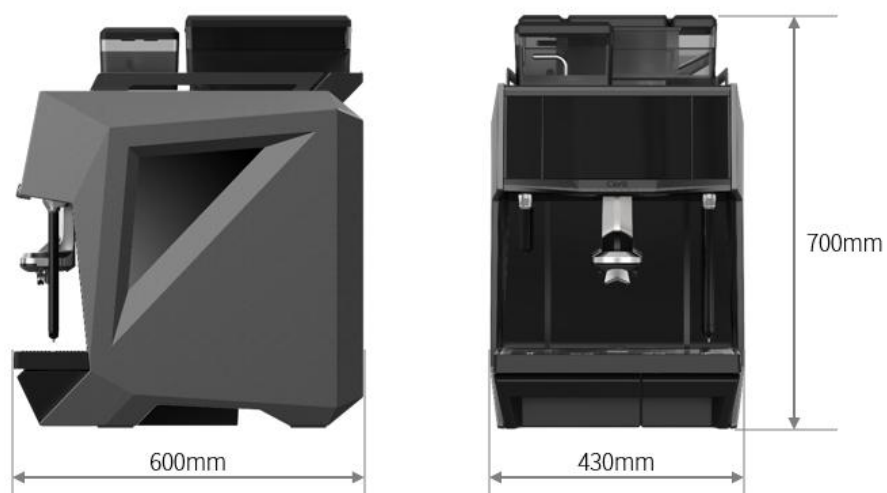


Quick Reference Card

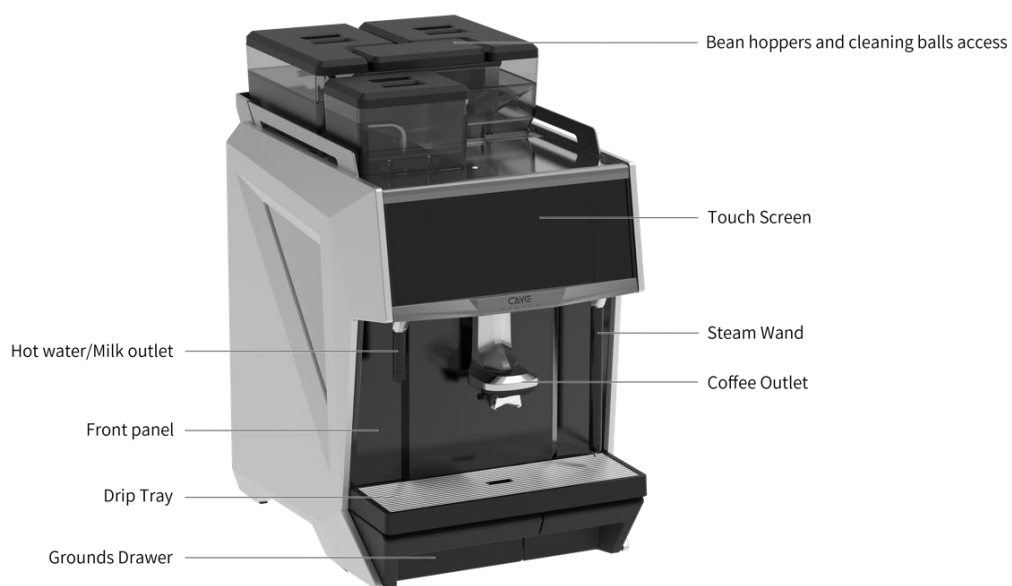
Smart X

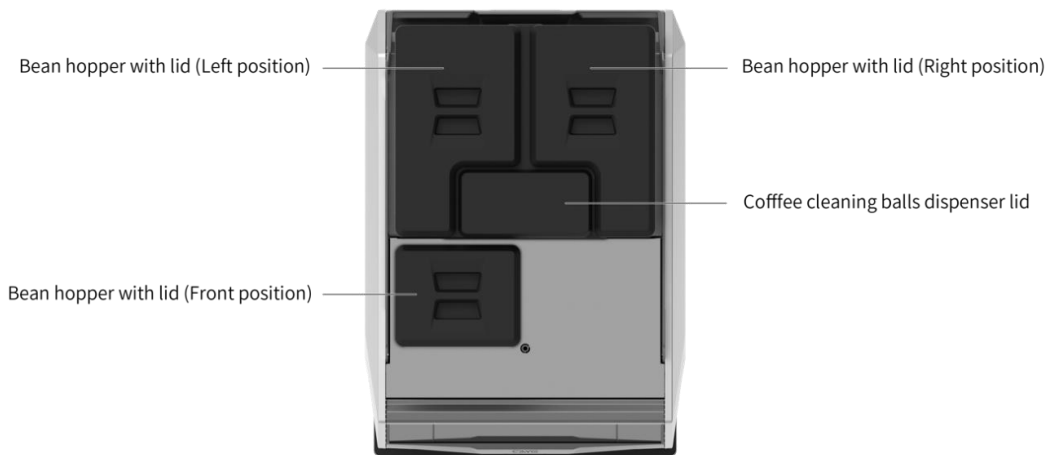
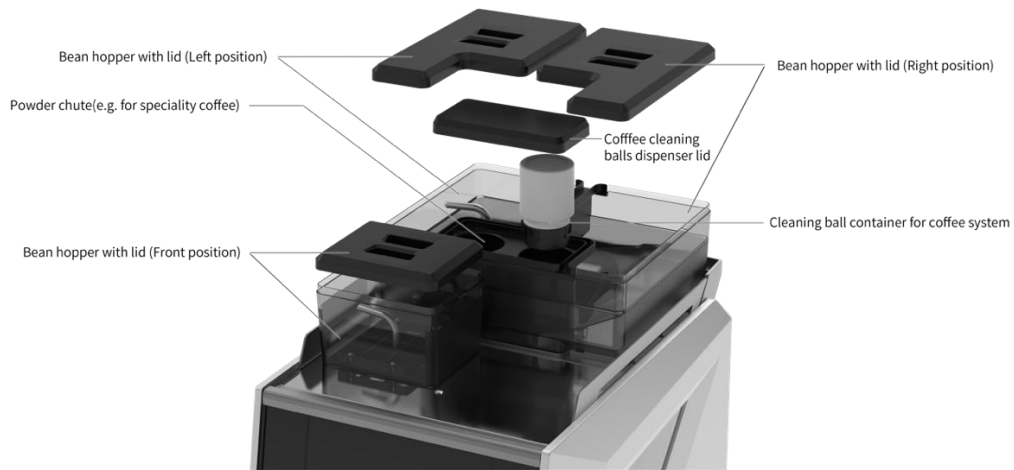
1. Description

1.1 Machine size



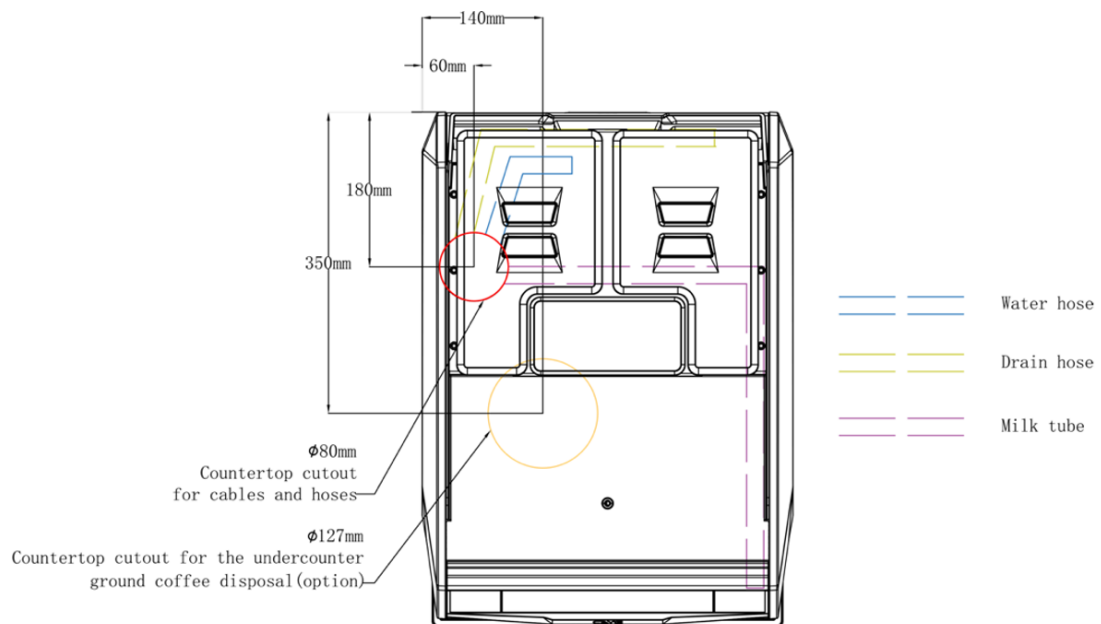
1.2 Overview of Smart X machine





2. Machine installation

2.1 Desk preparation and countertop cut out dimensions



2.2 Connecting to the mains

Water pressure and flow: 2.5 - 4 bars (36.3 - 58 psi) If pressure exceeds 4 bars (58 psi), it is necessary to install a pressure valve reducer.

To avoid damage to the water pump, a water flow rate of at least 140 l/h (2.4 l/min) must be ensured at the water inlet of the machine.

Water quality recommendation: Carbonate hardness: 6 dKH (107 ppm), pH value: ideal 7.0 - 7.2, Total hardness: 5 - 8° dGH (89-142 ppm),

To avoid having problem of water refilling procedure, please ensure that the total hardness should be higher than 40ppm.



- 1, Remove the ground drawer (1) .
- 2, Remove the low-front cover (2) .
- 3, Insert the water inlet hose to the inlet connector (3) .

Before to connect the hose to the machine, flush 20 liters of water in a container.

- 4, Connect the drain hose and secure it with the clip (4) .

Insert the drain hose in the siphon. The end of the drain hose must not touch the water-waste system. Make sure that is no dip or any back pressure in the hose, the hose must always flow downwards.

2.3 Connect the main power cable

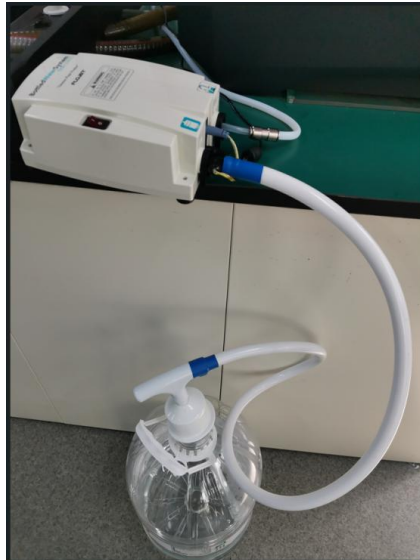
Low power version will use independent power cable, hi power version will use build-in power cable.



2.4 Connect to external pump with water tank

We recommend to use FLOJET 5000SERIES external pump if customer use water tank.

- 1, Connect FLOJET 5000S output and machine inlet connector with hose (1) .
- 2, Put FLOJET 5000S suction wand into the water tank (2) .
- 3, Connect the FLOJET 5000S to the main power (3) .



To avoid having problem of water refilling procedure, please ensure that the total hardness should be higher than 40ppm.

2.5 Remove the protector of powder scale module

- 1, Remove the 3rd bean hopper (Option), use T20 torx screwdriver to loose the screw of top cover.



2, Remove the top cover.



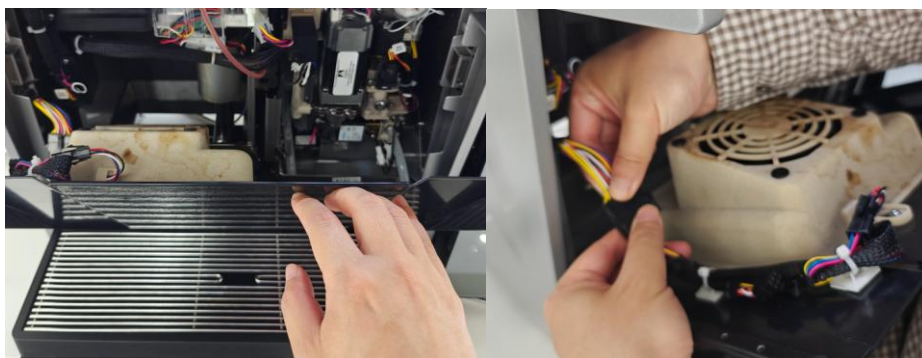
3, Use T20 torx screwdriver to loose the screw of main screen panel.



4, Lift the main screen panel to the top position and lock it.



5, Open the front panel and disconnect the power cable of front fan.



6, Remove the protector of powder scale module.



7, Re-connect the power cable of powder scale module and install the front panel. Release the main screen panel and move to the bottom position, lock the main screen. Install the top cover & lock. Install the 3rd bean hopper (Option).

2.6 Install the milk tube

1, Remove the 3rd bean hopper (Option), use T20 torx screwdriver to loose the screw of top cover.



2, Remove the top cover.



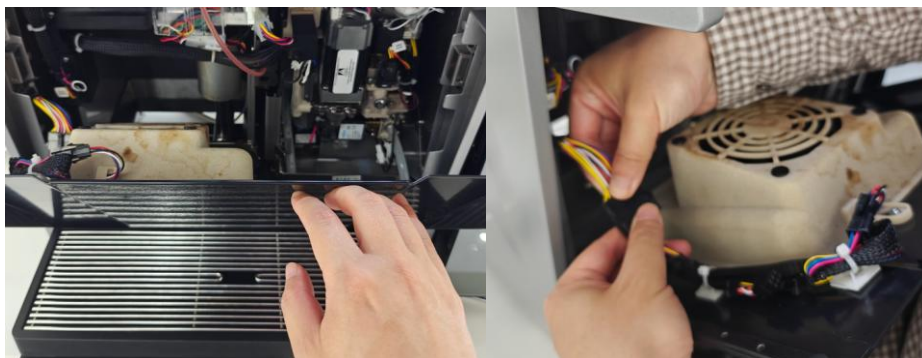
3, Use T20 torx screwdriver to loose the screw of main screen panel.



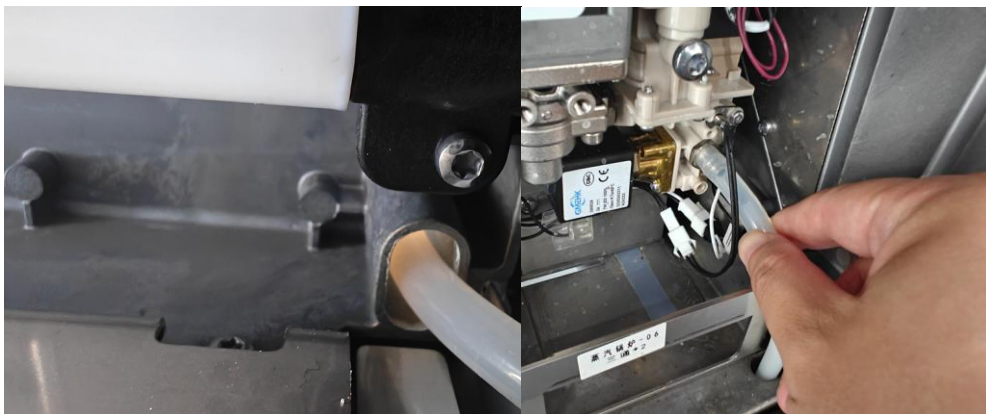
4, Lift the main screen panel to the top position and lock it.



5, Open the front panel and disconnect the power cable of front fan.



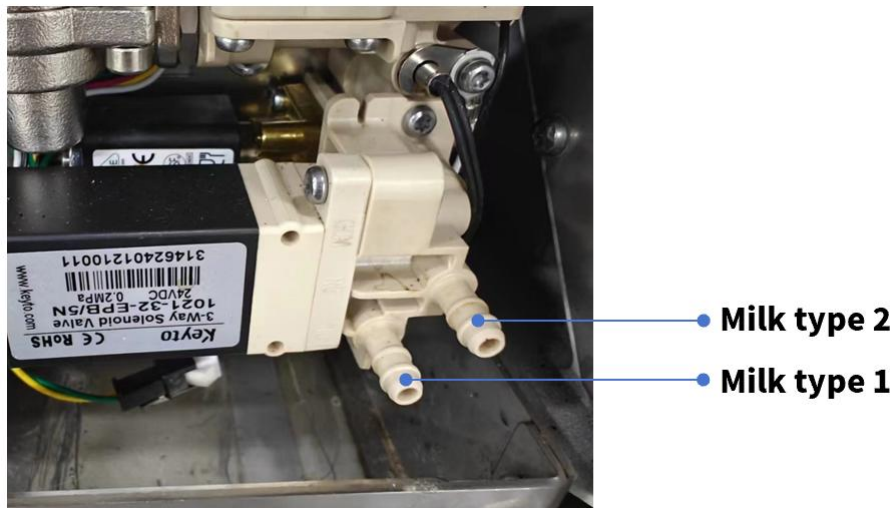
6, Install the milk tube through the hole under the machine and connect it with the milk module.



7, Put the milk tube (with metal filter) into the milk container in the refrigerator.

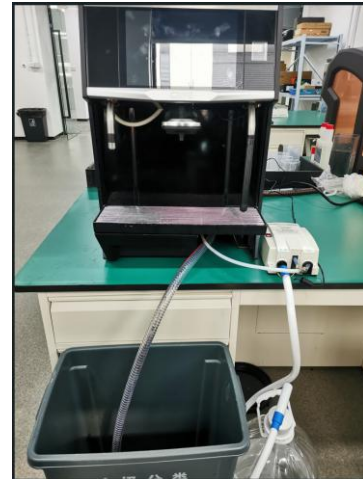


8, If use dual milk system, you will have 2 connector for different milk type as following picture.



9, Re-connect the power cable of powder scale module and install the front panel.
Release the main screen panel and move to the bottom position, lock the main screen.
Install the top cover & lock. Install the 3rd bean hopper (Option).

2.7 How to connect the hoses from the front of machine



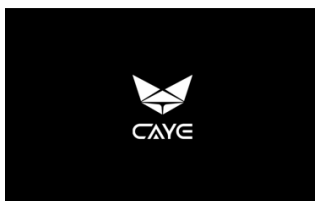
3. Switch on

3.1 Switch on the main power of coffee machine

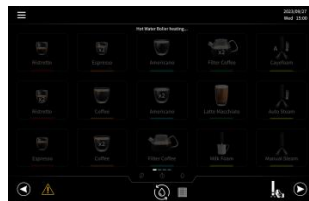
- 1, Confirm the main water tape has been opened.
- 2, Remove the ground drawer (1) .
- 3, Power on the main switch from 0 to 1 (2) .



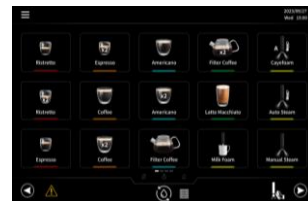
3.2 Switch on screen



Company Logo



Boiler heating



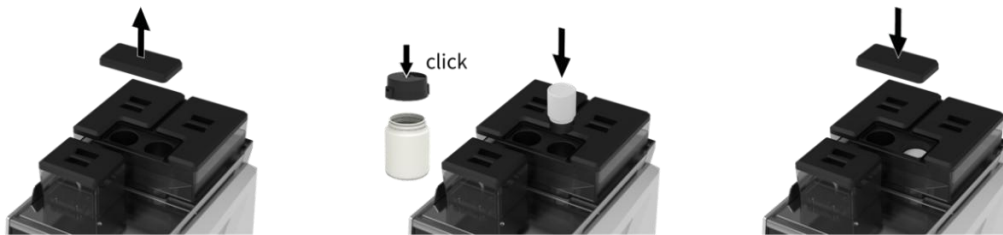
Machine is ready for use

4. Install the cleaning ball container and fill the coffee beans

4.1 Install the cleaning ball container for the coffee system cleaning

- 1, Remove the cleaning lid from the machine (1) .
- 2, Remove the cover of cleaning ball container (2) .
- 3, Install the cleaning ball container (3) .
- 4, Put the cleaning lid back to its original position.

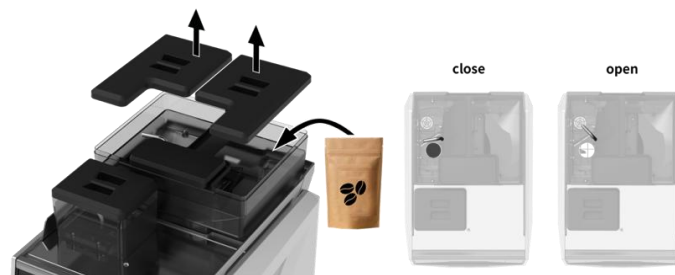
Please ensure to use original CAYE coffee machine cleaning ball for the machine cleaning.



CAYE cleaning ball should be considered potentially dangerous. When performing any operation on the machine, local safety regulations must be followed. It is imperative to wear protective gloves and glasses when working with potentially dangerous materials.

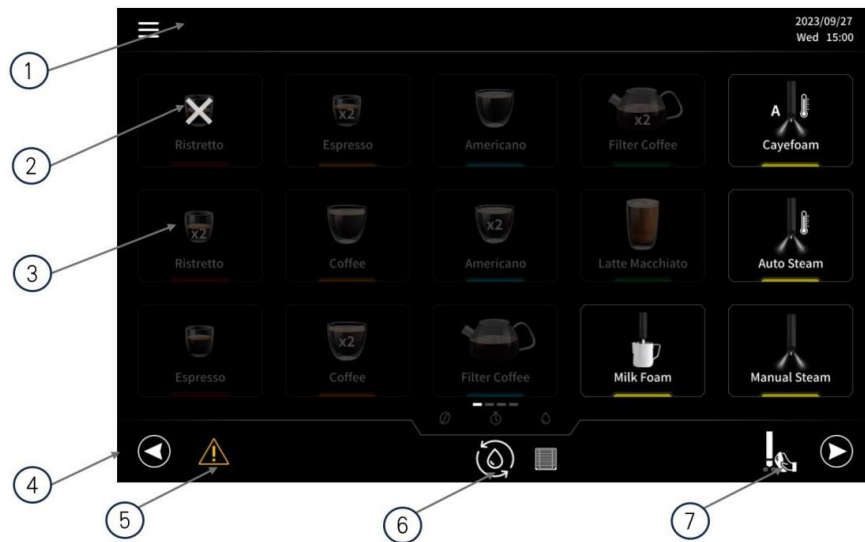
4.2 Fill the coffee bean hoppers

- 1, Remove the bean hopper lids (1) .
 - 2, Ensure the bean hoppers are open (locked)
- * When unlocked the bean hopper is loose, and it will not be possible to grind coffee (closed position).
- 3, Fill with fresh coffee beans.
 - 4, Put the lids back to their original position.



5. Operation screen of coffee machine

5.1 Main operation screen

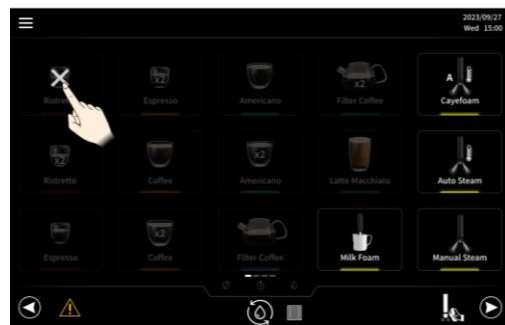
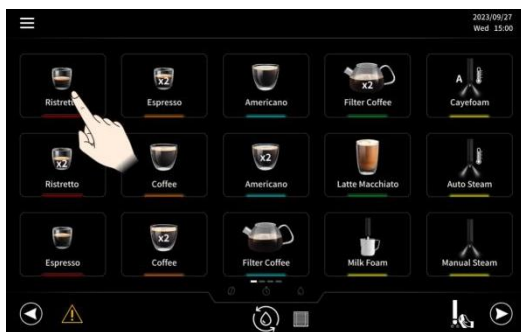


1、	Header strip	5、	Error message
2	Product stop button	6、	Rinse button
3、	Product buttons	7、	Steam purge button
4、	Footer strip		

5.2 Dispense a coffee product

Press one of the coffee products button available (page 1) .

To stop dispensing of the product, press the same button (with X) again (Page 2) .



5.3 Dispensing a product with steam

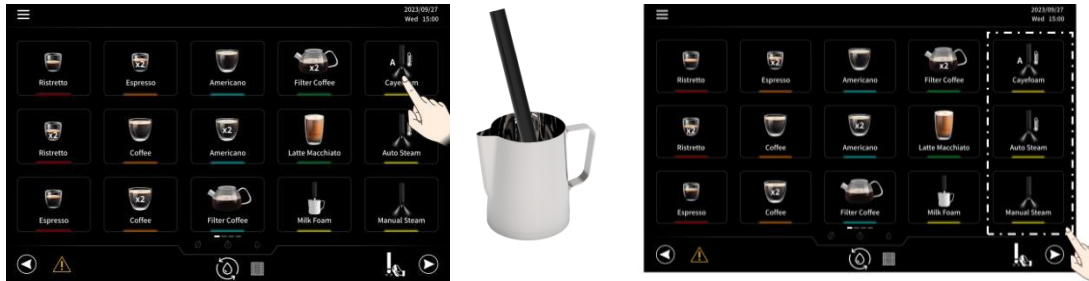
- 1, Before using the steam wand, press the purge button (page 1) to evacuate air from possible condensation.
- 2, Insert the steam wand in the milk frothing pitcher (filled to one third with fresh cold milk).
- 3, Press one of the steam buttons to dispense a steam product (e.g. to make milk foam or coffee art).

CAYE steam (Super mix) : Can set the frothing level and stop temperature, heat and froth the milk/milk foam with fully automatic process.

Auto steam (Only control the stop temperature) : Can set the stop temperature, milk heating will be stopped by machine automatically. Need barista manually adjust the frothing level of milk foam.

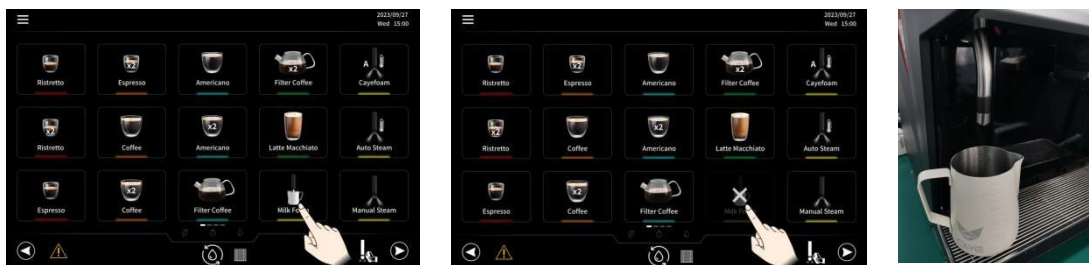
Manual steam: Barista manually control the stop temperature and frothing level of milk foam.

- 4, Wait for the product to dispense.
- 5, Purge and wipe the steam wand (page 2).

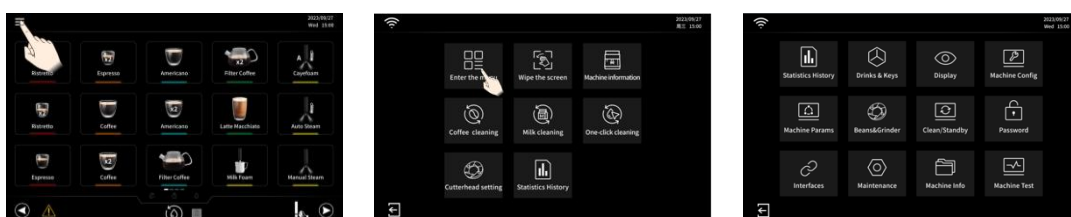


5.4 Dispense milk / milk from the 2nd milk outlet

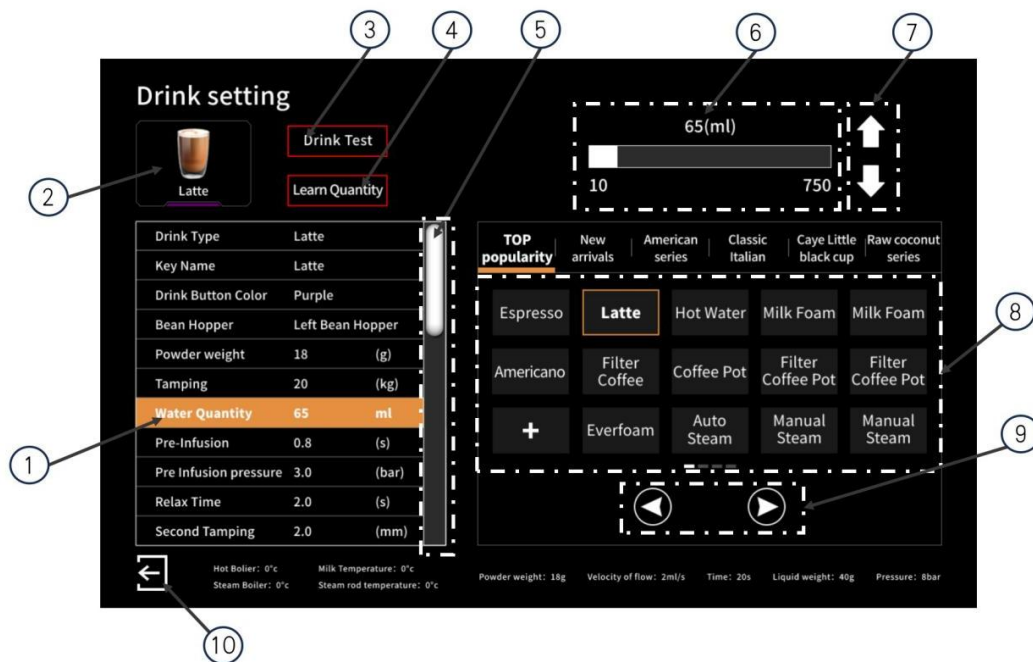
- 1 . Place the milk mug under the 2nd milk outlet.
2. Press one of the milk products button available.
3. To stop dispensing of the product, press the same button (with X) again.



5.5 Setting menu: including setting menu and sub-menu



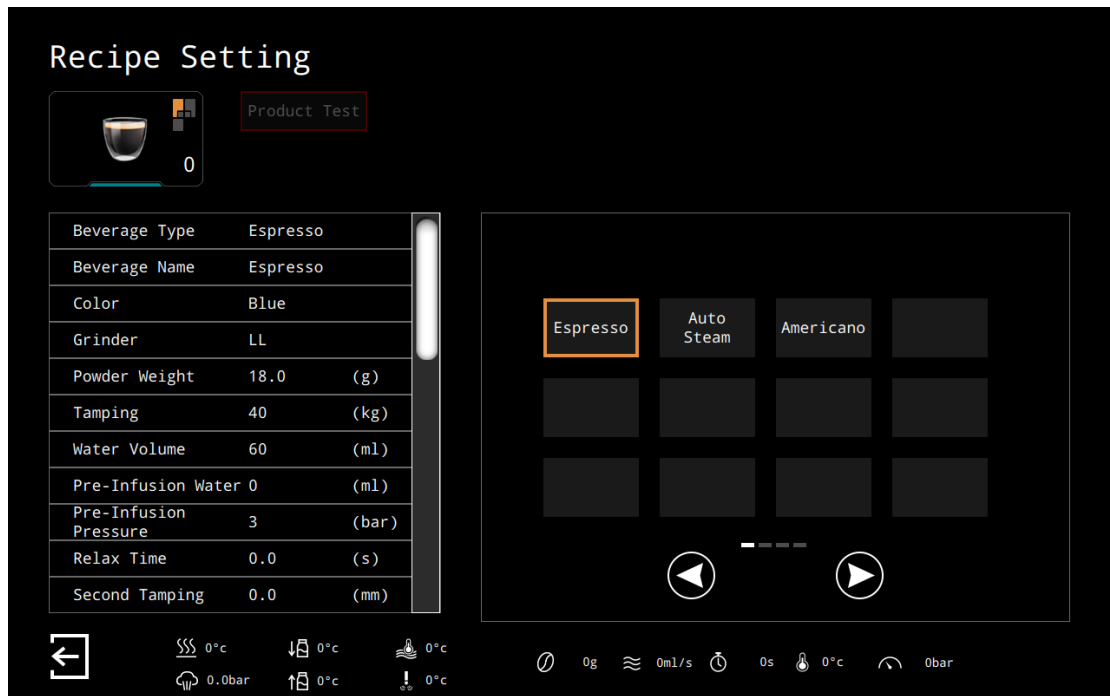
5.6 Sub-Menu



- 1、 Sub-menu of detail recipe setting.
- 2、 Beverage icon.
- 3、 Product test.
- 4、 Learn Quantity, use this button to adjust the quantity of water or milk depending on the product.
- 5、 Browse menu.
- 6、 Slider: Slide left or right to adjust settings.
- 7、 Up/down keys: Use these arrows for fine adjustments.
- 8、 Select a product.
- 9、 Browse layers.
- 10、 Navigate to previous menu. (When press the Navigate button, machine will save the recipe setting automatically)

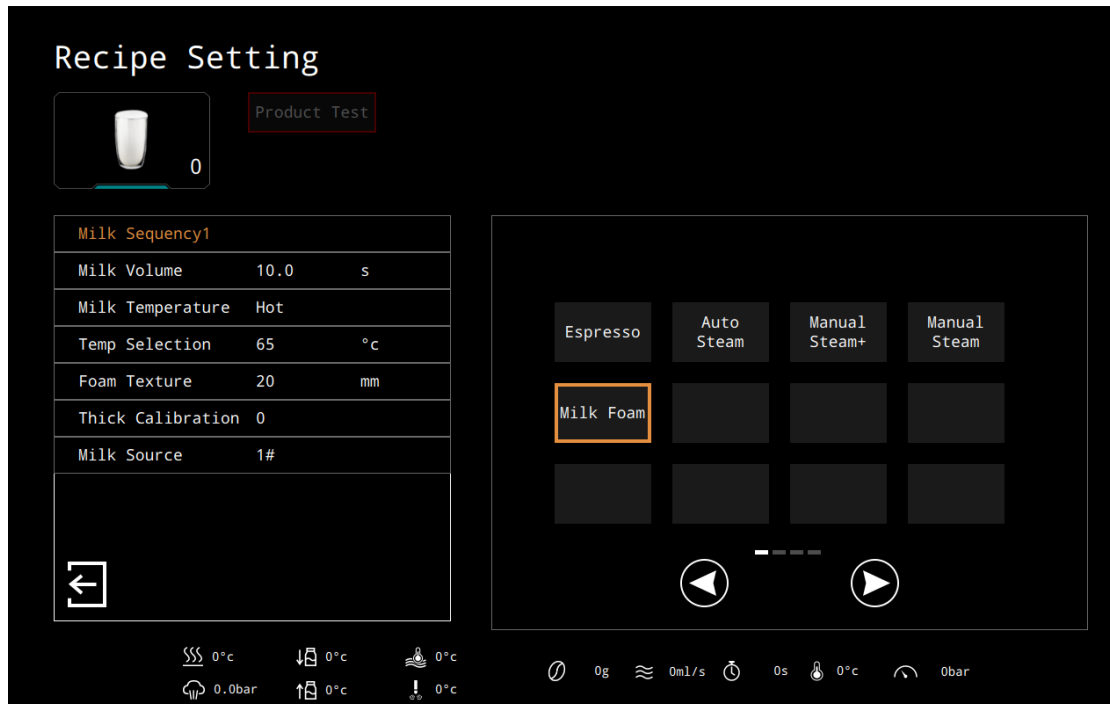
With manager access it is possible to modify the following settings.

1. Select the beverage.



1. **Beverage Type:** choose beverage type.
2. **Beverage Name:** customize your beverage name
3. **Color:** define the color of icon
4. **Grinder:** choose which grinder you want to use.
5. **Powder weight:** how much coffee powder you will use to extract espresso.
6. **Tamping:** the power which is used to tamp the coffee cake.
7. **Water volume:** press to modify the number of ml (adjust with the slider or up/down keys).
8. **Learn Quantity:**
 - a. Press **Learn Quantity** to dispense a coffee.
 - b. When the desired level is in the cup, press the same button to stop the drink. The value from flow meter will be recorded as the number of ml (except pre-infusion setting).

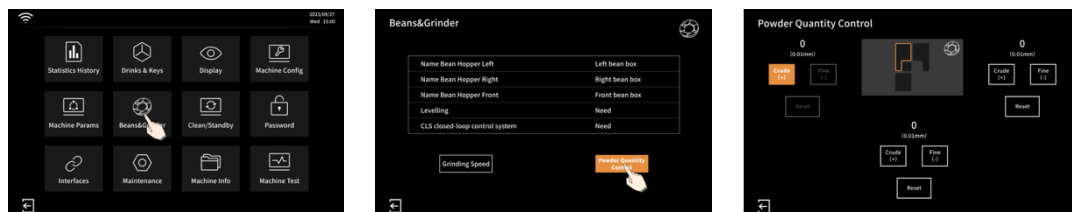
Press one of the line under the **Milk sequence** to open available settings (only for milk products and if you have a fridge).



1. **Milk volume:** milk volume will be counted by time.
2. **Milk temperature:** you can choose hot/cold milk/milk foam.
3. **Temp selection:** you can set the target temperature.
4. **Foam texture:** set the thickness of milk foam.
5. **Thick calibration:** set micro adjustment for the thickness.
6. **Milk source:** you can choose different milk source (max 2 types)

Ensure that at least 6 beverages are run using **Product Test** to achieve the desired coffee and extraction time and that the grinder is delivering the correct amount of coffee for the set weight of coffee powder. To adjust see Bean & Grinder menu.

5.7 Bean & Grinder menu



From the **Grinder Adjustment** menu, it is possible to manually adjust the grind size of the coffee powder by 1/100 mm.

Press finer (-) or coarser (+) to adjust the grind size.

Adjust by setting the grinder either **finer** or **coarser** to increase or decrease the extraction time.

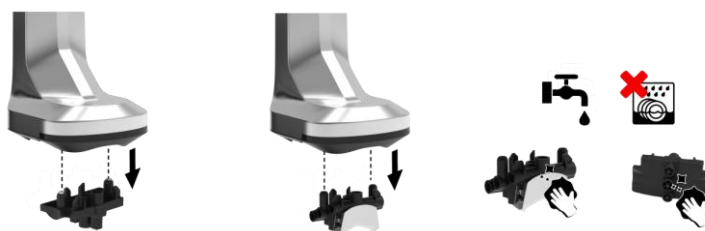
6. Coffee spout height adjustment

Move the coffee spout up or down to adjust it according to cup height.

Cup height: 85mm -185mm



Clean the coffee outlet (milk outlet and single outlet included) daily (2) .

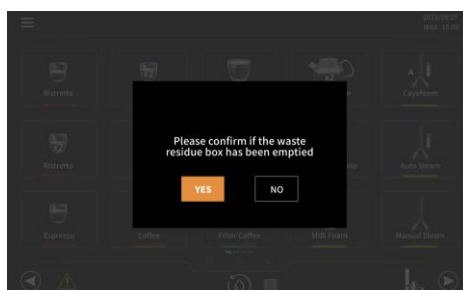


7. Cleaning procedures (standard)

7.1 Empty and clean the grounds drawer

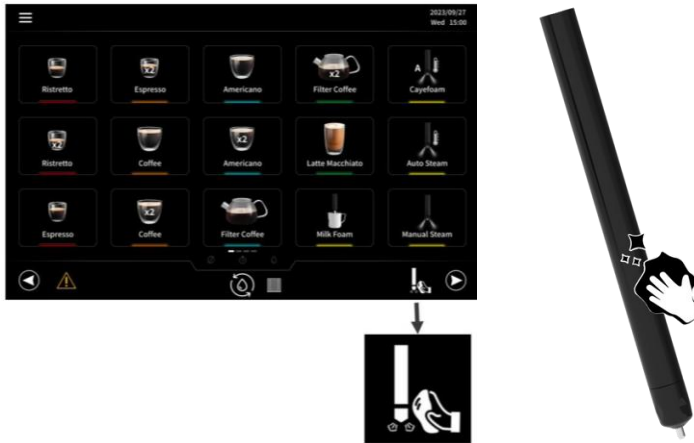
Once the grounds drawer is full with coffee cakes, empty it according to the following steps and the instructions displayed.

- 1, Remove the ground drawer (1) .
- 2, Empty the grounds drawer, clean and dry it.
- 3, Put the grounds drawer back.
- 4, Press **Yes** to acknowledge emptying of the grounds drawer (or **No** to cancel). (2)



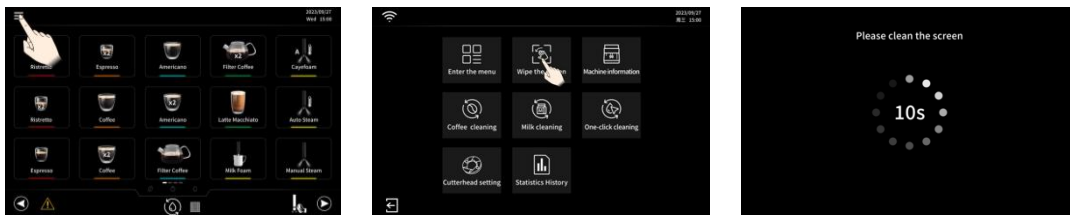
7.2 Clean the steam wand

- 1, Press the blinking purge button on the main screen (1).
- 2, Wipe the steam wand with a damp cloth (2). Change cloths every day.



7.3 Clean the touch screen

- 1, Press on the top left of the touch screen.
- 2, Press on the Clean the screen button.
- 3, During the countdown, disinfect the screen according to the following recommendation.



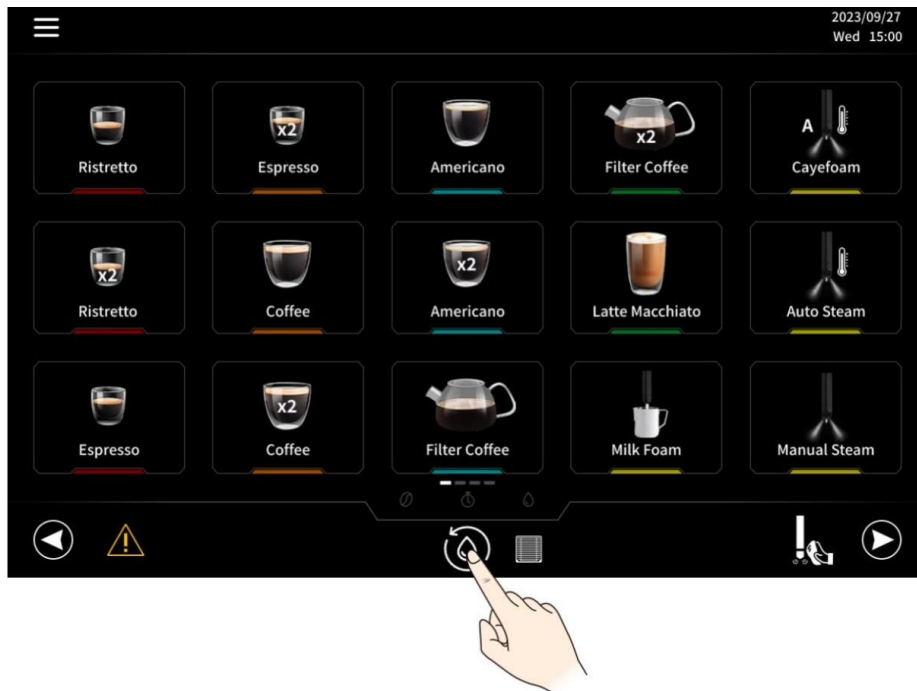
7.4 Rinse

To Initialise the coffee machine, it is necessary to rinse after each startup. Each time a rinse is necessary this button will flash. When switch on the machine, system will process the warm up rinsing automatically.

After 5/10 min. idle mode (no drink is being made), a **pre-heat rinse** is requested by the machine if this function is activated.

Number of cycles to screen rinse: Set number of cycles before to rinse the piston screen every 1 to 25 cycles.

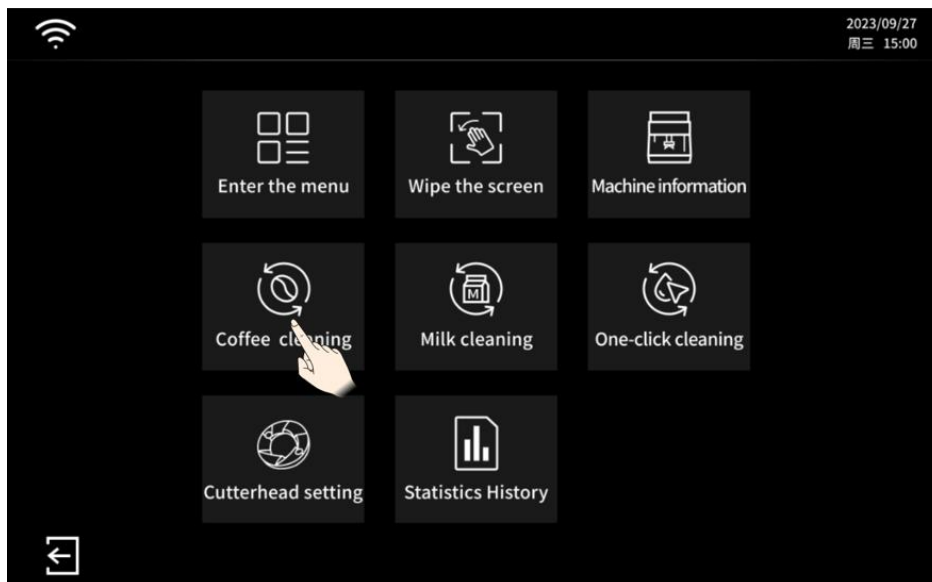
It is possible to rinse at any time by pressing the **Rinse** button.



7.5 Automatic system cleaning procedure for coffee system

Smart X had an automatic cleaning system with cleaning ball, also provide original CAYE cleaning balls for coffee system.

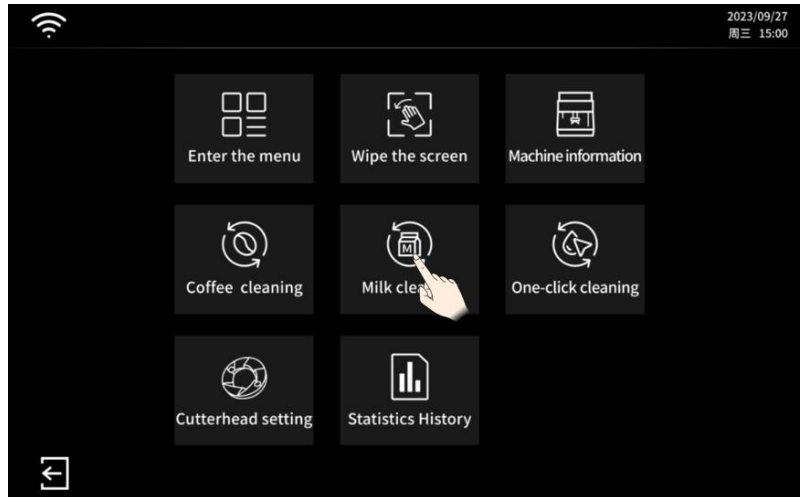
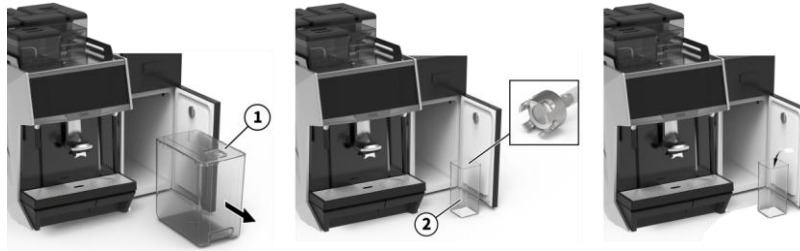
It is possible to run the complete cleaning procedure at any time. Though you must run the cleaning when requested (if cancelled and depending on settings, it will not be possible to make a drink unless cleaning is performed).



7.6 Milk system cleaning procedure with milk cleaning tablet

- 1, Remove the milk tank (1), empty and clean the milk tank / container and the inside of the fridge before the cleaning process.
- 2, Place the milk tube inside the cleaning tank. Ensure that it correctly lays at the bottom of the tank.

- 3, Fill the empty cleaning tank with 1 tablet
- 4, Press Continue to start the automatic milk system cleaning.



7.7 Complete Clean

Press **Complete Clean** button will process the cleaning for all detected beverage systems, please follow the instruction on the main screen to complete the processes.

7.8 Clean the steam nozzle

- 1, Switch off machine and remove the nozzle (1) .
- 2, Wash the nozzle with soft soap and clean water using a soft brush.
- 3, Ensure don't miss the o-ring and tighten the nozzle (3)。
- 4, Check that there is no gap between the seal and the nozzle.

