Empstorm COFFEE MAKER

INSTRUCTION MANUAL



MODEL: EM-21M

Read this manual thoroughly before using and save it for future reference

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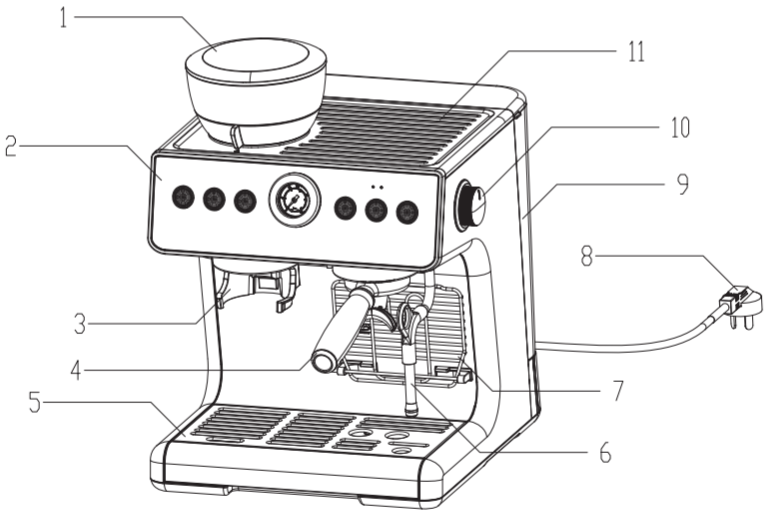
EM-21M Manual

Thank you for purchasing the EM-21M coffee machine. This is your wise choice. Through the simple operation described below, you will get a cup of traditional Italian coffee conveniently and quickly!

Warning Please read and keep this manual in a safe place so that you can quickly refer to it when the machine is in maintenance or not working properly.

1. Overview of EM-21M coffee machine

The EM-21M is a coffee machine with grinding , which can be used with various mixed or SOE coffee beans. EM-21M has completed operation guidelines,so that everyone can easily get a cup of traditional espresso without learning professional coffee machine operation techniques. This machine has appearance and a number of patented technologies.Figure Ⅰ



1- Bean Bin	5- Water Tray	9-Water Tank
2- Display Control Panel	6- Steamwand	10-Steam Valve Knob
3- Powder Outlet	7- High And Low Cup Holder	11-Baking Cup Area
4- Filter	8- Power Cord	

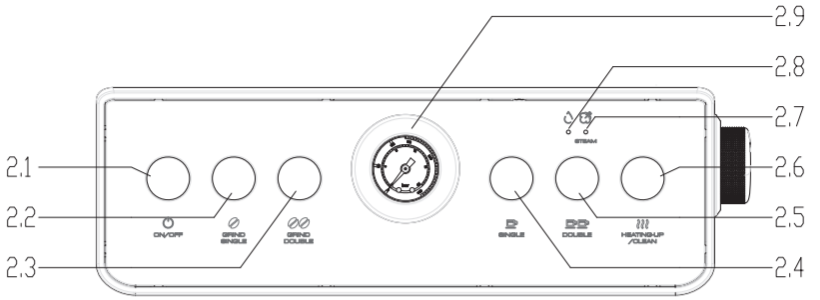


Figure II

2.1 - Power Button & Indicator Light

2.2 - Single Serve Grind Button & Indicator Light

2.3 - Double Grind Button & Indicator Light

2.4 - Single Extraction Button & Indicator Light

2.5 - Double Extraction Button & Indicator Light

2.6 - Hot Water Button & Cleaning Button & Indicator Light

2.7 - Steam Status Indicator Light

2.8 - Water Level Status Indicator Light

2.9 - Pressure Gauge

Device parameters:

Height	438mm
Width	339mm
Length	355mm
Weight	9.5kg
Work Pressure	20bar
Water Tank Capacity	3L

2. Open packages

After opening packages, please check whether the contents of the package are completed. If there is any defects, please contact the local supplier.

3. Safety warning

Warning

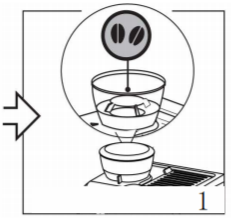
1. The place where it is put must be stable. If it is used in a moving place (such as: car, train, plane), please fix the bottom of the coffee machine and the place on which it is put.
2. Keep the coffee machine out of the reach of children. Do not let children use the machine, let alone play with it as a toy .
3. It is strictly forbidden to modify any parts on the machine to avoid danger.
4. It is dangerous to open the inside of the machine, only the engineers approved by our company can do it.
5. Do not wash the machine in water, or wet it.
6. Please use it in an environment with normal atmospheric pressure.
7. Please use it in the environment of 0° C ~ 45 ° C.
8. The company will not be responsible for violations of this safety warning or irresistible events.
9. This is a machine for home and office use and not intended for commercial use.

4. Warning before use

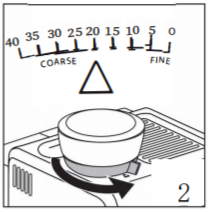
Warning

1. Please supply power to the machine according to the machine's manufacturing nominal voltage.
2. Plugging in the power plug (picture 8), please check whether the power of the power supply can reach the rated power of the machine.
3. If the external power cable is damaged, do not use the machine and replace it immediately.
4. Place the power cord well and avoid hydraulic oil, sharp objects, etc,. touching the power cord. The stove or other objects in the kitchen may also damage the power cord.
5. Cut off the power quickly when in the event of a fire,and then use carbon dioxide or dry powder fire extinguishers.Don't use water or water-based fire extinguishers.
6. During use, you must use the power button (picture 2.1) to turn it off before you can pull out the plug.
7. The top of the coffee machine is the cup warming area (Figure 11), do not put other things here, especially flammable items.
8. Do not touch the hot parts of the machine, there is a risk of scalding, such as the cup warming area (picture 11), steam rod (picture 6), etc,.
9. Into the powder outlet when the coffee machine is working (picture 3), and do not put your hand under the extraction handle (picture 4).
10. If the machine is not working properly, please stop working immediately, unplug the power plug and contact after-sales service.

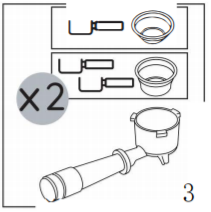
Step 1-grinding_ &dosing



1. Add fresh coffee beans into the hopper. Fill with just the quantity you need.

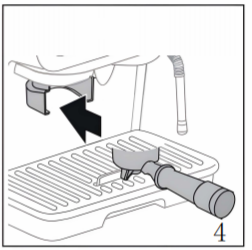


2.Please adjust the level according to your personal taste and type of coffee (grinding while grinding). (*)

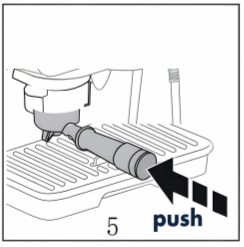


3. Select single or double dose filter and place in the Portafilter . If you are using the double filter, press the Cup Selection Button until 2X light is on (this will double the volume of the espressohot as well)

At the beginning, it is normal for a few attempts to be needed before finding the correct grinding level and quantity.



4.Install the coffee handle.

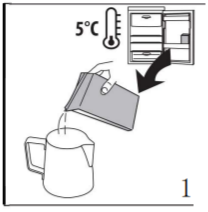


(*) A grinding level between 3 and 6 is recommended for most coffees.Grinding with 1 or 2 selected produces a very fineresult.Use only with very special coffee (light roast) or when you notice non-optimal coffee quality due to wear of the burrs(grinding too coarse).

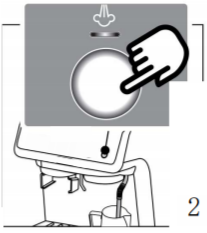
5. Push the portafilter until you hear a single "Click': then release: grinding starts and stops automatically.

Please note: To manually stop grinding, just press the filter holder again (until you hear click)

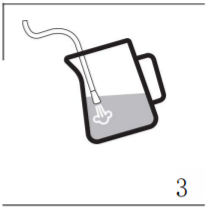
Manual frothing



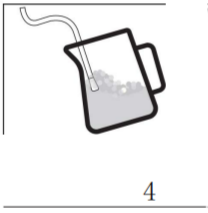
1. Fill the milk pitcher with fresh cold milk. Milk will up to triple in volume.



2.Turn the steam on briefly to purge condensation.Make sure the wand is pointing away from you.



3.To make the froth,put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.



4. Keep the steam nozzle just on the surface, careful not to make big bubbles by letting too much air in.



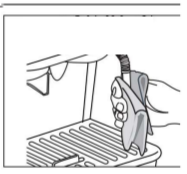
5. Insert the steam nozzle just under the milk: this creates a vortex. Once the desired temperature is reached turn the steam knob off and wait until steam stops completely before removing jug.

Cleaning the steam wand

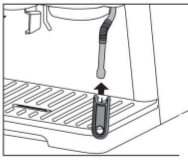
1. Use a soft, damp cloth to remove any milk residues after every use. For a more through clean, we recommend Eco Muli Clean to remove milk proteins and fats.

2. Use the steam for a deeper cleaning.

3. Wait until the steam wand has cooled down, then clear the hole of the nozzle with the Cleaning Tool to maintain better usability of the steam wand.



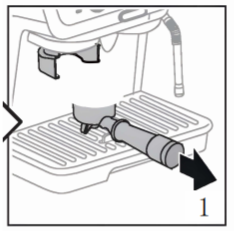




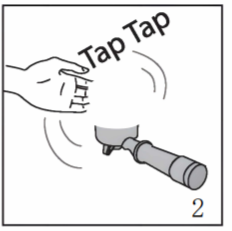
Barista tips:

- Fresh is best: Be sure to use fresh cold milk every time
- For best results, store the milk pitcher in the refrigerator.
  Whole milk is recommended for best results. Dairy and Non Dairy altematives will vary in ease of texturing depending on type.
  After foaming milk, eliminate unwanted bubbles by swirling the pitcher by covering the top of the pitcher with one hand and gently tapping the bottom of the pitcher on a flat surface and swirl the steamed milk.

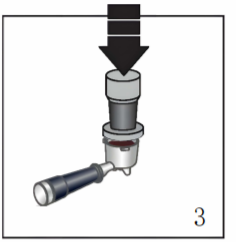
Step 2- grinding&dosing



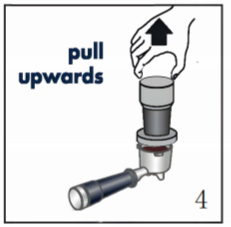
1.After grinding,extract the portafilter(1).



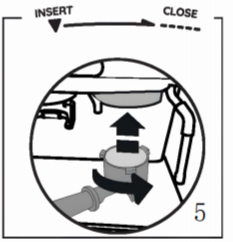
2.Tap gently the dosing funnel (2)to level the grounded coffee inside.



3.Tamp the coffee.

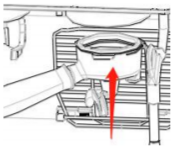
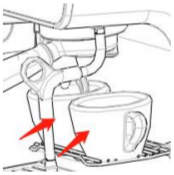


4.Remove the dosing funnel check the coffee dose .

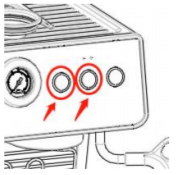


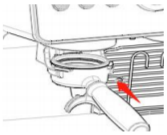
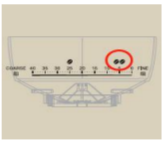
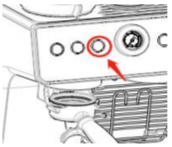
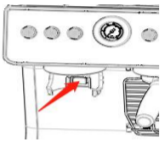
5.Attach the portafilter to the brewing unit.

5. Clean the coffee machine before using it for the first time, the steps are as follows:

			
Clean the coffee machine before using it for the first time, just plug it in, no need to turn it on.	Step 1: Take out and clean the water tank ; after cleaning, fill half a tank of water (please choose pure water or purified tap water).	Step 2: Install the filter (picture 4) according to the direction shown in the picture, and twist it counterclockwise to the center.	Step 3: As shown in the figure, the filter has been installed correctly.
			
Step 4: Place a large enough container (such as the large cup pictured) under the filter .	Step 5: Long press the cleaning button (Figure 2.6) for 5 seconds to start the descaling and cleaning program; you can release the button after the program starts.	Step 6: During the execution of the descaling and cleaning program, open the steam valve knob to clean the steam pipeline.	Do not leave the device during the descaling wash to prevent financial loss due to overfilling of the container.

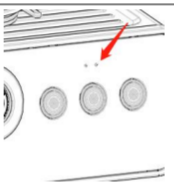
6. To make coffee, the steps are as follows:

Step 1: Plug in the power, click the power button to start the machine, and the coffee machine is preheating.	Step 2: Take out and clean the water tank; after cleaning, fill the water to the MAX line or below (please choose pure water or purified tap water) .	Step 3: Open the lid of the bean compartment and pour in an appropriate amount of coffee beans (preferably the amount that can be consumed on the day).	Step 4: Wait until the indicator lights of the two buttons shown in the figure are always on, and then indicate that the preheating is complete.
			
Step 5: Insert the filter into the bracket below the powder outlet.	Step 6: Adjust the grinding gear to the double grinding gear (this gear is suitable for double filter).	Step 7: Click the double grinding button, the button indicator light is on, and the grinding starts; the grinding will stop automatically . You can also click the Double Grind button to stop grinding early.	**TIPS** : Press the button below the powder outlet to stop grinding beans.
			
Step 8: Use a powder hammer to compact	Step 9: Hang up the extraction handle; and place 2 coffee	Step 10: Click the double extraction button (Figure 2.5),	Press and hold the double extraction button to set the flow

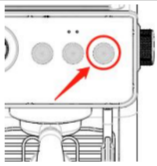
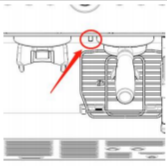
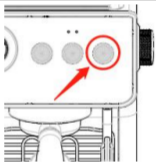
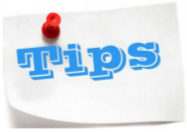
the ground coffee.	cups.	and the double extraction indicator light will flash. After reaching a certain amount, the extraction will stop automatically.	rate. When the extraction starts, release the button to complete the setting. The setting range is about 70-90ml.

7. Use steam to send milk , the steps are as follows:

		 cold milk helps froth	
Step 1: Plug in the power, click the power button to start the machine, and the coffee machine is preheating.	Step 2: First, you need to wait for the steam status indicator on the right (drawing 2.7) to be always on before starting to make steam.	Operation with milk at 4~7°C can prolong the milk sending time and make the milk foam more delicate.	Step 3: Open the steam valve to let the steam preheat the steam pipe first.
			 Clean the steam pipe in time
Step 4: Pour in an appropriate amount of milk and insert the steam rod into the milk, about 10mm deep from the surface of the milk, press the steam switch to start frothing the milk.	Step 5: Swirl the milk as much as possible while frothing it. After the milk is rotated, move the small steel cup down so that the steam outlet is close to but not away from the surface of the	Step 6: When the temperature of the milk reaches a suitable temperature (generally 65°C), put the steam pipe deep into the milk again, and then turn the steam valve knob to turn off the steam to	After use, you need to wipe the surface of the steam rod up and down; during the period, turn on the steam and release the steam for 1~3 seconds to clean the inside of the nozzle.

	milk, so that the milk is fully foamed.	stop the milk.	
			
Warning: When rotating the steam nozzle, you can only touch the black steam rod sheath. Do not touch the steam rod directly with your hands to avoid burns.	Warning: Every time you use steam to send milk, you need to press and clean it, so as not to breed bacteria or cause the steam nozzle to be blocked.	After the steam valve knob is opened , the steam can only work for a maximum of 90 seconds.	

8. The production of hot water, the steps are as follows:

			
Step 1: Plug in the power, click the power button, start the machine, and wait for the machine to warm up.	Step 2: Click the hot water button (Figure 2.6), release a small amount of hot water first, then click the hot water button again to turn off hot water production.	Step 3: Place the container that needs to receive hot water under the hot water outlet.	Step 4: Click the hot water button until the required amount flows out, and click the hot water button again to turn off hot water production.
	 hot water making american style		
The maximum flow of	First extract a cup of	Never put your	Frequent use of small

hot water is 160ml, and the hot water can be stopped in advance by pressing the hot water button again.	espresso, and then use the hot water outlet to heat water to dilute to become an Americano.	hands under the hot water outlet to avoid scalding!	amounts of hot water will result in higher coffee extraction temperatures.

9. Daily maintenance and coffee machine descaling

9-1 Routine maintenance

1. When the water level light (Figure 2.8) is on, it is necessary to add water to the water tank to avoid triggering a water shortage alarm due to lack of water during the production process.
2. Please clean the waste water tank (Figure 5) at the end of daily production.
3. After accumulatively making 300 cups, the machine will remind the user to carry out recoil maintenance and cleaning of the brewing head.

To backflush the brewing head, proceed are as follows :

			
Step 1: Plug in the power, click the motor power button, start the machine, and wait for the machine to warm up.	TIPS : After the machine is turned on, the indicator light of the cleaning button flashes, indicating that the user needs to perform backflushing maintenance and cleaning of the brewing head.	Step 2: Place the recoil pad into the filter. Alternatively, replace the powder bowl with a blind cup.	Step 3: Add appropriate amount of cleaning powder on the basis of step 2. (Usually a teaspoon, about 3g).
			
TIPS : The cleaning powder is a special cleaning powder for coffee machines. The brands pictured above	Step 4: Press and hold the cleaning button for 5 seconds. At this time, the cleaning indicator	Before the end of the brewing head recoil cleaning program, clicking the cleaning button will end the	

are for reference only.	light will flash, and the machine will automatically perform the recoil cleaning procedure of the brewing head. At this time, the button can be released.	program early, but at this time it will be judged that the cleaning failed. The cleaning reminder won't go away.	

9-2 Regular descaling

During the normal use of the coffee machine, due to natural phenomena such as coffee grease and scale, the pipeline and components will be blocked, making the machine in a bad operating state, and even completely blocked the pipeline and components, causing damage to some components, etc,. Unnecessary loss, in order to avoid loss and keep the machine in good running condition, the coffee machine needs to be cleaned and descaled regularly.

Descaling period:

1. Use tap water, depending on the hardness of the water and the state of impurities, after making 50-150 cups of coffee, or using it for 1 month (two conditions, whichever comes first).

2. Use pure water or water that has passed through a water purifier, after making 200-300 cups of coffee, or use it for 3 months (two conditions, whichever comes first).

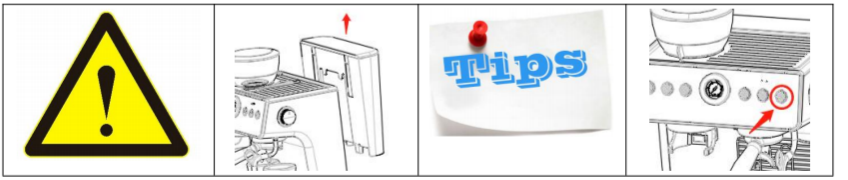
3. In the process of making coffee or steam, the water or steam flow is obviously reduced.

Warning

Do not perform maintenance and descaling when the coffee machine does not produce water or steam. At this time, the inside of the machine may be damaged. Normal maintenance and descaling.

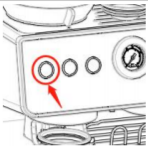
If the dirt method is no longer effective, it must be handled by a certified engineer of Shenzhen YOUCHUANGDAPIN Electronic Technology Limited or a maintenance outlet.

The descaling steps are as follows :

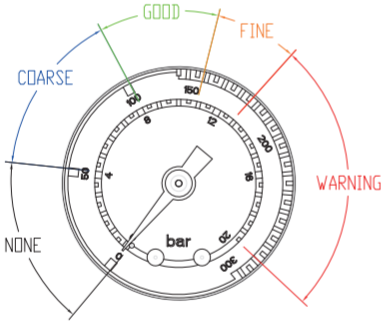


To descale the coffee machine, just plug it in, no need to turn it on.	Step 1: Purchase a special coffee descaling agent and use it according to the instructions of the descaling agent. Or fill it with 1000ml of 1:300 citric acid solution (C 6 H 8 O 7 ~H 2 O) to descale.	The procedure is the same as cleaning the coffee machine before using it for the first time.	Step 2 : Long press the cleaning button (Figure 2.6) for 5 seconds to start the descaling and cleaning program; you can release the button after the program starts.
			
Do not maintain and descale the coffee machine when there is no water or steam coming out. At this time, the inside of the coffee machine may be seriously blocked and must be handled by certified engineers or maintenance outlets.	Do not leave during the descaling process. If any abnormal phenomenon occurs, stop the machine immediately and cut off the power supply. Then consult local suppliers or certified engineers.		

10. To restore factory settings, the steps are as follows:

			
Step 1: Plug in the power supply, press the motor power button, and start the machine.	Step 2: Long press the power button + hot water button, after 5 seconds, all the indicators flash, and the factory settings are completed.	The brew head backflush cleaning reminder will restart counting after a factory reset.	

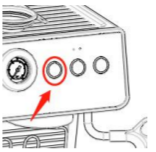
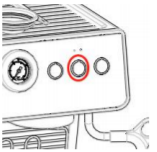
11. Instrument description:



1. When the pointer of the pressure gauge (Figure 2.9) is in the COARSE area, it means the coffee powder is too coarse and should be adjusted finer; similarly in the FINE area, it means the coffee powder is too fine (or too fresh) and should be adjusted coarser; if the pointer is in NONE, it means the coffee powder Stale expired or no ground coffee.

2. When the pointer of the pressure gauge (Figure 2.9) is WARNING, please shut down and unplug the power immediately.

12. To select the temperature range, the steps are as follows:

			
Step 1: Plug in the power, click the power button to start the machine.	Step 2: Long press the power button + single extraction button, after 3 seconds, enter the temperature setting. At this time the power indicator light flashes.	Step 3: Click the single button to select files. Three gears are selected in turn.	TIPS: The factory setting defaults to M gear, that is, the indicator light shown in the figure above is on.
			
TIPS: The indicator light shown in the picture above is on, it is the H gear (higher temperature than the M gear)	TIPS: The indicator light shown in the above picture is on, it is L gear (lower temperature than M gear)	Step 4: After selecting the gear, click the power button to exit the temperature gear setting program, and confirm the current gear selection at the same time.	Wait for 3 seconds after the gear selection is completed to automatically confirm the gear selection.

13. Abnormal situation handling

Description of the situation	check content	solution
No power , no heating.	1. Check whether the power supply meets the requirements of the machine. 2. Check whether the power cord is damaged. 3. Check whether the power switch is turned on. 4. Check the status of the switch light and coffee indicator light.	1. Use a power supply that meets the requirements of the machine. 2. Replace the power cord (please hand it over to a certified engineer). 3. Turn on the power switch. 4. The power light is on. If the heating work indicator light is off or always on, please hand it over to a professional engineer.
No coffee.	1. Check whether the power supply is normal. 2. Is the water level indicator flashing? 3. Does the water pump of the machine make a loud noise? 4. Whether it has not been cleaned or descaled for a long time? 5. Check whether there is any foreign matter in the filter screen in the interface of the water tank and the water tank base .	1. Use a power supply that meets the requirements of the machine. 2. Add water to the water tank. 3. Click the hot water button to make the hot water flow out, and then make coffee. 4. Do a descaling cleaning for the machine. 5. Clean up foreign matter.
Coffee comes out ,but the coffee temperature is not enough.	Is the temperature too low? Is there too much hot water from the brewing head before making coffee?	The coffee machine defaults to a room temperature of 25°C as the best operating environment, and the temperature level H can be selected. It is recommended to wait for 30 seconds before making coffee after a large amount of hot water comes out of the brewing head.

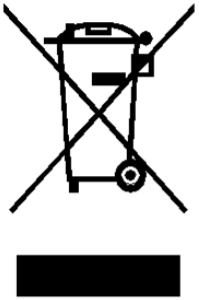
Description of the situation	check content	solution
The grinder is not responding.	1. Check whether the bean bin is installed correctly.	1. Correctly install the bean bin.
No steam.	1. Check whether the steam valve knob is screwed in place. 2. Is the steam status indicator light always on? 3. Whether it has not been cleaned or descaled for a long time. 4. Check whether the small hole at the front end of the steam rod is blocked. 5. Is there a lack of water?	1. Turn the steam valve knob in place. 2. If it is not always on, please contact the after-sales service. 3. Clean the machine or descale the machine. 4. Turn off the power switch and use a through-hole needle to unclog. 5. Click the hot water button to make the hot water flow out, and then make steam.
The extraction mechanism is leaking.	1. Check whether the extraction handle is twisted in place. 2. Check whether the O -ring is aging and falling off.	1. Twist the extraction handle to the center . 2. Replace the O -ring (this accessory is a vulnerable part).

14. Warranty and Disclaimer:

The following conditions do not belong to the scope of warranty:

1. There is no legitimate reason for warranty.
2. Problems caused by scale, or problems caused by coffee color.
3. Problems caused by maintenance by engineers not approved by the company.
4. Problems caused by not following this manual.
5. Problems caused by unauthorized modification of the machine.
6. Problems caused by vulnerable parts.
7. Man-made damage or natural damage that cannot be done by manpower.

8. Personal injury or property damage caused by failure to follow the warnings in this manual.
9. When affected by static electricity or similar conditions, this product will disconnect and stop working. In this case, a manual restart is required.
10. The steam is continuously turned on for about a minute, and it needs to be paused for a while.



Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.

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.



Good coffee starts with a good coffee machine