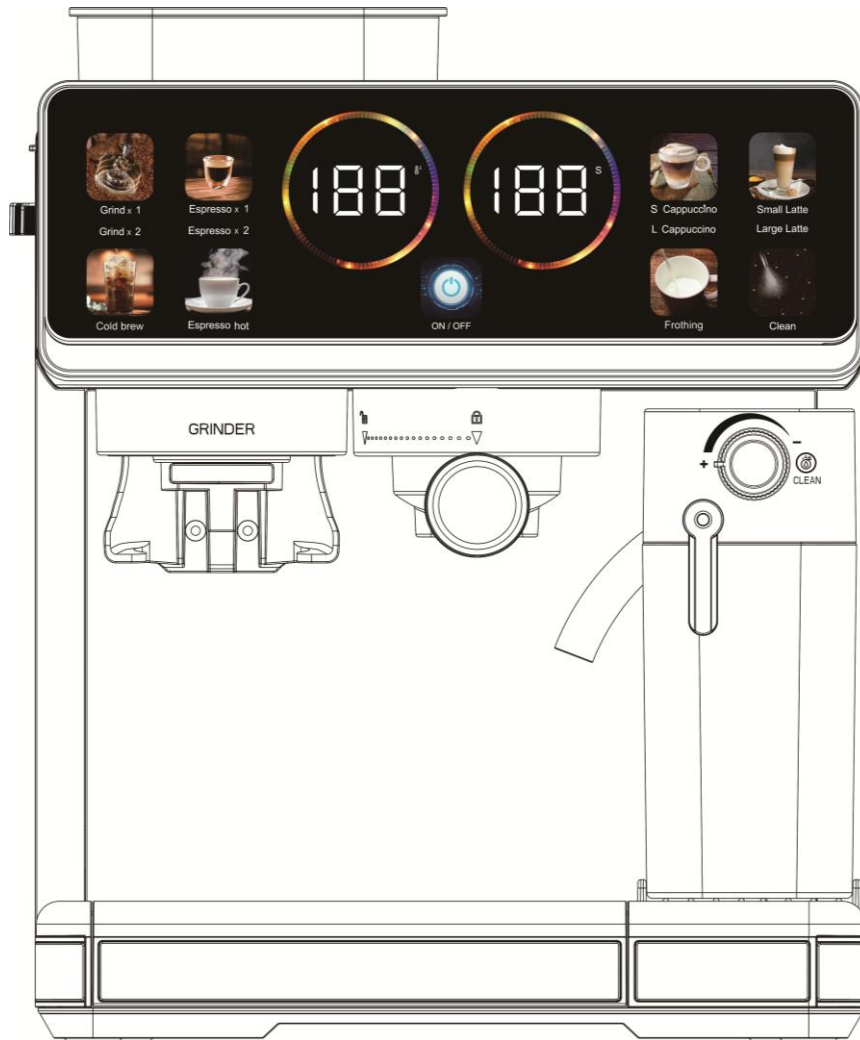


ESPRESSO COFFEE MACHINE

INSTRUCTION MANUAL

Model No.:CM5704



Before operating this unit, please read the instructions completely.

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
4. Close supervision is necessary when your appliance is being used. Keep children and people unable to take care of themselves away from the appliance.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. The use of components and parts from non-designated manufacturers may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Ensure the power cord do not touch hot surface of appliance or hang over the edge of table.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use and place it in a dry environment.
12. Fill the water tank with clean cold water (such as purified water) . Do not add hot water, mineral water, milk, or any other liquid beverages.
13. To disconnect, turn any control to “OFF” then remove plug from wall outlet. Always hold the plug. But never pull the cord.
14. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling, metal funnel, funnel bracket). Use handle or knobs.
15. Children should be supervised to ensure that they do not play with the appliance and detachable accessories.
16. The operating or storage temperature of the appliance should be greater than 0 ° C.
17. Do not use the coffee machine in environments with high temperatures, strong magnetic fields, and humid air.
18. This appliance is suitable for normal people aged 8 and above to use. It is not intended for

used 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 appliances by a person responsible for their safety.

19. Ensure that children aged under 8 years old do not play with the appliances and its plugs and power cord.

20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.

21. Do not let the coffee maker operate without water.

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

– Staff kitchen areas in shops, offices and other working environments;

– Farm houses;

– Bed and breakfast type environments.

23. It is prohibited for children to operate the cleaning and maintenance of appliance without supervision.

24. Do not immerse the appliance in water or any other liquid.

25. Be careful when remove the funnel, remove the coffee filter, clean the steam wand, empty the bean box and clean others.

26. Turn off the power switch button and disconnect the power supply before replacing the accessories or touching the moving parts.

27. Save these instructions.

Warning: Pressure

Do not remove moving components such as water tanks or funnels when using this coffee machine to extract coffee or beat milk bubbles.

Make sure the coffee machine is on standby before you remove the funnel assembly and make another cup of coffee.

If you want to add more water to the tank, please turn off the power switch button and disconnect the power supply to ensure that the product and power supply are off.

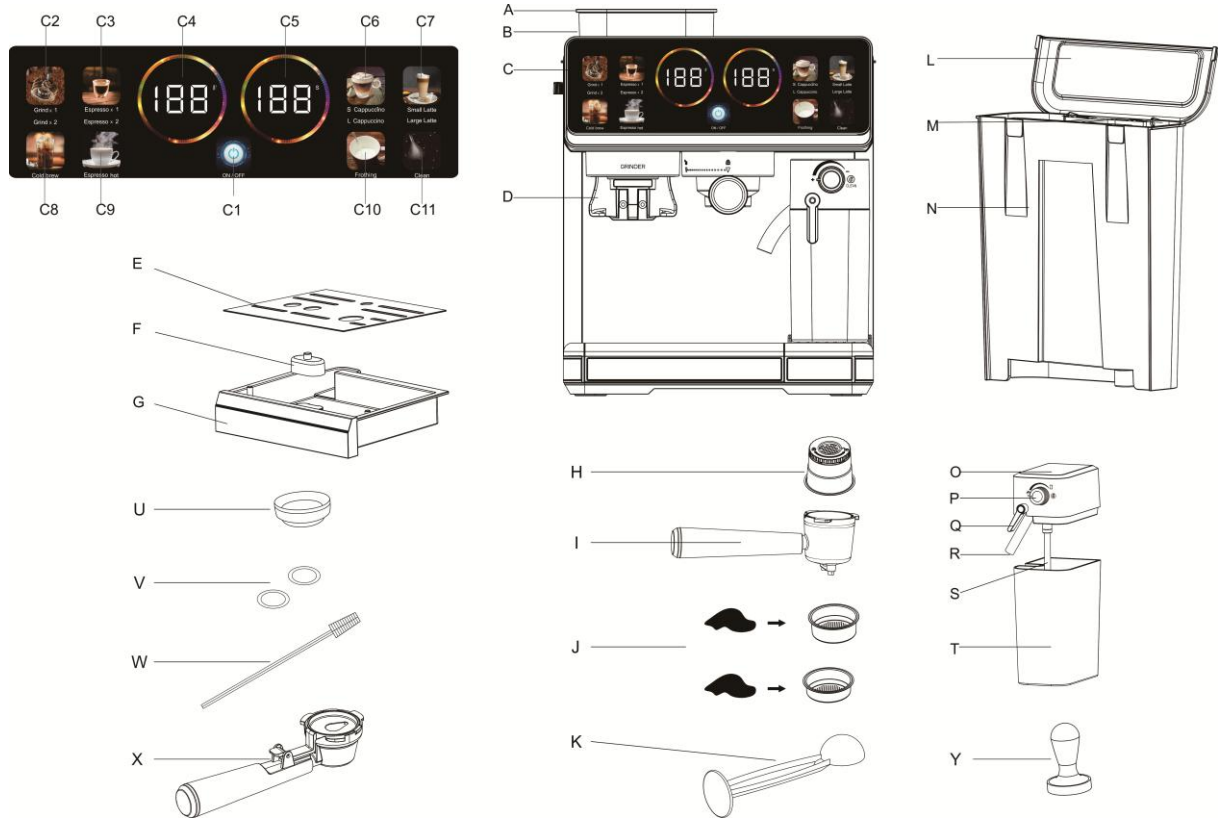
When extracting coffee, please make sure that the metal funnel (referred to as the funnel) rotates counterclockwise, horizontally, and slowly to the locked position to avoid loosening the funnel or splashing the coffee liquid due to high pressure or other reasons during use, which may cause harm to the human body.

Warning: High temperature

When the machine is working, do not put your hands and other parts of your body into the bottom of the funnel or steam wand to prevent scalding. In any case, it is forbidden to touch the steam wand with your hands or other parts of the body.

The position of the steam wand can only be rotated by touching the silicone sleeve on the steam tube to prevent scalding.

KNOW YOUR COFFEE MAKER



A	Bean Box Lid	B	Bean Box
C	Control Panel	C1	ON/OFF Switch
C2	Grind x1 /Grind x 2	C3	Single/Double Espresso
C4	Temperature Display	C5	Time Display
C6	Small / Large Cappuccino	C7	Small /Large Latte
C8	Cold brew	C9	Espresso hot
C10	Frothing	C11	Clean
D	Funnel bracket	E	Removable Drip Grid
F	Drip Tray Overflow Floater	G	Removable Drip Tray
H	Capsule Funnel Adapter	I	Portafilter (Metal funnel) Handle
J	Coffee Filter (Single shot and Double shot)	K	Measuring Spoon /Tamper
L	Water Tank Cover	M	Water Tank Handle
N	Water Tank	O	Milk Reservoir Lid
P	Milk Froth Level Control Knob	Q	Milk Frothing Tube Guide Lever
R	Frothed Milk Dispensing Tube	S	Milk Reservoir

T	Removable/Clear Milk Reservoir	U	Dosing Ring
V	Sealing rings	W	Brush
X	DG Funnel Handle	Y	Tamper

INTRODUCTION

This 3 in 1 espresso coffee machine has been designed to help you grind and prepare espresso coffee, cappuccino and latte quickly, conveniently and automatically with the touch of a button.

Espresso

A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 45 to 90 ml portions, in demitasse cups.

Cappuccino

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

Latte

A drink made with about 1/3 espresso and 2/3 steamed milk.

BEFORE THE FIRST USE

CLEANING THE UNIT PRIOR TO FIRST USE

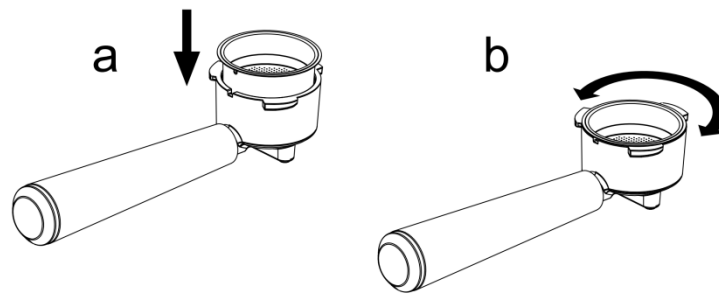
Before the first use, clean the product to ensure the first cup of coffee tastes excellent. The steps are as follows:

1. Please make sure all the parts are intact.
2. Pour purified water into water tank , the water level should not exceed the “MAX” mark in the water tank. Then close the tank cover.
3. Remove stickers and labels from the unit.
4. First remove and then wash the water reservoir, the milk reservoir, the portafilter, the two filters and measuring spoon/tamper in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.

5. Set brewing filter (1 Cup or 2 Cup as needed) into metal funnel.

a. It is recommended not to add coffee powder for the first time. Make sure the tube on the funnel aligns with groove in the appliance.

b. Turn the filter left or right to lock it in place.



Note: To remove the filter for cleaning, turn the filter to the left or right to align the filter dimple to the portafilter notch and proceed to remove.

Warning: Make sure the filter has cooled down before attempting to remove it from the portafilter.

6. Set brewing filter (1 Cup or 2 Cup as needed) into metal funnel, it is recommended not to add coffee powder for the first time. Make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the “UNLOCK” position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “LOCK” position. And place a large cup underneath it, while ensuring that the frothing tube of the milk tank is aligned with the inside of the cup.



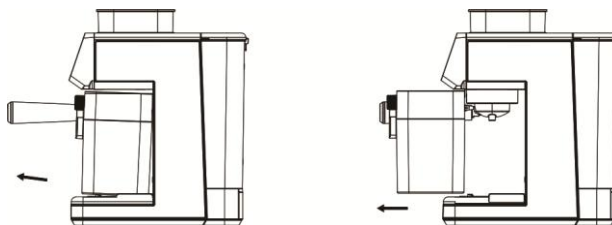
7. To clean the inside of the appliance, follow the steps listed on the “PREPARING CAPPUCCINO” section using water in both reservoirs and no ground coffee in the filter. Do not immerse the main body of the appliance or power cord and plug in water or attempt to reach any of its internal parts.

IMPORTANT - PRIME THE UNIT

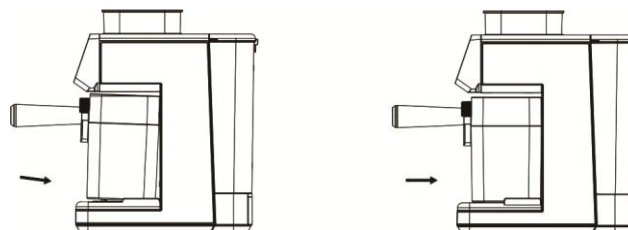
To prime unit, run the steam cycle by following the steps below:

1. Purified water in the water reservoir with the level should be between the "MIN" and the "MAX" level. Then place the water tank back onto unit.
2. Water in the milk reservoir with the level should not above the "MAX" level. Place milk reservoir back onto unit, lifting up and simultaneously sliding milk reservoir in, holding reservoir by the lid. You should feel the milk reservoir lock in place.

Remove:




Lock back:



3. Connect to power source, press the power button, the appliance is in the heating and cold extraction. Press the Espresso hot button, until the whole machine is preheated and enters standby mode.

When the lights are bright, press "Clean" again and the single light flash. When the heating is completed, the water will automatically flow out and stop automatically. (During this process,

you can turn the "milk box knob" to  clean and perform high-temperature cleaning) Please be careful not to place any part of your body under the funnel. Use a cup or similar container to collect water to avoid burns.

4. After completing this process, the product is now ready to use.








Suggestion: Before you extract coffee, please preheat the appliance including funnel and filter. And clean the cap at the same time to ensure the coffee tastes excellent.

CHOOSE RIGHT COFFEE BEANS

It is recommended to choose fresh, medium to deep roasted blended coffee beans.

CHOOSE THE RIGHT CUP

Before making a drink, make sure that the right size cup is selected according to the following table:

BEVERAGE TYPES		SUGGESTED CUP	
Espresso	Single  Double 	Small	Small
Cappuccino	Small  Large 	Medium	Large
Latte	Small  Large 	Large	Large
Froth		Large	

Note: the upper surface capacity is for selection only, not for the amount of coffee consumed. The total amount of the beverage can vary depending on the type of milk and level of froth used.

OPERATING INSTRUCTIONS

FILLING THE WATER RESERVOIR

1. Fill the water reservoir with water. You may use either a pitcher to fill it up or remove it from the unit and then fill it up under the tap. Fill the reservoir with the desired amount of water below the “MAX” level on the reservoir. Never use warm or hot water to fill the water reservoir.
2. Close the water reservoir lid. If you removed it from the unit to fill up with water, please make sure to place it back tightly in its place.

FILLING THE MILK RESERVOIR

If you plan to prepare a cappuccino or latte, remove the milk reservoir from the unit by lifting up the milk reservoir, simultaneously sliding milk reservoir out. Then, pour the desired quantity of cold milk you estimate you will need, making sure it is below the “MAX” level on the reservoir. Once finished, slide the milk reservoir back onto the unit ensuring it fits tightly.

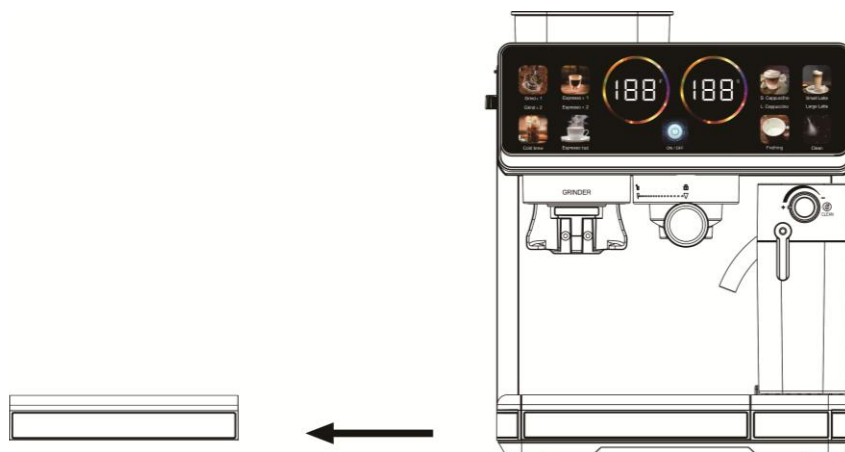
You should feel the milk reservoir lock in place.

NOTE: You can use any type of milk you prefer, whole milk, semi-skimmed milk or soy milk.

PLACING THE COFFEE CUP(S)

- a. Place the cup on the drip grid if you use a single cup to make espresso.
- b. Removable drip grid on top of the removable drip tray if you are using a larger cup to brew cappuccino or latte.

CAUTION: When brewing cappuccino or latte, please make sure to adjust the frothing tube lever in order to position the frothed milk dispensing tube to point inside the cup that is being used.



MAKE ESPRESSO COFFEE

Make sure purified water in the water reservoir with the level should be between the "MIN" and the "MAX" level.

Make cold extracted coffee: Press the power button once, the appliance is in the heating and cold extraction, press the Cold brew button , and the machine enters standby state. At the same time, Espresso X1(X2) button and Grind X1(X2) button are bright, then you can make coffee directly.

Note: Cold extraction does not require heating, and ice water can be added to the water tank. If previously heated to make coffee or hot water/steam, cold extraction requires taking away the heat from the heating block.

- a. Press the EspressoX1(X2) button once to brew a single cup of cool espresso coffee. The EspressoX1 light starts flashing and the coffee is being brewed.
- b. Press the EspressoX1(X2) button twice to brew a double cup of cool espresso coffee. The

EspressoX2 light starts flashing and the coffee is being brewed.

This machine can make espresso coffee according to your selection. After making the coffee, the machine will automatically stop and the indicator light will also become constantly on.

NOTE: If the amount of coffee you want to brew is less than the preset amount, press the function key at any time during the brewing process and stop when the desired amount of coffee is reached.

Make hot coffee: Connect to power source, press the power button once, the appliance is in the heating and cold extraction, press the Espresso hot button, until the whole machine is fully preheated and enters standby state. Espresso X1(X2) and Grind X1(X2) button are bright, then you can make coffee directly.

This machine can make espresso coffee according to your selection. After making the coffee, the machine will automatically stop and the indicator light will also become constantly on.

NOTE: If the amount of coffee you want to brew is less than the preset amount, press the function key at any time during the brewing process and stop when the desired amount of coffee is reached.

Make single cup: When the appliance is in standby state, install the single-cup filter in the funnel and fill it with about 7 g of ground coffee. Press the coffee powder with a tamper, and then insert the funnel into the appliance from the “UNLOCK” position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “LOCK” position. Put the coffee cup on the drip grip, Press the EspressoX1(X2) button once, the EspressoX1 light starts flashing and the coffee is being brewed.

When it enters the extraction of a single cup and reach the set flow rate (about 40 mL), the system automatically stops working.

Make double cup: When the appliance is in standby state, install the double-cup filter in the funnel and fill it with about 14 g of ground coffee. Press the coffee powder with a tamper, and then insert the funnel into the appliance from the “UNLOCK” position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “LOCK” position. Put

the coffee cup on the drip grip, press the EspressoX1(X2) button twice ,the EspressoX2 light starts flashing and the coffee is being brewed.

When it enters the extraction of a double cup and reach the set flow rate (about 80 mL), the system automatically stops working.

Customisable Shot Volumes:

The features auto shot volumetric control extraction of single shot and double shot just the right amount of espresso then automatically stops. Possible setting range for different brew final dose.

Make hot coffee

Adjustment of single shot espresso volume:

Press the espresso heating button,until the whole machine is fully preheated and enters standby state. Press and hold the EspressoX1(X2) button for 3 seconds to enter the flow adjustment mode. Display EspressoX1,and press the EspressoX1 button again,while the light indicator flashes. When the desired amount of coffee is reached, press the EspressoX1 button again to stop dispensing coffee, and the setting is complete. At this point, the system will record the set by the user. When use it again, the single shot espresso capacity will be adjusted according to last set operation.

Single shot espresso capacity adjustment range: About 10 to 100 seconds.

Adjustment of double shot espresso volume:

Press and hold the EspressoX1(X2) button for 6 seconds to enter the flow adjustment mode. Display EspressoX2,and press the EspressoX2 button again,while the light indicator flashes. When the desired amount of coffee is reached, press the EspressoX2 button again to stop dispensing coffee, and the setting is complete. At this point, the system will record the set by the user. When use it again, the double shot espresso capacity will be adjusted according to last set operation.

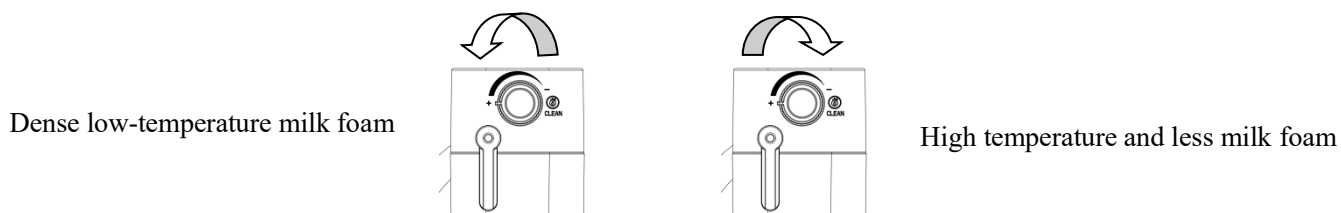
Double shot espresso capacity adjustment range: About 10 to 100 seconds.

Make cold brew coffee

Similar operation to adjustment of hot coffee volume.

PREPARING CAPPUCCINO:

Prior to preparing your cappuccino, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the left for more foam (cappuccino) and to the right for less foam (latte).



- Press the Small (Large)Cappuccino button once to brew a single cup of cappuccino. The small cappuccino light starts flashing, milk foam is coming out of the frothing tube and the cappuccino is being brewed.
- Press the Small (Large)Cappuccino button twice to brew a double cup of cappuccino. The large cappuccino light starts flashing, milk foam is coming out of the frothing tube and the coffee is being brewed.

PREPARING LATTE

Prior to preparing your latte, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the left for more foam (cappuccino) and to the right for less foam (latte).



- Press the Small (Large)Latte button once to brew a single cup of latte. The small latte light starts flashing, milk foam is coming out of the frothing tube and the latte is being brewed.
- Press the Small (Large)Latte button twice to brew a double cup of latte. The large latte light starts flashing, milk foam is coming out of the frothing tube and the coffee is being brewed.

Milk foam

This appliance can also make milk foam separately. Press milk foam button once if you want add more milk foam into your coffee or other drinks such as Macchiato, hot chocolate, Indian tea latte, etc. When it reaches the desired amount, you can press the button once to stop.

Note: Before making milk foam, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the left for more foam (cappuccino) and to the right for less foam (latte).

Note: The remaining milk stored in the refrigerator should be used up within 2 days.

If there is no any operation after 25 minutes, the machine will enter the standby state.

You can press any buttons to wake up the machine.

AFTER PREPARING YOUR BEVERAGES WITH MILK

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir and the milk reservoir lid directly in the refrigerator (**ready to be used for the next time in short**) or dispose of the leftover milk.

To clean milk tank and frothing tube, place a large empty cup under the frothing tube. Turn



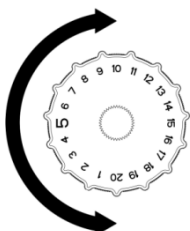
the Froth Control Knob to the clean “CLEAN”, and press the clean button to discharge water through the frothing tube until the water is clear, and then presses the large latte again to stop working.

GRINDING GUIDE

It is recommended to choose fresh, medium to deep roasted blended coffee beans.

Grinding coffee beans is a crucial step in the process of making Italian espresso, and it is recommended to practice repeatedly.

This product has a coffee bean grinding function. Before using this function, please ensure that all the parts are installed in place as required. The specific details are as follows:



1. Add an appropriate amount of coffee beans to the bean box. To avoid moisture and

oxidation of coffee beans, which can affect the grinding, final coffee taste, and extraction effect, please do not put too many coffee beans in the bean box.

2. Place the funnel into the powder receiving bracket on the left side of the machine.

Press grind button , to start grinding beans, When reaching the set amount of coffee powder, the grinding function automatically stops. Press the button once halfway will stop grinding.

3. The correct coffee powder should feel as thick and fine as salt. If the coffee beans are ground too finely and the water flow is blocked, it may cause the extracted coffee liquid to be intermittent or unable to be extracted. If the coffee beans are ground too coarse and the water flows through the coffee powder too quickly, **it will not be able to effectively extract the oil and aroma components from the coffee, thereby affecting the taste.**

4. **Set and adjust the grinding gear to close to 5-10 gear.**

Coffee powder dose by grinding:

- One Cup = 7g coffee grinds.

- Two Cup = 14g coffee grinds.

Note: You can adjust the thickness of the coffee powder by adjusting the grinding gear and there may be differences in the variety, degree of roasting, freshness, and quality of the coffee beans you use. Therefore, you need to properly set and adjust the grinding size and gear to achieve the best extraction effect.

5. Compress coffee powder with a tamper.

6. Turn the funnel anticlockwise until it is at the “**LOCK**” position and select the corresponding single or double cup coffee based on the coffee filter used.

DIY GRINDING SETTING

1. Press the Grindx1(x2) button once and the light flashes, Meanwhile the bean grinding motor works for 11 seconds.

2. Press the Grindx1(x2) button twice and the light flashes, Meanwhile the bean grinding motor works for 20 seconds.

3. The cumulative working time of grinding beans is 3 minutes. If it exceeds 3 minutes, the grinding light will flash quickly and give an alarm. The grinding process will be forcibly stopped for 6 minutes. Unplugging the power or restoring the factory settings can eliminate the issue.

4. Press and hold the Grindx1(x2) button for 3 seconds to enter the Grindx1 DIY grinding time setting, and press the Grindx1 button again ,the grinding will start working. Press it again

to stop. It's the grinding time (if you don't press to stop, the longest grinding time will be 35 seconds),and the grinding button time afterwards is the single cup grind DIY setting time. Restoring factory settings can eliminate it.

5. Press and hold the Grindx1(x2) button for 6 seconds to enter the Grindx2 DIY grinding time setting, and press the Grindx2 button again,the grinding will start working. Press it again to stop. It's the grinding time (if you don't press to stop, the longest grinding time will be 35 seconds) ,and the grinding button time afterwards is the double cup grind DIY setting time.Restoring factory settings can eliminate it.

Warning:

To protect the grinding system, when the grinding function is continuously used for 3 minutes and the intermediate stop time is less than 6 minutes, the system will limit the normal use of the grinding function. After the interval time reaches 6 minutes, the system will automatically lift this restriction and the grinding system will return to normal.

When the grinding system is restricted from use by the system, unplug the plug or restore the factory settings.

RESTORE FACTORY SETTING

Simultaneously hold and press Espresso hot button and Cold brew button for 3 seconds. Both buttons light up and sound once, which mean that the factory settings have been restored. All the lights and light strips are not bright, you should press the switch button to turn on the appliance.

SLEEP/AUTO OFF FUNCTION GUIDE

If there is no any operation after 25 minutes, the machine will pass to auto off mode. All button lights and indicator lights will be off. The heater cannot heat and the machine stop working. To reactivate the machine, press any buttons, the machine will be back to standby status.

CLEANING THE MACHINE

CLEANING THE MILK RESERVOIR AND FROTHING TUBE

Although you can store the milk reservoir with leftover milk in the refrigerator, it is important to clean the reservoir and frothing tube regularly to avoid clogging and residue build-up. In order to clean the milk reservoir, please follow the instructions listed below:

1. Remove the milk reservoir from the unit by lifting up the milk reservoir and simultaneously sliding the milk reservoir out.
2. Remove the lid of the reservoir. Dispose of the leftover milk.
3. Remove the frothing tube from the lid and clean. Remember to lock back after cleaning.
4. Pour out the remaining milk and thoroughly rinse the milk tank and lid with warm water mixed with cleaning agent. Please make sure to rinse and dry thoroughly. Do not use abrasive cleaning agents or wiping pads as they may scratch the milk tank and surface.
5. **Note:** The milk tank can also be cleaned in a dishwasher (placed above the top rack), and do not place the milk tank lid in the dishwasher.
6. Fill milk reservoir with purified water, not above the MAX fill mark. Place milk reservoir back onto unit, lifting up and simultaneously sliding milk reservoir in, holding reservoir by the lid. You should feel the milk reservoir lock in place.
7. Place a large empty cup under the froth dispensing tube.



8. Turn the Froth Control Knob to the clean “CLEAN”, and press the clean button to discharge water through the frothing tube until the water is clear, and then presses the large latte again to stop working.
9. Dispose of any water left in water reservoir and milk reservoir and lock back after cleaning.

CLEANING THE BREW HEAD, THE PORTAFILTER AND FILTERS

1. Press the switch to turn off the machine and unplug the power cord from the electrical outlet.
2. Some of the metal parts may still be hot. Do not touch them with your hands until they have cooled.
3. Remove the portafilter and discard the coffee grounds. Wash both the portafilter and filter thoroughly with warm soapy water. Make sure to rinse and dry them well.
4. Wipe the lower part of the brew head in the unit with a damp cloth or paper towel to

remove any coffee grounds that might have been left.

5. Place the portafilter (without any filter) back in the brew head in the unit and lock it in place.

6. Place a large empty cup under the portafilter.

7. Plug the power cord into the electrical outlet. Press the switch to turn on the machine.

8. Press the Espresso1(x2) button twice, display Espresso2, and let the unit brew with water until it stops automatically.

CLEANING THE WATER RESERVOIR

1. Dispose of the remaining water by removing the water reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses.

2. Wash the water reservoir and its lid thoroughly with warm soapy water. Make sure to rinse and dry them well.

NOTE: Do not wash the water reservoir or its lid in the dishwasher.

CAUTION: Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

CLEANING THE UNIT

1. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.

2. Do not store any of the portafilters in the brew head. This can adversely affect the seal between the brew head and the portafilter while brewing espresso.

CAUTION: Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

DESCALING

Build-up of mineral deposits in the unit will affect the operation of the appliance. Your appliance must be descaling when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

Type of Water	Cleaning Frequency
----------------------	---------------------------


Soft Water (Filtered Water)	Around every 80 Brew Cycles
Hard Water (Tap Water)	Around every 40 Brew Cycles

TO DESCALE WATER RESERVOIR

1. Fill the water reservoir with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling the reservoir half full with water and then pouring the water back out into the sink, repeating this step twice.

TO DESCALE INTERNAL PARTS

1. Make sure you descale the inside of the water reservoir first by following the descale steps above.
2. Make sure the power cord is disconnected from the electrical outlet. Fill the reservoir with undiluted white household vinegar. The vinegar poured should cover the lowest water level of the milk tank.
3. Insert the portafilter (with filter and no coffee) and place a large empty cup on top of the drip tray and under the portafilter.
4. Plug the power cord into the electrical outlet.
5. Press the ON/OFF button, the control panel lights turn solid, and reach the best temperature of Espresso1(x2) during heating. **Press the Espresso1(x2) button twice, dispaly Espresso2,the vinegar will start flowing through the machine and then automatically stop.**
6. Place a large empty cup under the froth dispensing tube. (at least 500ml /17 ounces) , Fill milk reservoir with purified water, not above the MAX fill mark, and lock back. **Turn the**



Froth Control Knob to the clean position “ CLEAN ”, then press the Small (Large)Latte button twice or Clean button to start cleaning. The lights will be bright and the unit will start releasing hot steam through the froth dispensing tube after heating.
7. Repeat some cycles for above steps 1-6 to rinse the remaining vinegar in the machine.

Troubleshooting Guide

Symptom	Possible Cause	Corrections
The machine cannot work.	The machine is not plugged well into a wall outlet.	Plug the machine into a wall outlet correctly.
Acid(vinegar) taste exists in your espresso.	Not properly purged clean with purified cold water to remove descaling solution.	Purge the machine properly after descaling.
	Coffee grinds are stored in a hot and humid place for a long time. The coffee grinds turn bad.	Keep the unused coffee grinds in a cool, dry place. After opening a bag of coffee grinds, reseal and restore in a refrigerator to maintain freshness.
Water leaks from the bottom.	Too much water is in Drip Tray.	Clean the Drip Tray.
	The machine malfunctions.	Contact After Sales Service.
	When the water tank is pulled up after use, it is normal that there will be water left on the desk.	As the water outlet at the bottom of the water tank is a movable part and it is not leaking.
Ticking sounds after turning on the machine and tearing sounds after coffee pouring.	The sounds are caused by the normally working pressure control water pump.	It is normal.
The machine makes weak coffee.	The coffee beans are inappropriate.	Use blended coffee beans.
	The size of coffee grinds is too coarse.	Use fine coffee grinds.
	The amount of coffee grinds is inappropriate.	Not enough coffee grinds, use more grinds.
	The coffee grinds are tamped too light.	Tamp with more force, tamp tight.
	The espresso amount is inappropriate.	Around 40ml per single shot. Around 80ml per double shot.

Symptom	Possible Cause	Corrections
Portafilter is tight to turn in the extraction head.	The extraction head silicone seal is new and needs bedding in.	Keep using. This Seal will bed in during the first few uses and become easier and loose to turn.
	Too many coffee grinds used.	Dose less coffee grinds.
Portafilter is loose or comes off during espresso extraction.	Portafilter is not attached correctly or has not been tightened sufficiently.	Ensure all three tabs of the Portafilter are fully inserted into the extraction head and rotated to the centre position.
	No Filter Basket inserted in the Portafilter.	Ensure a Filter Basket is inserted into the Portafilter before using in the extraction head.
	Extraction head Silicone Seal is damaged or worn.	Contact After Sales Service.
Espresso squirts or trickles down the side of the extraction head during extraction.	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too Hard and too tight.	Apply less force during tamping.
	Top edge of Filter Basket has not been cleaned of loose coffee grinds.	Wipe around top edge of the Filter Basket before inserting into extraction head.
	Extraction head inside rim, Silicon Seal or Shower Head is dirty.	Clean the parts with the Cleaning Brush and damp cloth.
	Extraction head Silicone Seal is damaged or worn.	Contact After Sales Service.
	The Portafilter is not installed properly.	Reinstall properly.
	The two outlet holes of Portafilter are blocked.	Clean the holes.
	The holes of the Filter Basket are blocked.	Soak the Filter Basket in clean water for about half an hour, and then clean it with a brush.

Symptom	Possible Cause	Corrections
Espresso is too cold.	Coffee beans being stored in the fridge or freezer.	Store coffee beans in a dry, airtight container. Place in a cool dark cupboard.
	Cup or glass was cold prior to espresso pour.	Pour hot water from the steam wand into the cup before extracting espresso.
	Extraction head or Handle not warmed before use.	Hold the Portafilter under the extraction head and press the coffee button. Allow water to run through.
No espresso pours.	No water in the water tank.	Fill water tank with filtered cold water. Prime water through the Extraction head, press the coffee button. Allow water to run through.
	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too Hard or too tight.	Apply less force during tamping.
No espresso pours.	Custom shot volume being used.	Reset to the default shot volumes.
	The Filter Basket is blocked.	Cleaning Filter Basket
	Extraction head is dirty.	Cleaning is required.
	extraction head is blocked.	Descaling is required.
	Air inside blocking water/steam out	Turn on the power and enter standby mode. Press the "Espresso Hot" button, then press the Frothing button after preheating finishing, repeat for 2-3 cycles .
Espresso pours out in drips. (Over Extracted)	Coffee grinds are too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too Hard or too tight.	Apply less force during tamping.
	Espresso Machine has scale build up.	Descaling is required.

Symptom	Possible Cause	Corrections
Espresso does not have any crema, or crema is thin. (Under Extracted)	Coffee beans are old or dry.	Use freshly medium roasted or dark roasted coffee beans.
	Coffee grinds too coarse.	Change to a finer Grind Setting.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly.
Espresso shot volume too much or too little.	Custom shot volumes being used.	Restore to default shot volumes or change your custom shot volumes.
Espresso tastes bitter.	Type of coffee beans being used.	Try different brands of coffee beans.
	Custom extraction temperature being used.	Use the default 92°C extraction temperature. See Customisable extraction temperature chapter.
	Steam function has been used just before extracting espresso.	Allow time for water to purge the thermoblock and cool down before extracting espresso.
Spent (used) coffee cake is wet.	A little water will remain on top of the used coffee cake.	Rest Portafilter on the drip Tray for 5 seconds to allow the water to dissipate before disposing cake.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly. See Espresso.
Espresso pours into cup unevenly.	Uneven tamping.	Ensure coffee grinds are tamped evenly.
	Obstruction in the extraction head or Portafilter.	Check there is nothing obstructing the extraction head or portafilter and clean.

Symptom	Possible Cause	Corrections
Optimum Grind Setting is producing an under extracted espresso.	This is normal for the first few uses.	Turn to a finer Grind Setting to keep an optimum espresso extraction.
	Beans are losing freshness.	Use freshly medium roasted or dark roasted coffee beans.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped enough.	Tamp more firmly.
Grinder Light does not illuminate after pressing POWER Button.	The machine is not plugged into the power outlet.	Insert in the power plug into power outlet and switch on.
No coffee grinds coming from the Grinder Outlet.	Hopper Gates are closed or not fully open.	Grinder outlet needs cleaning. Some
Coffee grinds are coarse when on a fine Grind Setting.	Grind Setting not correct.	Adjust the Grind Settings.
Espresso is under extracted even with a fine coffee grind.	Not enough coffee grinds used.	Dose more coffee grinds.
	Beans are too old.	Use freshly medium roasted or dark roasted coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!
Please remember to respect the local regulations:
Hand in the non-working electrical equipment to
an appropriate waste disposal center.

