restart the program and finish it completely.



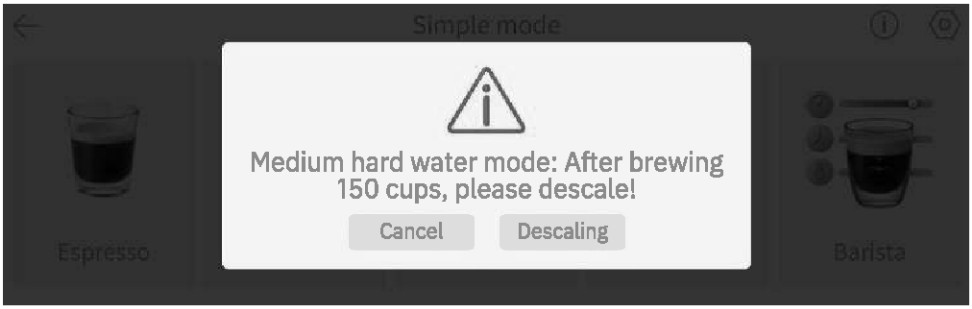
11. Descaling reminder – soft water

In soft water conditions, the machine requires descaling less often. Run the descaling program after 250 cups.



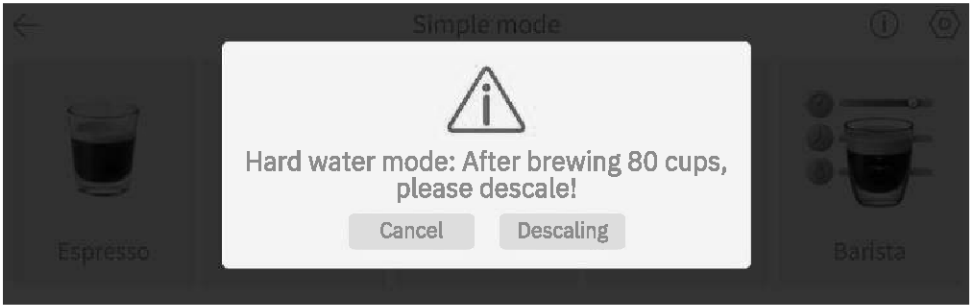
12. Descaling reminder – medium hard water

In medium-hard water conditions, the machine requires descaling after 150 cups. Run the descaling program.



13. Descaling reminder – hard water

In hard water conditions, the machine requires descaling more frequently. Run the descaling program.



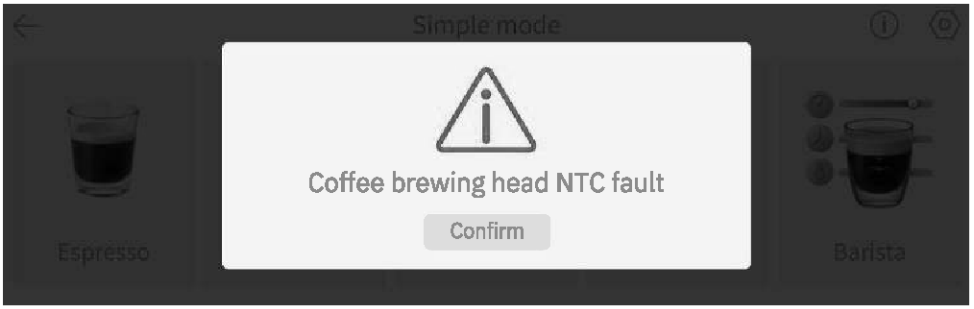
14. Coffee boiler temperature sensor fault

The temperature sensor of the coffee boiler is malfunctioning. Contact customer service.



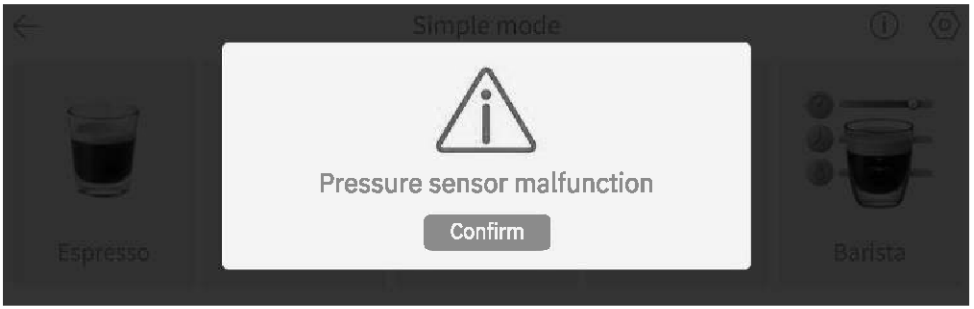
15. Coffee brewing head temperature sensor fault

The temperature sensor of the brewing head is malfunctioning. Contact customer service.



16. Pressure sensor malfunction

The machine cannot correctly measure pressure. Restart the machine; if the issue persists, contact service.



17. Hot water nozzle temperature sensor fault

The temperature sensor of the hot water nozzle is malfunctioning. Contact service.



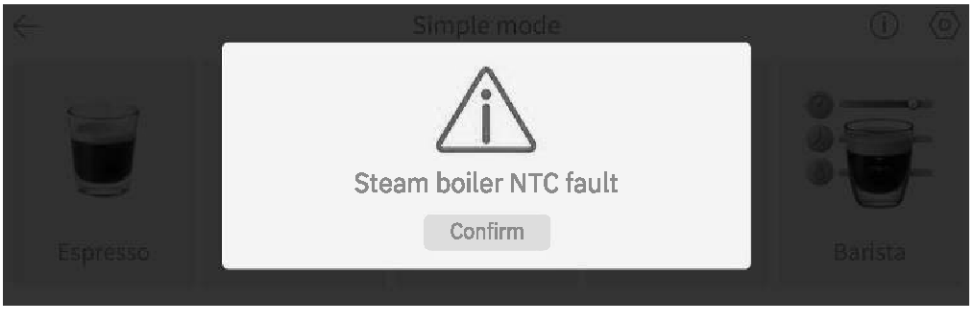
18. Steam wand temperature sensor fault

The temperature sensor of the steam wand is malfunctioning. Contact service.



19. Steam boiler temperature sensor fault

The temperature sensor of the steam boiler is malfunctioning. Contact service.



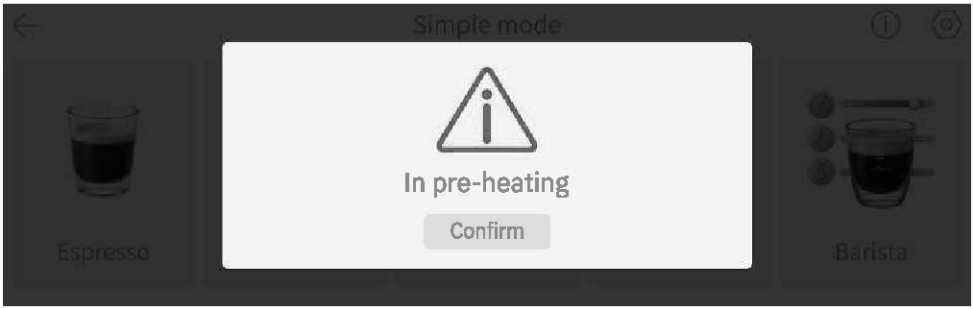
20. Electrical synchronisation error

Internal electrical synchronisation failed. Restart the machine; if the problem continues, contact service.



21. Pre-heating mode

The machine is warming up. Wait until the pre-heating process is finished before use.



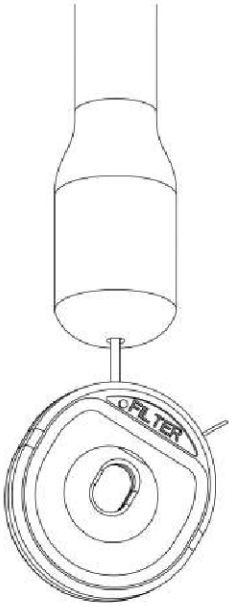
34. TOOLBOX AND CLEANING ACCESSORIES

The espresso machine is equipped with a toolbox for storing the Cleaning Pin and Cleaning Brush. The Single-cup Filter and Double-cup Filter can also be stored in the toolbox.

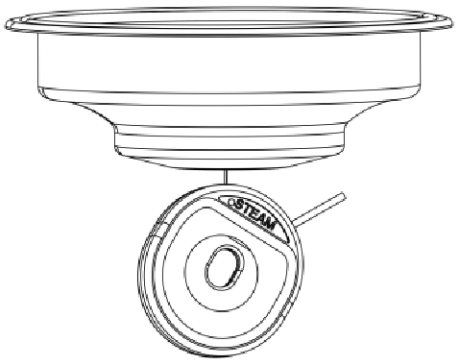
34.1. Cleaning Pin

The Cleaning Pin is used to clean the steam outlet and filters. The thicker pin is designed for cleaning the steam outlet, while the thinner pin is used for cleaning the filters.

Clean the steam wand

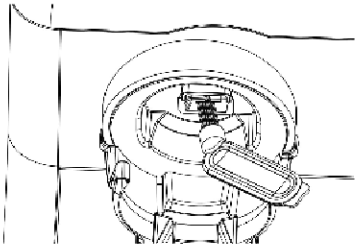


Clean the filter

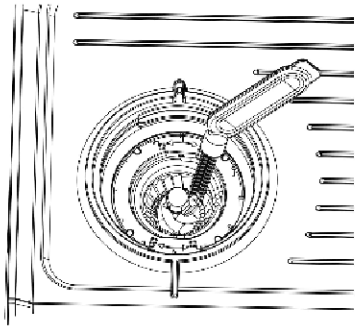


34.2. Cleaning Brush

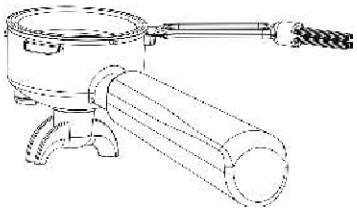
The Cleaning Brush is used for cleaning the grinding system. After removing the grinding wheel, use the Cleaning Brush to clean the grinder chamber and the grounds channel.



Anti-Static Device and Coffee Powder Outlet:
If the coffee grounds come out more slowly than usual or if it starts to float, clean the anti-static device and the coffee grounds outlet using the included Cleaning Brush.

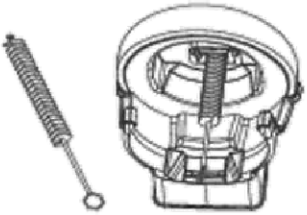


Grinder Chamber and Powder Channel:
Clean the grinder chamber and the grounds channel using the included Cleaning Brush.



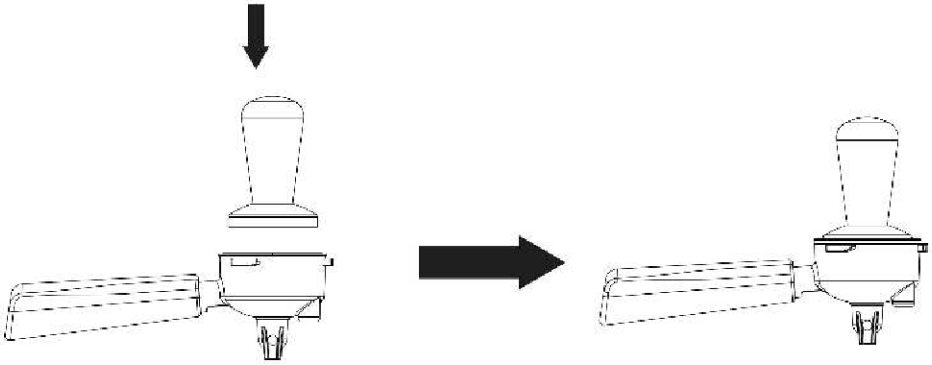
Portafilter filter:
The other end of the Cleaning Brush can be used to remove the filter from the Portafilter.

34.2. Cleaning Brush

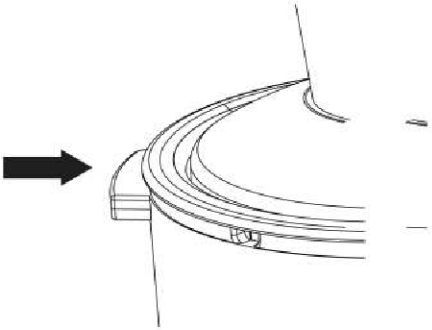


Coffee Powder Outlet:
The round bristle brush is primarily used to clean the exterior of the Coffee Powder Outlet.

34.4. Tamper



Tamp the coffee grounds downwards.



When the edge of the Tamper aligns with the edge of the Portafilter, the amount of grounds is correct.

35. CLEANING

WARNING:
Please unplug before cleaning to allow the espresso machine to cool down sufficiently to prevent scalding.

35.1. General Cleaning Guidelines

- A slightly moist or dry cloth is recommended for cleaning the exterior of the espresso machine. Dry with a soft cloth.
- Be careful not to put too much pressure on the display and buttons while cleaning.
- Do not submerge the espresso machine and power cord in water or any other liquids. It is not allowed to rinse the device with water, to prevent the water from leaking into the electrical circuit and causing malfunctions.
- Under no circumstances use aggressive cleaning agents, cleaning alcohol or other chemical solutions since these can penetrate the housing and impair functionality.
- Do not use abrasive objects for cleaning.
- The detachable Water Tank is not dishwasher safe.
- Do not use a high-pressure cleaner or steam cleaner to clean the espresso machine.
- Cleaning must not be performed by children.

35.2. After Each Use

- After each use, clean all detachable parts by soaking them in water. Add cleaning liquid, if necessary, then rinse thoroughly with clean water.
- Turn the Portafilter clockwise to remove it and discard the used coffee grounds. You can clean the Portafilter and metal filters with detergent, but be sure to rinse them thoroughly with clean water afterwards.
- After cleaning all detachable parts, wipe them dry before reassembling.

36. DESCALING

The espresso machine features a descaling reminder and an automatic descaling program. When the system detects that the machine has brewed 250/150/80 cups (depending on water hardness), a descaling reminder window will appear.

- You may choose to ignore the reminder the first time.
- After another 250 cups, the reminder will appear again.
- Descaling must then be carried out before the reminder can be cleared.

During the descaling process, user interaction is required to complete the procedure.

Depending on water hardness, the descaling intervals are:

- Soft water: 250 cups
- Medium hard water: 150 cups
- Hard water: 80 cups

36.1. Descaling Preparation

This product features a descaling prompt function and a descaling program. The user should assist during the descaling process. Please ensure the following conditions are met before activating the descaling program:

1. The Water Tank must be filled with at least 1L of water.
2. Empty the Drip Tray and reinstall it properly.
3. Connect the espresso machine to a power source and let it enter the standby mode.
4. Insert the Double-cup Filter into the Portafilter.
5. Attach the Portafilter to the Portafilter Bracket.
6. The espresso machine will exit cleaning mode if the Power Button " ⏻ " is pressed at any time.

36.2. Descaling Agents

NOTE:
It is recommended to perform descaling every month.

The following descaling agents can be used:

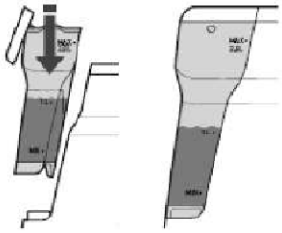
A. Descaling tablets for coffee machines
B. Liquid descaler
C. White vinegar and warm water (Vinegar may leave odour/taste; rinse thoroughly twice).

36.3. Descaling Steps

Please complete the following preparation steps before activating the descaling program, whether prompted by the espresso machine or started manually by the user.

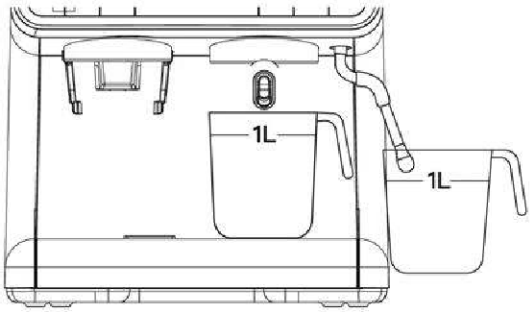
Add the descaling solution to the Water Tank using one of the following methods:

A. Fill the Water Tank with 1 litre of water, add descaling tablets, and wait until they fully dissolve.
B. Pour half a cup of liquid descaling agent into the Water Tank, and then add 1 litre of warm water to mix the solution thoroughly.
C. Add 1.5 tablespoons of white vinegar to the tank. Then fill with 1 litre of warm water and allow the solution to mix thoroughly.



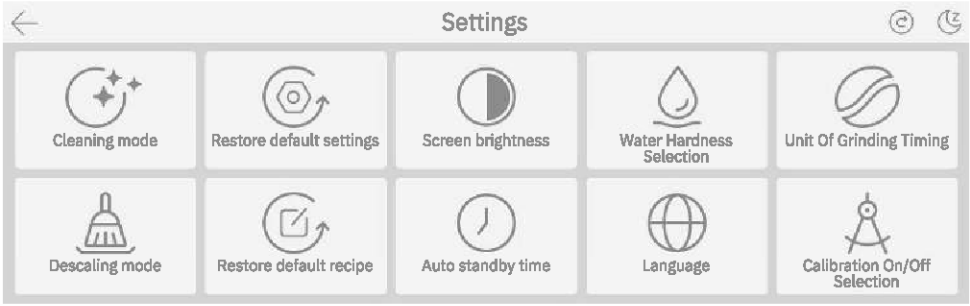
Place a Container:

Place a 1-litre container under the brewing head and another 1-litre container under the steam wand.

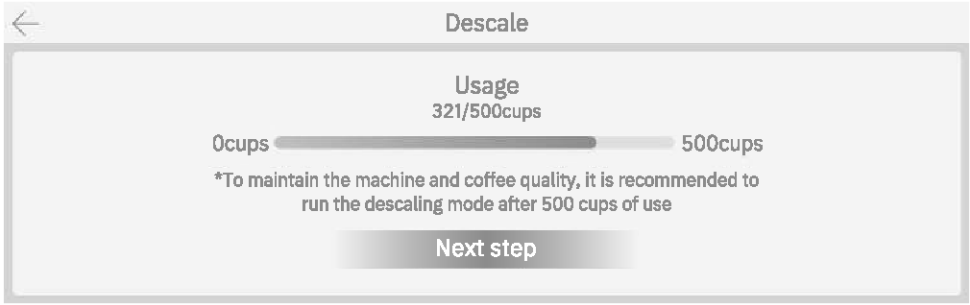


After completing the above steps, you can start the descaling process as follows:

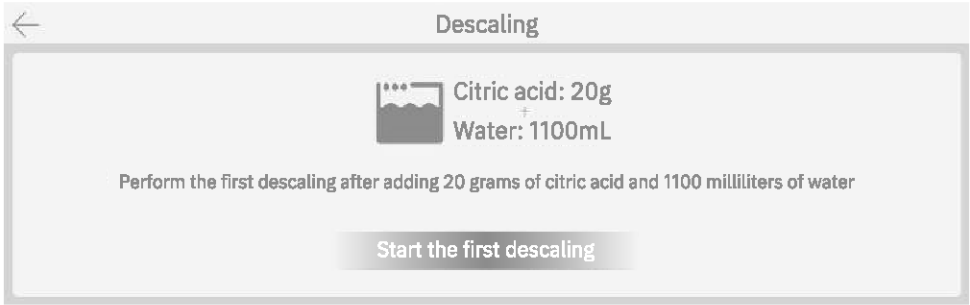
In the Settings interface, tap the <<🧹>> to enter the descaling mode.



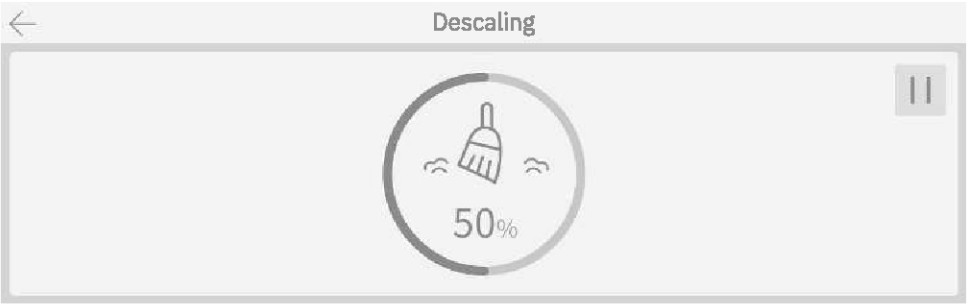
Follow the screen prompts.
Tap on Next step.



Add the descaling agent + 1100 ml of clean water to the water tank.
Tap on Start the first descaling.



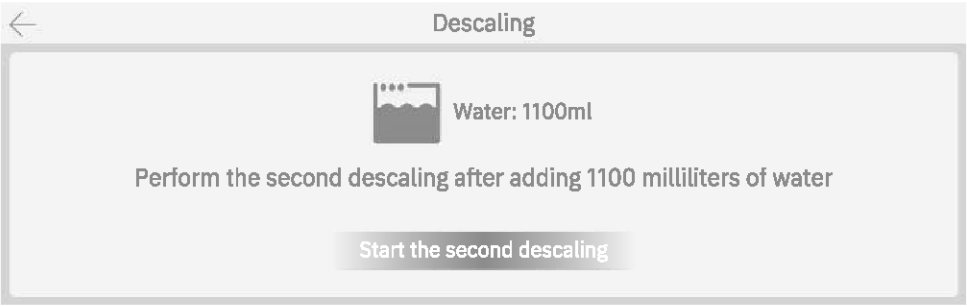
Wait until the descaling has reached 100%.



The first descaling is now finished.

NOTE:
The water tank should be cleaned before the second descaling to remove any citric acid residue, which could affect the taste of the coffee.

Add 1100ml of water to the water tank.
Tap on Start the second descaling.



Wait until the descaling has reached 100%.



The descaling is now complete.



You will return automatically to the Settings interface.

37. MAINTENANCE & SERVICE

- Apart from occasional cleaning, the espresso machine is maintenance-free.
- You may not reconstruct, self-repair, or disassemble the espresso machine.
- Check regularly for damage and severe wear.

WARNINGS:

- Do not attempt to open the espresso machine for maintenance. Removing the housing or improper reassembly may cause electric shocks, damage, short circuit, or fire.
- If for any reason you open the housing, the warranty will become null and void. The espresso machine contains no user-serviceable parts.
- Maintenance, service, and repairs may only be carried out by the manufacturer, a professional workshop appointed by the manufacturer, or a similarly qualified person. To obtain maintenance or service, contact us first at our e-mail address info@aiviq.eu.

- For missing accessories such as the user manual or other items, contact us at the above-mentioned e-mail address.
- In case of a defect, return the product in the original packaging to **AIVIQ®** with a failure description, proof of purchase, and all accessories.

38. STORAGE & TRANSPORT

- We advise cleaning the espresso machine before long-term storage (see the chapter "CLEANING").
- .Allow the device to cool down completely before storing it.
- Store the espresso machine preferably in its original packaging.
- Store the espresso machine in a place not exposed to sunlight & humidity, and which is dust-free.
- Do not store the espresso machine in extremely high or extremely low temperatures. This can damage the device.
- Store the device beyond the reach of small children.
- Coil the power cord loosely, but do not wrap it around the device.
- Protect the device against vibrations and shocks during transport.
- For transport, preferably use the original packaging.
- After transport or storage at very low temperatures, the espresso machine must be accustomed to room temperature for approximately. 30 minutes due to possible condensation. After that, the device can be used.

39. DISPOSAL & RECYCLING

This product is designed and manufactured with high-quality materials and components that can be recycled and reused.

39.1. Electronics Disposal



This product complies with the Waste Electrical and Electronic Equipment Directive 2012/19/EU (WEEE).

Products marked with the crossed-out wheeled bin symbol must not be disposed of with regular household waste at the end of their life cycle. Please dispose of the appliance through one of the following:

- an authorised recycling centre
- a retail outlet upon the purchase of an equivalent new product

Proper separate collection helps prevent environmental harm and supports the safe processing and reuse of materials.

Please note:

- Improper disposal may lead to penalties in accordance with national legislation. For local disposal rules, please contact your municipal waste authority or your retailer.
- When discarding the espresso machine, cut the power cord safely to ensure the appliance can no longer be used.

Specific instructions for France:
If this product is sold in France, additional sorting instructions apply in accordance with the Triman regulation:



39.2. Packing Material Disposal



Follow the notes and markings on the packaging.

Ensure that plastic bags, packaging, etc. are disposed of in an environmentally sound manner. Do not just dispose of these materials with your normal household waste, but make sure they are collected for recycling.

40. WARRANTY & LIABILITY

AIVIQ® guarantees that for five years from the date of purchase, this product will be free from defects in materials and workmanship. This warranty applies to products used for personal purposes, and not for commercial or rental purposes. **AIVIQ®**, at its discretion, will replace or repair this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or refurbished product or component. If the product is no longer available, a replacement may be made with a similar product of equal or greater value, no refunds shall be given. Your replacement unit will be returned to you at no charge and will be covered under this warranty for the remainder of the warranty period.

This warranty is valid for the original purchaser from the date of initial purchase and is not transferrable. Proof of purchase is required to obtain support under the warranty.

This warranty does not cover:
- Negligence or misuse of the product.
- Use with incorrect voltage or current.
- Damage resulting from falls.
- Water damage.
- Use contrary to the operating instructions.
- Disassembly, repair, or modification by anyone other than **AIVIQ®**.
- Damage caused by accidents or disasters, such as fire, flood, earthquake, war, vandalism, or theft.
- Damage caused by incorrect maintenance and storage.
- Damage caused by incorrect installation.
- Damage caused by incorrect assembly.
- Damage caused by incorrect connections.
- Normal wear and tear.

Damage caused by failure to observe this manual will void the warranty. We do not accept any liability for consequential damage. We accept no liability for material damage or personal injury caused by improper use or failure to observe the safety instructions. In such cases, the warranty becomes void.

AIVIQ® reserves the right to make changes at any time, without notice or obligation, in the user manual, colours, specifications, accessories, materials, and models.

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