

HC-600  
models S, T, AD

Commercial Coffee Grinder with Dispenser



Designed in EU.

Produced by HeyCafé Co., Ltd.

Building #6, #2 Tenglong Rd, Wujin Economic Development Zone, Jiangsu, 213161 China

## WARNINGS

- 1 This grinder is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the grinder by a person responsible for their safety.
- 2 Children should be supervised to ensure that they do not play with the grinder.
- 3 Care is needed when handling cutting blades during cleaning.
- 4 If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



## Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 2 years, starting from the date on which the grinder is sold to the end user.

The warranty only covers defects in material or workmanship.

The repairs under warranty may only be carried out by an authorized service centre.

When making a claim under the warranty, the original bill of purchase (with purchase date) must be submitted.

The warranty will not apply in cases of:

Normal wear and tear  
Incorrect use, e.g. overloading of the grinder, use of non approved accessories  
Use of force, damage caused by external influences  
Damage caused by nonobservance of the user manual, e.g. connection to a non suitable mains supply or non compliance with the installation instructions  
Partially or completely dismantled grinders

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## 1) PREFACE

Congratulations for purchasing the HC-600 grinder with dispenser. The HC-600 is a commercial grinder to be used in coffee shops, espresso bars, hotels, restaurants, etc. HC-600 will grind whole bean coffee into variable, user-selectable (from super fine to course) coffee powder and will dose it to your espresso machine Porta Filter. Read this manual from cover to cover before using the grinder as it contains important instructions for the safety, operation, and maintenance of the grinder. Keep the manual in a safe place for future use and reference. The manufacturer reserves the right to modify the grinder and the manual accordingly.

## 2) TECHNICAL SPECIFICATIONS HC-600

### Dimensions [mm]:

Height: 575mm

Width: 210mm

Length: 350mm

Weight: 13Kg

Burrs diameter: 64mm (flat type)

Hopper capacity: 1500gr (Coffee beans)

### Electrical Specifications:

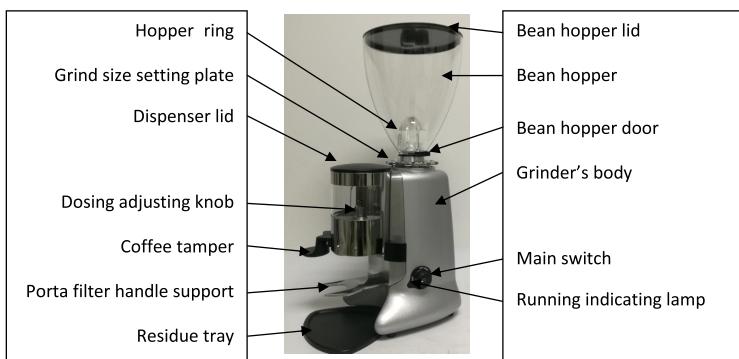
Voltage: 110V/230V 50Hz/60Hz (according grinder's label)

Power: 350W

Duty Cycle: 2min ON/13min OFF

Grinding capacities: 2.5~3gr/sec@#1.5setting(espresso)

## 3) General Description



#### 4) UNPACKING AND INSTALLATION:

**Warning:** All grinders' technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

- After opening the box, make sure that the grinder is intact and that there is no visible damage. If there is any doubt, DONOT use the grinder and call your local dealer for further assistance.
- Unpack the carton box carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the grinder's transportation is necessary.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Position the coffee residue tray underneath the body in front of the grinder.
- Install the beans hopper firmly on top of the body inside the top blade holder.
- Fasten the hopper to the grinder body by means of the supplied screw. (fig.4.1) Make sure that the screw is inserted completely through both holes in the hopper and in the top blade holder.

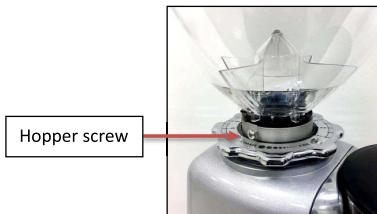


Fig4.1

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED IN ITS POSITION.
- Before plugging in the electrical cord, make sure:
  - The grinder voltage and frequency rating (according to the back side label) is the same as the supply mains.
  - The wall socket is fitted with an efficient ground contact. DONOT plug the grinder into the supply mains if the ground system was not positively checked to be in compliance with current safety rules. IT IS COMPULSORY TO GROUND THE GRINDER. The manufacturer can not be held responsible in the event that this regulation is not complied with.
  - The power consumption of the grinder (according to the backside label) is consistent with the relevant wall socket capacity.
  - The wall socket is protected against short outs and power surges.
  - Do not use extension cables, plug adapters for multiple sockets, or make shift connections.
- Plug in the grinder.
- Upon first time operation, and before placing beans in to the hopper, VISUALLY check that the blade rotation direction is clockwise by switching the grinder ON for a few seconds.
- Should the rotation direction be wrong, do not use the grinder and contact your local dealer for further instructions.

## 5) OPERATION

### Grinding coffee with HC-600 grinder:

#### S Model (manual operation):

- Grinder has a 2-state On/Off switch. (Fig 5.1A)
- Switch ON by turning the switch knob clockwise.
- Switch OFF to shut off the grinding operation.

#### T Model (Semi-Automatic operation):

- Grinder is equipped with a 5 minutes timer. (Fig 5.1B)
- Switch ON by turning the timer knob clockwise to the desired grinding time.
- The grinder will shut OFF automatically when the preset time is over, or it can also be switched OFF by turning the timer knob all the way back counterclockwise.
- Combine with grinder's performance, there is symbol in the knob cover area, it shows the grinding time needs for half level and full level. Please select the suitable time according your needs.

#### AD Model (Automatic operation)

- The grinder is equipped with a 3-state main switch: OFF, ON, RUN. (Fig 5.1C)
- Run the grinder by moving the main knob to run position (momentarily), the grinder will grind coffee beans until the coffee powder level at the dose will reach the full level then it will stop. The grinder will stand by until the powder level is low again, then the grinder will resume grinding automatically until grind level reaches full level.
- At any time, shut off the grinding operation by turning main switch knob back to the OFF position.

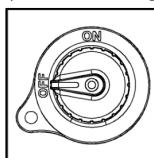


Fig 5.1A

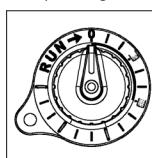


Fig 5.1B

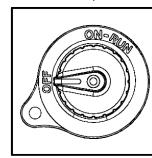


Fig 5.1C

#### Operating intervals:

- The manufacturer is not recommend using the grinder continuously for a period exceeding 15 minutes.
- It is a normal occurrence that during long grinding periods the grinding chamber will heat up. In order to achieve best grinding results, it is recommended to grind coffee in short intervals of a few minutes each.

#### Grind size setting:

- The grinding blades' distance was factory pre adjusted to satisfy different common coffee grinds (from super fine to coarse) corresponding gap distance from 0.05mm to 0.75mm.
- Turning the grind setting plate incrementally counterclockwise will make the grind finer and turning it clockwise will make the grind coarser.
- Grind a small amount of coffee and test its coarseness with your espresso machine.
- As coffee beans' qualities and characteristics are changing from time to time it is recommended repeating this adjustment once in a while.

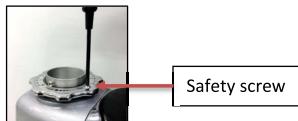


Fig 5.2

### **Adjust coffee dose**

- The doser is equipped with a portion adjustment knob.
- In order to increase the dosed amount the knob should be turned counterclockwise and vice versa (Fig5.3).
- Test the portioned amounts by weighing the porta filter handle (not supplied), then fill up a single dose and weigh it again.
- In order to achieve repeatable and consistent portioned amounts:
  - Make sure that the feeding star shaped mechanism is always overfilled with coffee powder.
  - Always retract the dosing lever all the way to the end of its stroke.



Fig5.3

### **Tamping**

- Place the porta filter holder against the underside of the tamping device and push it upwards.

## **6) SAFETY DEVICES**

### **A) Thermal overload protection**

In order to eliminate the risk of fire the motor is equipped with an overheat protection device which will cutoff the motor's power supply should it reach a high temperature.

- If the thermal protection was tripped because of malfunction (e.g.: jammed blades, worn out bearings, foreign object in grinding chamber, etc.) then the grinder main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the device contact your local service provider and allow grinder's cooling before any further maintenance.
- If the thermal protection was tripped as a result of a long continuous operation (read section 5, for operating intervals), then allow grinder's cooling and reset the thermal cutoff protection by unplugging the main power. After resetting a tripped overheat protection device, observe the grinding quality and noise level, and if there are any irregularities shut down the grinder and call a certified technician for a complete analysis of the grinder.

### **B) Grinding chamber safety screws**

The grinding chamber can be a hazardous area if the proper precautions aren't observed. The hopper safety screw (fig4.1) and the grinding dial safety screw (fig5.2) should never be removed during normal operation of the grinder unless the grinder is disconnected from the power source.

### **C) Coffee outlet guard**

Different HC-600 models are equipped with different coffee outlet guard (Fig 6.1) must always be fixed to the doser. On normal operation never remove the coffee outlet guard (unless when cleaning the doser, please refer to Chapter 9 Cleaning).

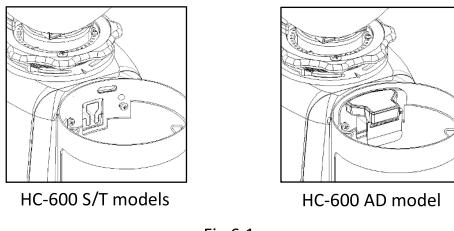


Fig 6.1

## 7) SAFETY INSTRUCTIONS

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP BLADE HOLDER. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- AVOID CLEARING FOREIGN OBJECTS FROM THEGRINDING CHAMBER OR HOPPER WHEN THE GRINDER IS PLUGGED INTO A POWER SOCKET.
- Never attempt to insert your fingers or any foreign objects into the grinding chamber or blades.
- Be aware that grinding blades continue rotating for a short while after the grinding operation has ended.
- BEFORE ANY MAINTENANCE, EVEN FOR CLEANING, ALWAYS DISCONNECT THE POWER SUPPLY.
- In the event that the grinder has a malfunction, or the blades need to be replaced, do not attempt to service the grinder by yourself.
- Do not change or tamper with the grinder.
- Do not use the grinder barefoot or if your hands or feet are damp.
- Do not use the cable wire to pull and disconnect the power plug.
- Always keep the grinder dry (internally and externally).
- Never put grinded coffee into the hopper.
- Never attempt grinding anything else other than coffee beans.
- 

## 8) MAINTENANCE AND SERVICE

**Warning:** All grinders' technical handling operations, such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

Check the state of the grinding blades periodically (approximately every 50kg of grinded coffee) Good condition blades will result in a high-quality grind and prevent the grinders overheating. Replace grinding blades every 400KG of grinded coffee (when using original replacement parts)

Be aware of the grinder's noise level. In case the noise level is higher than normal or irregular noises are coming from within the grinder, get certified personnel to perform an overall check of the grinder.

## 9) CLEANING

BEFORE ANY CLEANING ROUTINE DISCONNECT THE GRINDER POWER SUPPLY. NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND DOSER. USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE GRINDER. DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY WEAR OUT THE GRINDER COATING.

## Cleaning the bean hopper

Take off the bean hopper (by releasing Bean Hopper safety screw, Fig.4-1) and rinse it thoroughly with water and soap. As the bean hopper is made of clear polymer, use only liquid detergent (free of abrasive components) and soft sponge. Before reinstalling the beans hopper back to its position, make sure it is dried thoroughly. To ensure great coffee taste, clean the bean hopper periodically.

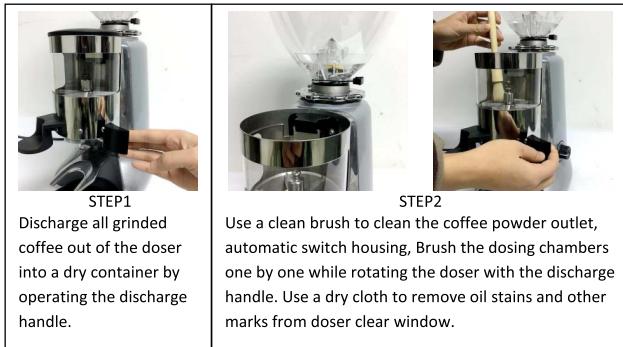
## Cleaning the grinding chamber and grinding parts

Follow the instruction below for grinding chamber and grinding parts cleaning:

 <p>STEP1 Take off the hopper screw by using a screw driver.</p>	 <p>STEP2 Take off the grinding dial by using a screw driver to take out the dial safety screw first.</p>	 <p>STEP3 Pull out the upper blade holder; make sure not to lose the upper blade three supporting springs.</p>
 <p>STEP4 <b>(Step 4 should be performed by certified technician only)</b> Use a screw driver and nuts spanner to release the bottom knife holder. Pull out the knife holder. Discover the grinding house.</p>	 <p>STEP5 Use a brush, a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly.</p>	 <p>STEP6 Use a brush, a dry cloth, and a vacuum cleaner to clean the upper and lower blade thoroughly.</p>

- Do not use sharp objects to scrape coffee residue off of the blades.
  - Examine both of the blades' condition and replace them if necessary.
  - The replacement and assembly of a new set of blades is a delicate task.  
Only skilled technical personnel should be allowed to perform blade removal and assembly.
- After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are some leftover parts, do not attempt to operate the grinder, call for the assistance of your technician.

## Cleaning the doser



- If a more thorough clean is required, then the operation must be performed by skilled technician.

To ensure long lasting grinder and great fresh taste of coffee, the cleaning procedure as described above should be repeated rottenly and at least once per month or as necessary according the grinder's usage and quality of beans.

END

**10) Add your remarks here**

#### **Important details and telephone numbers:**

Local dealer

Address: \_\_\_\_\_

Telephone number: \_\_\_\_\_ Fax number: \_\_\_\_\_

**Technician** mobile number: \_\_\_\_\_ name: \_\_\_\_\_

**Coffee beans supplier details:**

Telephone number: \_\_\_\_\_ Fax number: \_\_\_\_\_

HC-600  
型号S, T, AD  
分配桶式咖啡磨豆机  
操作说明书



赫意凯（常州）电器设备有限公司

常州市武进经济开发区腾龙路 2 号 6 号厂房

邮编：213161

## 警示

- 1.该款机器不建议有生理，视觉或精神缺陷的，或缺乏此方面经验和知识的人操作使用（包括儿童在内），除非有相关负责人授权使用。
- 2.儿童禁止触碰该磨豆机。
- 3.在清洁磨豆机时需小心刀片部位，以免划伤。
- 4.如果发现电源线有损坏，请联系制造商，代理商或相关技术人员维修，以免造成伤害。



## 废旧产品处理

标志表明此产品不可与其他生活垃圾一同处理。为防止不当处理对环境的污染和人类健康的损害，请注意材料的合理可再回收使用。请联系当地的经销商或通过回收利用系统回收该废弃磨豆机，以保证产品安全回收。

## 质保说明

制造商提供 2 年保修期，自该磨豆机销售到终端客户开始。质量保修仅限于零部件和技术支持。在保修期内，仅限该磨豆机制造厂商授权的服务机构进行维修。在保质期内维修的，请出示原始标有购买日期的发票。

以下情况不在保修范围之列：

正常损耗和非正常使用造成的损坏，如机器超负荷使用，使用不配套的配件，强行操作，由外部环境造成的损坏，未阅读说明书而操作失误的，如：连接至不匹配电源或未按照说明安装操作，擅自整体或部分拆卸机器都不在保修之列。

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## 1) 前言

欢迎购买使用 HC-600 分配桶式咖啡磨豆机。HC-600 咖啡磨豆机是一款商用电器，适用于咖啡店，Espresso 咖啡吧，酒店，餐厅等。HC-600 是一款能够根据需求（从极细粉到粗粉）适合于浓缩咖啡过滤器计量的一款商用咖啡磨豆机。请在使用前逐页阅读该说明书，以确保正确安全的使用和保养设备。并请妥善保管说明书，以备日后使用和参考。厂商保留修改设计及规格的权利。

## 2) 技术参数

### 尺寸:

高: 575mm

宽: 210mm

长: 350mm

重量: 13Kg

刀片尺寸: 64mm

漏斗容量: 1500g 咖啡豆

### 电气参数:

电压:110V/230V 50Hz/60Hz

功率: 350W

工作周期: 2min ON/13min OFF

研磨速度: 2.5~3gr/sec@#1.5setting(意式)

## 3) 样品展示



#### 4) 开箱与安装

警告：所有该磨豆机的技术操作，包括安装、维护、保养等必须由专业人士或当地经销商的指导下操作使用。

- 打开包装箱后，确认机器完好无损。如有任何疑问，禁止使用并立即联系当地经销商。
- 请小心拆箱。为了您的方便，我们建议请妥善保存包装以备日后运输机器使用。
- 请将机器放在平稳干燥处，避免滴水或溅水。
- 请将托盘放在机身前下方。
- 将漏斗安装在机身上方上刀架内。
- 用配备的螺丝刀及螺丝将漏斗固定（如图4.1）。请确认螺丝完全贯穿漏斗和上刀架孔。



图 4.1

- 未确认漏斗完全安装至上刀架前切勿运行机器。
- 接通电源线前请确认：
  - 机器电压及额定频率（参照机身背面参数标贴）与供电电源一致。
  - 墙式插座须配有有效的接地线系统。如果接地系统未被检查是否与安全电流量相符，切勿接通电源。电源插座的接地安全性必须保证。如未按此规则操作，所引起一切后果厂商概不负责。
  - 机器消耗功率（参照机身背面参数标贴）需与所提供的墙式插座的功率相一致。
  - 注意不要使墙式插座短路或过载供电。
  - 请勿使用电缆线，多电源插座等非生产厂商推荐的辅助配件。
- 接通电源
- 首次操作时，在把咖啡豆放入漏斗前，请先打开开关几秒钟，检查刀片是否延沿顺时针方向旋转。
- 如果刀身旋转方向错误，禁止使用。请联系当地经销商

#### 5) 操作指南

HC-600磨豆机磨粉操作：

##### S 开关机型操作指南：

- 该机器由三向开关控制（如图 5.1A）。
- 开关打到ON上即开始磨粉，顺时针旋转或逆时针旋转到ON由客户自由决定。
- 将开关旋转到OFF位置，机器停止运作。

##### T 计时器半自动机型操作指南：

- 该磨豆机由5分钟计时器开关控制（如图5.1B）。

- 开启磨豆机时，按照所需时间，将开关顺时针旋转到对应位置。
- 设定的时间结束后，磨豆机将会自动关闭；也可以手动将开关逆时针旋到OFF档关闭。
- 在开关盖的区域内，有表示半级和全级的研磨时间需求的符号，请根据自身的需求选择合适的时间。

#### AD 自动磨豆机型操作指南：

- 磨豆机由三向开关ON, OFF, RUN控制。(如图5.1C)
- 选择RUN档，磨豆机磨出的咖啡粉在分配室达到饱和状态时，磨豆机会自动停止磨粉。此种情况下停止磨粉后，磨豆机处于暂时停止的状态，直到分配室中的咖啡粉位再次降低，磨豆机将自动重新开始磨粉。
- 手动调整到OFF档就可以随时将机器关闭。

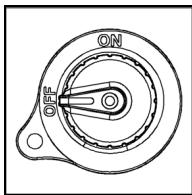


图5.1A

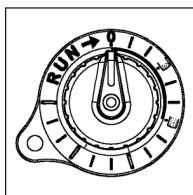


图5.1B

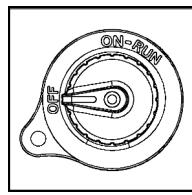


图5.1C

#### 操作间隔：

- 不建议连续使用磨豆机超过15分钟，使用完后必须关闭一段时间。切勿超时运作。
- 长时间使用，磨粉室温度升高为正常现象。为达到最佳研磨效果，每次操作时，建议间隔几分钟再继续使用。

#### 咖啡研磨调节：

- 为适应不同咖啡豆的研磨要求，研磨刀身的距离已由厂商事先调整。从超精细粉到粗粉对应刀片距离从0.05mm到0.75mm
- 逆时针逐步转动刻度盘可使研磨颗粒变细，反之则使研磨颗粒变粗。
- 请磨少量咖啡豆并使用您的煮咖啡机测试口感。
- 由于咖啡豆的品质和特性随时都在变化，所以建议每隔一段时间就进行一次调整。

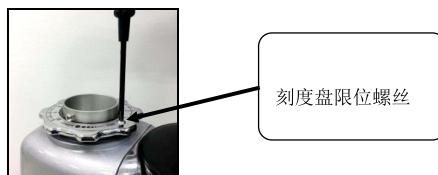


图5.2

### 分配室的调节

- 分配室带有定量控制的调节螺母。
- 逆时针转动调节螺母，可增加每次的出粉量，反之减少。（如图5.3）
- 出粉量调试测试方式：将自有的单杯（或双杯）接粉器重量称好，将分配室中的单格咖啡粉用接粉器接满，再将其称重看是否满足需求。可以根据需求进行再次调节或设定。
- 为了达到稳定的出粉量，请确保如下操作：
  - 确保分配系统的六宫格内充满咖啡粉。
  - 每次拨粉都将手柄完全拨到位，且完全复位。



图5.3

### 压粉

- 接粉器放置于压粉器的下方，将接粉器向上推紧即可。

## 6) 安全装置

### A) 过热保护

为了减少装置过热导致的隐患，马达配备了过热保护装置。当马达温度过高时将自动切断电源。

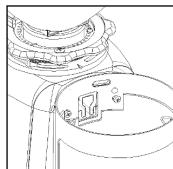
- 由于其他故障引起的热保护失效（例如：刀片损坏，轴承磨损，磨粉室异物等），应立即关掉主开关并切断电源。进一步维修处理，请与当地经销商联系。维修前必须使机器先冷却。
- 长时间连续操作也可能导致热保护失效（请参考第5条。操作间隔），进一步研磨前将机器冷却，拔下电源线，重新调整过热保护。调整后第一次使用时，请观察研磨质量及噪音程度，如有任何异常情况，应立即停止使用机器，并联系专业技术人员做全面检查。

### B) 安全螺丝

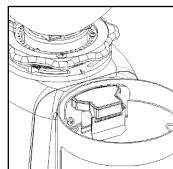
如果不注意适当的防护，研磨室将会是个危险区域。禁止将漏斗安全螺丝（如图4.1）和刻度盘限位螺丝（如图5.2）在机器正常操作时拿下，除非是断开电源的情况下。

### C) 出粉控制保护器

出粉控制保护器必须固定在分配室壁上，正常操作中禁止移动保护器（清洁分配室时除外，请参考第9章 清洁）



HC-600 S/T models



HC-600 AD model

Fig 6.1

## 7) 安全说明

- 禁止在漏斗未完全安装到位前开启机器。在任何情况下，取下漏斗前需确保已切断电源。
- 禁止在电源接通状态，清洁刀架盘或漏斗。
- 禁止将手指或其他异物伸入研磨室或研磨刀片间。
- 当心！无论切断电源还是任何操作结束后刀片仍会保持一定时间的惯性旋转。
- 在进行任何维护前，即使是清洁，都必须要保证电源已经切断。
- 一旦机器故障或者需要更换刀片，切勿自行操作，请与当地技术人员联系。
- 请勿改变或者篡改原机器设置
- 请勿赤脚或者湿手的时候使用设备
- 切断电源时请勿直接牵拉电源线
- 始终保持设备内外部干燥
- 切勿将研磨过的咖啡粉再次投入漏斗中
- 切勿将咖啡豆以外的东西投入研磨

## 8) 维修及服务

警告：所有的设备的维护与操作，如安装、维修及保养都应该由专业人员或当地经销商处理。

定期检查研磨刀片（约研磨50公斤咖啡豆），保持刀片状况的良好可以保证高品质的研磨和避免机器过热。每研磨400公斤咖啡豆后需更换研磨刀片（建议使用原厂配套零件）。

请注意机器的噪音情况，一旦噪音高于正常水平或者有内部不规则噪音，请联系专业人员进行全面检查。

## 9) 清洁

清洁本机前请断开电源。请勿用水清洗主机身或者分配室。必须使用干净的清洁布和刷子清洁设备。不要使用磨损性的物品清洁本机，可能会导致机器表面涂层的磨损。

### 漏斗的清洁：

将漏斗拿下（拧松漏斗安全螺丝，如图 4.1）然后彻底用清洗剂和水冲洗。因为咖啡漏斗为透明聚合物，只能用液体洗涤剂和软海绵清洗（避免磨伤漏斗）。漏斗完全干燥后再进行安装。为了保证咖啡的纯正品质，请定期清洁漏斗。

## 磨粉室及部件的清洁：

请按照以下图示操作：

- 请勿使用尖锐物体刮刀片上残留的咖啡粉。

- 检查刀片状态，必要时及时更换
- 更换和装配整套的刀片需要非常仔细

仅允许熟练的技术人员进行取装刀具。清洗和更换事项完成后，确保所有零件装配和安全螺丝正确安装到位，如无法还原安装或有零件遗失，不要擅自继续安装。请及时联系相关技术人员。

## 分配室的清洗



- 如果需要更彻底的清洗，必须由熟练技术人员操作。
- 在内壁清洁完成没有咖啡粉残留，必须恢复原位，并拧紧螺丝。

为保障机器的使用寿命及研磨粉的纯正质感，如上所述的清洁过程至少每月一次，或根据实际使用情况和咖啡豆情况进行必要的清洗。

结束

#### 10) 问题反馈及重要细节

详细信息及联系方式：

经销商

地址:

电话号码： 传真：

技术人员手机号码: 名称:

咖啡豆供应商:

电话： 传真：

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A

A

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B

C

C

D

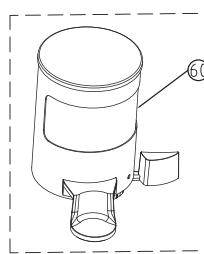
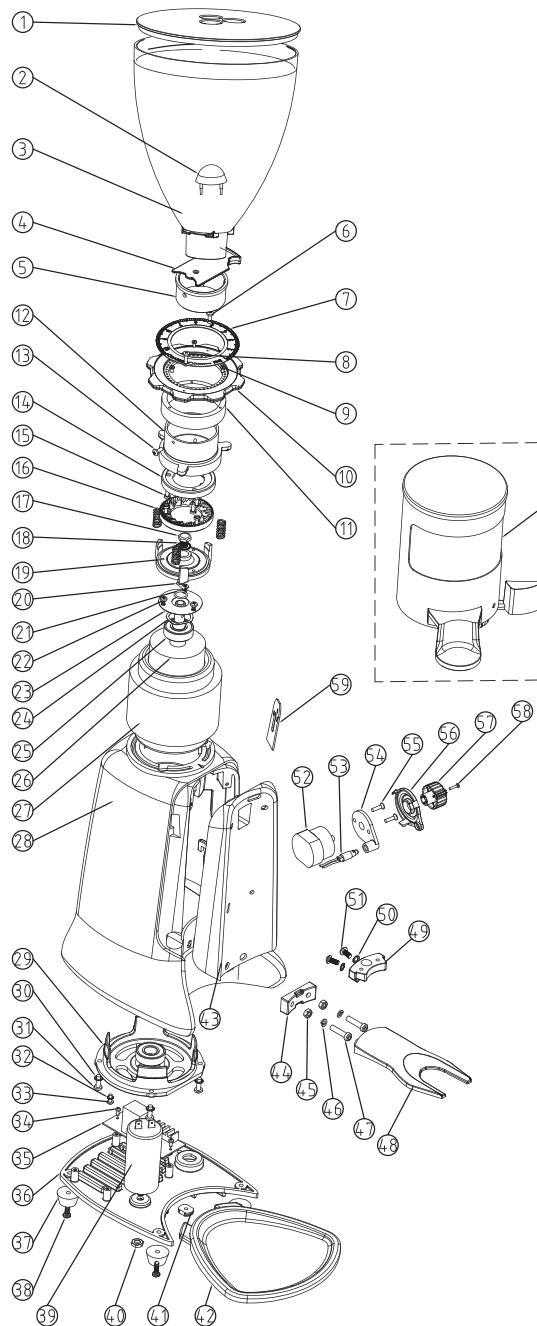
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E

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F

F



No./PART No.	零件名稱	PART NAME	QTY	NOTE
MODEL No.	HC-600	PART No.	60001536	
UNIT	mm	SCALE	1:2	零件名稱 HC-600 AD VER2.0 零件圖
A0				PART NAME Exploded view of HC-600 AD VER2.0
VER.	1			HeyCafe Co., Ltd.
DATE	2020/05/08	PAGE	1 OF 1	

1

2

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A

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A

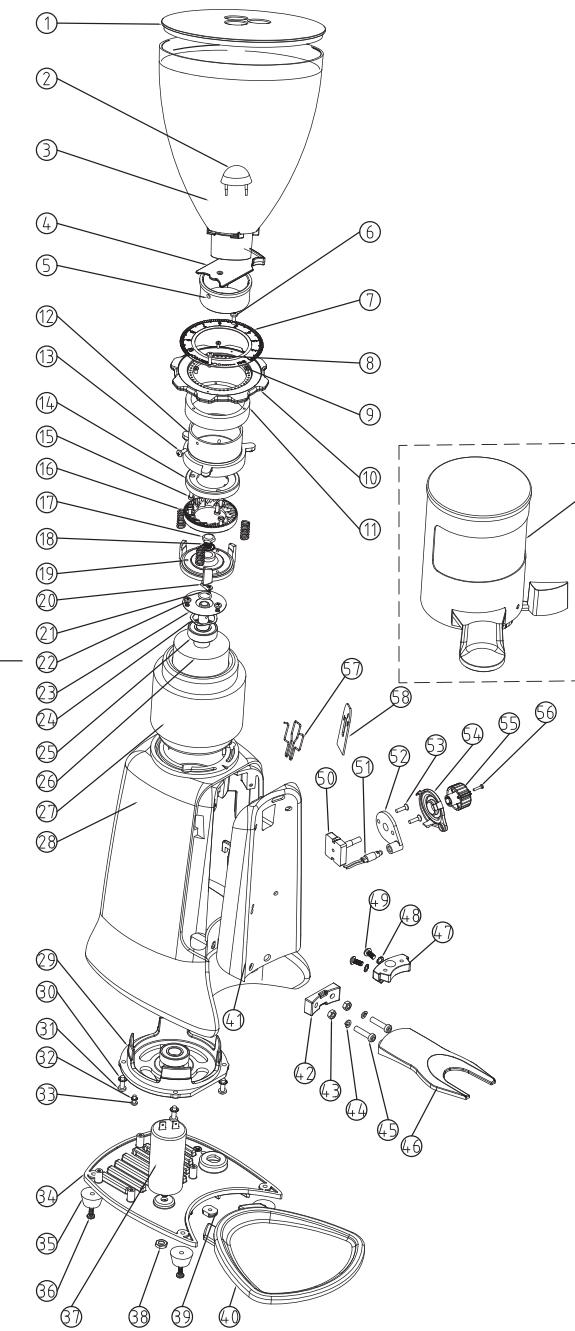
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No.	PART No.	PART NAME	QTY	NOTE
MODEL No.	HC-600	PART No.	60001537	
UNIT	mm	SCALE	1:2	零件名稱 HC-600 S VER2.0圖
A0				
SHEET	1			
VER.	1	PART NAME	Exploded view of HC-600 S VER2.0	
HeyCafe Co., Ltd.				
DATE 2020/05/08 PAGE 1 OF 1				

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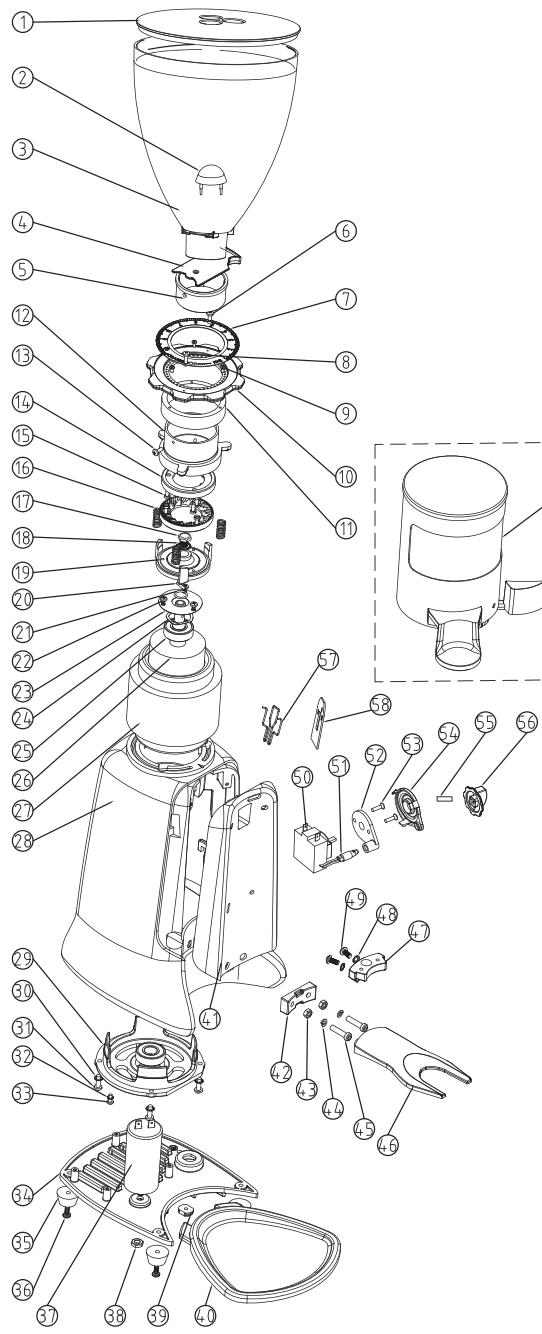
D

E

E

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No.	PART No.	PART NAME	QTY	NOTE
MODEL No.	HC-600	PART No.	60001538	
UNIT	mm	SCALE	1:2	零件名稱 HC-600 T VER2.0圖解
A0				
SHEET	A0	PART NAME	Exploded view of HC-600 TW2020	
VER.	1			赫富氣(香港)電器設備有限公司
DATE	2020/05/08	PAGE	1 OF 1	HeyCafe Co., Ltd.

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