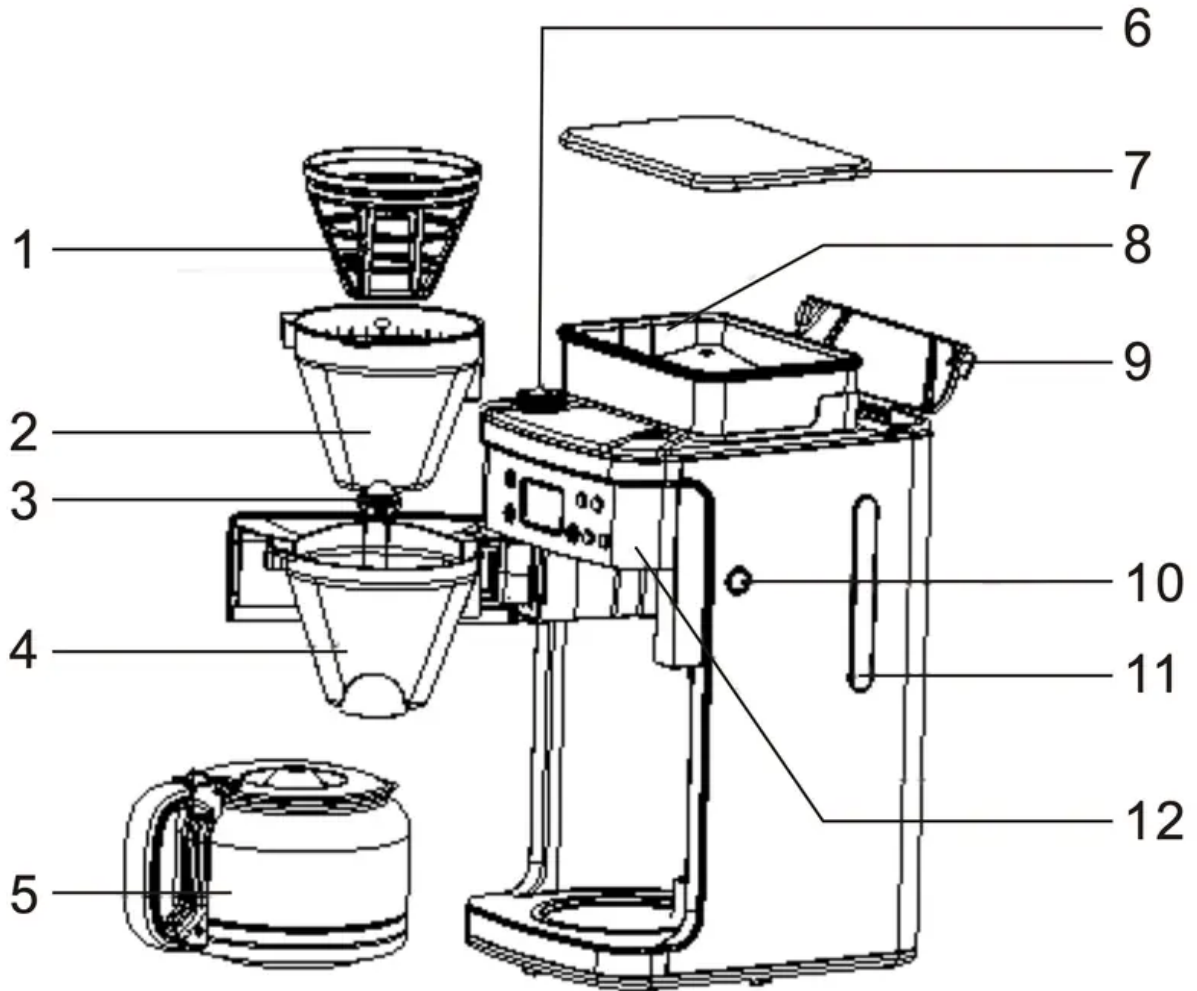


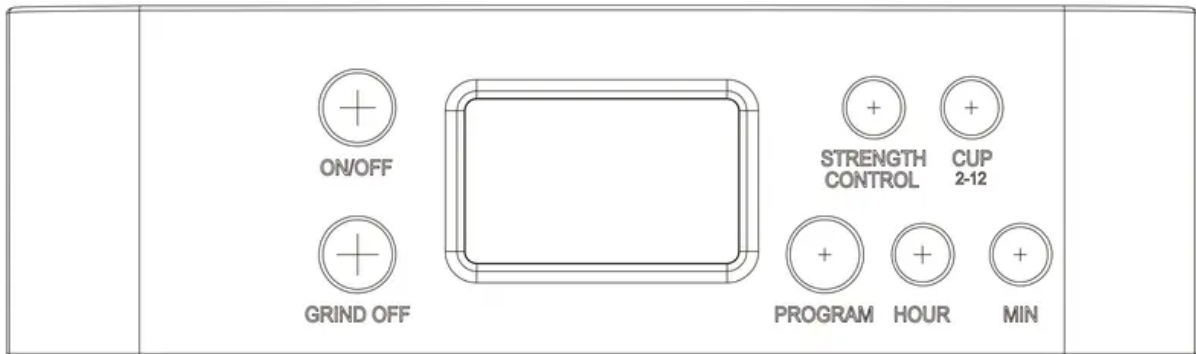
KNOW YOUR COFFEE MAKER



1. Filter
2. Funnel
3. Anti drip value
4. Funnel support
5. Glass carafe
6. Knob
7. Bean box cover
8. Bean box
9. Water tank cover
10. Funnel press key
11. Water gauge

12. Control panel

CONTROL PANEL



MAKE DRIP COFFEE WITH COFFEE BEANS

1. Open the tank cover, pour clean cold water into water tank until desired cups showed on water gauge.

Note:

The coffee you get would less than the water you pour in as some water has been absorbed by coffee powder.

Never pour hot water, milk, coffee powder or tea and so on into water tank.

2. Press Funnel Press Key once and rotate the funnel support to the left, ensure the filter is inside of the Funnel Support.
3. Turn the funnel support to the right until it is locked.
4. Put proper coffee beans (not more than 200g) into Coffee Bean Box, then cover its lid. To avoid the coffee beans turn moist, we suggest not placing too much coffee bean in Coffee Bean Box.
5. Plug in the power cord into the outlet. The display will show "12:00" (see "control panel"), and the number will flash, then press Hour and Min button to set correct time.

Note: Number will flash until Pressing Hour or Min button to set time, Automatic function cannot be available when number is flash.

6. Set the number of cup (2,4,6,8,10,12) through press "CUP" button (see "control panel"), if you do not press the "CUP" button to set the number of cup, the default number of cup is 12 cups.

Note: The marker " ●●●● " indicates that the coffee powder turns from coarse to fine, to general coffee we recommend you to use medium setting.

7. Press "STRENGTH CONTROL" to select coffee strength.

8. Press the ON/OFF” button one time, waiting for about 3 seconds, the grinder will start grinding, after grinding, wait for about 3 seconds, the LCD will display the letter of “BREW”, the brewing process begins.
9. After brewing, the letter of “BREW” on the LCD will disappear.
10. When finish brewing, if you do not unplug the power cord from the power outlet, the coffee can be warmed in the carafe for some time, after some time, the appliance will cut off power automatically. The whole process from brewing coffee to finishing warming lasts for 35-40 minutes.

MAKE DRIP COFFEE WITH COFFEE POWDER DIRECTLY

1. Open the Tank Cover, pour clean cold water into water tank until desired cups showed on water gauge.

Note:

The coffee you get would less than the water you pour in as some water has been absorbed by coffee powder.

Never pour hot water, milk, coffee powder or tea and so on into water tank.

2. Press Funnel Press Key once and rotate the funnel support to the left, ensure the filter is inside of the Funnel Support. Add desired coffee powder into the filter according to your experience, then turn the Funnel Support to the right until it is locked.
3. Plug in the power cord into the outlet. The display will show “12:00” (see “control panel”), and the number will flash, then press Hour and Min button to set correct time.
Note: Number will flash until Pressing Hour or Min button to set time, Automatic function cannot be available when number is flash.
4. Set the number of cup (2,4,6,8,10,12) through press “CUP” button (see “control panel”), if you do not press the “CUP” button to set the number of cup, the default number of cup is 12 cups.
5. Press the “Grind off” button once, the blue “Grind off” indicator will be illuminated, then press the ON/OFF button once, the LCD will display the letter of “BREW”, the coffee maker will brew directly.
6. After brewing, the letter of “BREW” on the LCD will disappear.
7. When finish brewing, if you do not unplug the power cord from the power outlet, the coffee can be warmed in the carafe for some time, after some time, the appliance will cut off power automatically.

AUTOMATIC START FUNCTION

1. Operate according to 1-7steps at “make drip coffee with coffee beans or make drip coffee with coffee powder directly” section.

2. Set the current time, the number will stop flash, pressing “PROGRAM” button until the time into timer mode(the number flash again), setting the time of AUTOMATIC START you wanted through pressing “Min” and “Hour” button.
3. Press “PROGAM” button again, the word “AUTO” will show on the display, the blue “PROGRAM” indicator will be illuminated, the appliance into automatic mode.
Note: The time cycle is 24 hours.
4. The coffee maker will start to brew at the preset time, the “PROGRAM” indicator will be extinguished and the “ON/OFF” indicator will be illuminated. The appliance will start to work automatically.

CANCEL THE PRESETTING PROGRAM

If the coffee maker is at the state of presetting (the “PROGRAM” indicator is on), but you want it to operate immediately, you just need to press “PROGRAM” button once, then the “PROGRAM” indicator will be extinguished, the automatic mode will be canceled.

CLEANING AND MAINTENANCE

CAUTION: Be sure to unplug this appliance before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or liquid.

1. Clean the funnel, filter and coffee carafe after each use in hot, sudsy water.
2. Wipe the ground container and the product’s exterior surface with a soft, damp cloth to remove stains.
3. Use a damp cloth to gently wipe the keeping warm plate. Never use abrasive cleaner to clean it.

CLEANING MINERAL DEPOSITS

1. Fill the tank with water and descaler to the MAX level (the scale of water and descaler is 4:1, the detail refers to the instruction of descaler. Please use “household descaler”, you can use the citric acid instead of the descaler (the one hundred parts of water and three parts of citric acid).
2. Press “Grind off” button, the blue “Grind off” indicator will be illuminated, then press the “ON/OFF” button once, the appliance will start to brew directly.
3. Rinse by operating the appliance with clean water at least 3 times.

HINTS FOR GREAT-TASTING COFFEE

1. A clean coffee maker is essential for making great-tasting coffee. Regularly clean the coffee maker as specified in the “CLEANING AND MAINTENANCE” section. Always use fresh, cold water in the coffee maker.
2. Store unused coffee grounds in a cool, dry place. After opening a package of coffee grounds, reseal it tightly and store it in a refrigerator to maintain its freshness.
3. For an optimum coffee taste, buy whole coffee beans and finely grind them just before brewing.
4. Do not reuse coffee grounds since this will greatly reduce the coffee's flavor. Reheating coffee is not recommended as coffee is at its peak flavor immediately after brewing.
5. Clean the coffee maker when over-extraction causes oiliness. Small oil droplets on the surface of brewed, black coffee are due to the extraction of oil from the coffee grounds.
6. Oiliness may occur more frequently if heavily roasted coffees are used.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.