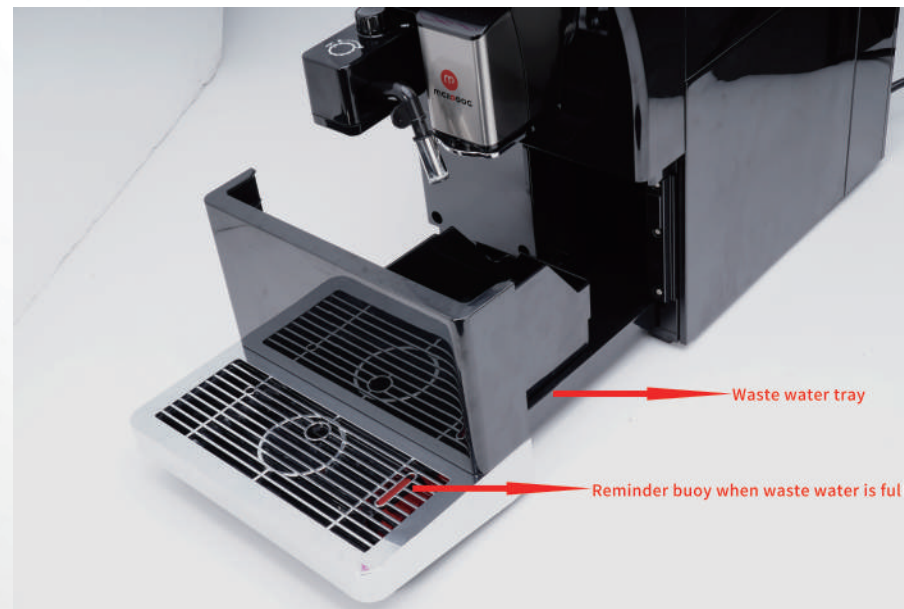


## Routine maintenance of WS-203 coffee machine

### 1. Cleaning the waste water tray and waste residue box.

When the waste water tray is covered with red buoys floating out of the waste water tray cover when the machine is full of waste water, it means that the waste water tray is full. Please pull out the waste water tray and clean it (as shown on the left); Please pull out the waste water tray assembly and take out the waste residue box to clean it up. Even if there is less waste residue in the waste residue box, please clean it up (as shown on the right), because the waste residue box can hold up to 12 waste residues.

Link: <https://youtu.be/p-LGN2jwWTM>



Tips: The waste water box and waste residue box need to be cleared regularly. It needs to be cleaned every day in summer and once every three days in winter.

## 2. Cleaning the brewing core (brewer)

① It is recommended to clean it once 1~2 weeks. When the machine is off or in standby mode, pull out the waste water tray assembly, press the door switch button (as shown by the arrow in Figure 1), open the side door of the machine, take out the brewing core (Figure 2), and rinse with tap water (as shown in Figure 2). 3) Finally, use a clean rag to scrub the coffee residues on the visible parts of the machine (see Figure 4).

Link: <https://youtu.be/JfPAtZ3AmEg>



figure 1



figure 2

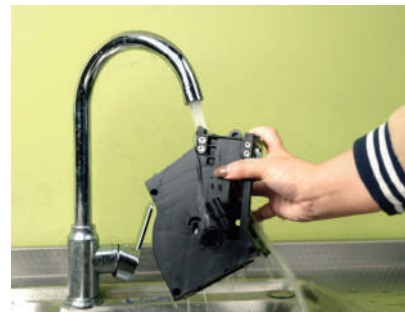


figure 3



figure 4

② After all the cleaning is complete, adjust the brewing core position (align with the two triangle arrows in Figure 5), then load it into the machine, and close the side door of the machine.

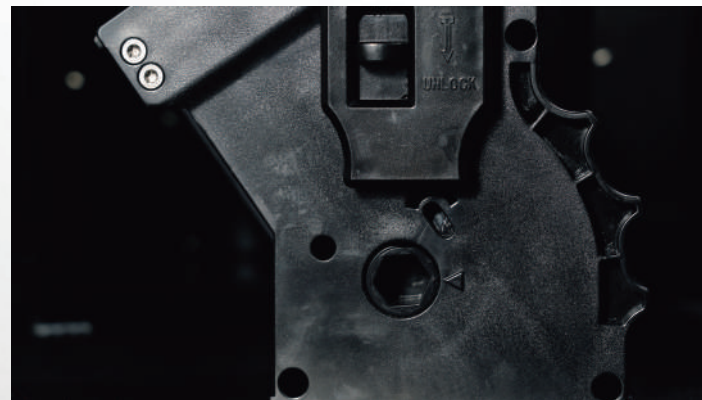


figure 5

③ Cleaning the powder inlet It is recommended to clean it once 1~2 weeks. If it is not cleaned for a long time, it will cause the powder inlet to be clogged and no powder can be discharged. Take out the brewing core and wipe it clean with a brush or cloth (the cloth cannot be wet, as shown in Figure 6).

Link: <https://youtu.be/waar5ttYoFE>

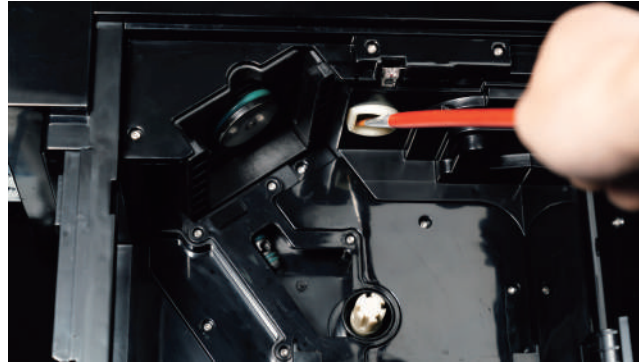


figure 6

④ Clean the components of the milk frother.

In addition to the automatic cleaning program of the milk frother, the coffee machine can also be removed for cleaning. Unplug the milk frother assembly from the machine for cleaning. First turn the knob of the milk frother counterclockwise to the "INSERT" position and pull out the knob, then pull out the milk suction tube and milk outlet respectively (as shown in Figure 7), and finally rinse the milk scale on each part and reinstall it ( Figure 8).

Link: <https://youtu.be/VghL1z-0WnM>



figure 7

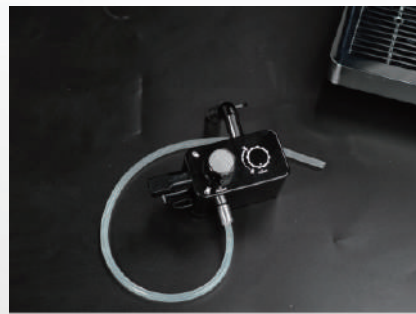


figure 8



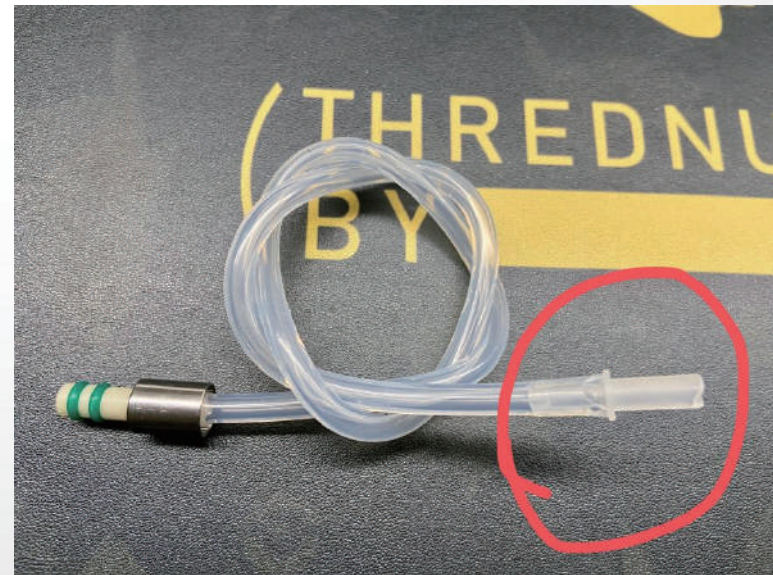
figure 9

Tip: It is recommended to clean the milk frother with clean water every time after making milk coffee, that is, when the machine is in standby mode, take a cup of water and insert the milk suction tube, and then press the milk making function button to clean it (if you find that the water cannot be sucked up properly) , You can turn the knob counterclockwise to the leftmost position to ensure that the milk frother is pumped and cleaned smoothly). This operation is to ensure that the milk tube and the residual milk in the milk frother will not deteriorate over time and block the milk frother. If there is no milk foam, please pull out the knob and clean the air inlet groove on the knob (Figure 9).

### ⑤ Increase milk froth temperature

If you feel that the milk froth temperature is low, you can install a limit flow valve on the milk pipe. The aperture of the restrictor valve should be smaller than the aperture of the milk suction tube. After adding the restrictor valve to the milk suction tube, the amount of milk pumped by the machine will be less than that of the milk suction tube without the restrictor valve. If the same amount of steam is used to heat the milk, the smaller the amount of milk drawn out, the higher the temperature.

Link: <https://youtu.be/kamux2fzuh8>



## ⑥ Coffee machine descaling.

Because the hardness of the water used in different regions is different, the water will produce calcium carbonate and other sediments during the heating process. As the machine is used continuously, more sediments will be produced, which is easy to cause boilers. And the waterway is blocked, so the coffee machine needs to be descaled after a period of use. You can view the statistical information in the machine menu. When the total number of cups produced is about 1,000, the coffee machine needs to be "descaled" once.

Press the icon in the upper right corner of the standby interface to enter the menu setting program, select "Service Menu", enter the password 123456, and press the confirm key, select "Maintenance Settings Descaling", and click "Yes" to confirm. Then follow the instructions of the machine to operate.

Link: <https://youtu.be/dFj5hoQeQ0s>



figure 10



figure 11



figure 12

Reminder: Put about 700ml of water in the water tank, then pour 1 package of descaling powder, stir to dissolve, put the water tank back into the machine.

### ⑦ Coffee machine brewing system cleaning sheet cleaning

During the long-term use of the machine, the coffee pipes are prone to residues of coffee grease and residue, so special cleaning tablets are needed for pipe cleaning. You can view the statistical information in the machine menu. When the total number of cups made is about 300 cups, the coffee machine needs to perform a "Brewing System Cleaning Sheet Cleaning". Press the icon in the upper right corner of the standby interface to enter the menu setting program, select "Service menu", enter the password 123456, and press the confirm key, select "Maintenance settings, brewing system cleaning film cleaning", and click "Yes" to confirm. Then follow the instructions of the machine to operate (when prompted as shown below, please take out the brewing core and put the cleaning sheet into the brewing cavity, and then put it back into the machine).

Link: <https://youtu.be/CkQbYmQ257E>



figure 13

### WS-203 Use Video Link:

<https://www.amazon.com/vdp/0ca8d638bb5847258bf59ceadc4c3be3>

### Contact Details:

Please contact customer service to provide product operation guidelines: [support@mcilpooG.com](mailto:support@mcilpooG.com)