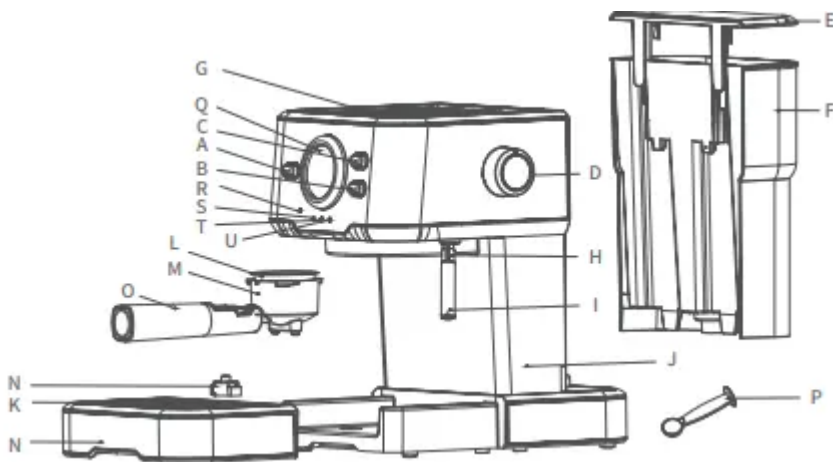


KNOW YOUR COFFEE MAKER




Electrical parameters: 120V~ 60Hz 1100W

- A. ON/OFF button
- B. Milk Frothing button
- C. Making Espresso button
- D. Steam control knob
- E. Water tank cover
- F. Water tank
- G. Top cover
- H. Froth wand
- I. Froth nozzle
- J. Main body
- K. Removable cup shelf
- L. Steel mesh
- M. Portafilter
- N. Drip tray
- O. Portafilter handle
- P. Measuring spoon and tamper
- Q. Thermometer
- R. Power indicator
- S. Making Espresso indicator
- T. Milk Frothing indicator
- U. Working indicator

THE FIRST TIME USE OR A LONG TIME NOT USE THE MACHINE

For a better taste and good for your health, we suggest you to rinse the machine and release the water out.

1. Fill water into the water tank NOT exceed the MAX line. Set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine. (If you had operated the machine just now, skip this step)
2. Plug in the power cord, press ON/OFF button, power indicator is illuminated red, and the default setting is Making Espresso. (If you had operated the machine just now, skip this step)
3. Place a cup on the drip tray. Press the Making Espresso button, the “” indicator will be illuminated green. The espresso will flow out.
4. Wait for a while, the water will flow out from the coffee outlet. After about 1 minute, press Making Espresso button to stop. Pour away the water of the cup.


TIPS : There may be noise when pumping water for the first time or after along time not used, it is normal that the appliance is releasing the air inside. After about 20s, the noise will disappear.



USE GUIDE 1: FROTH MILK ALONE


TIPS BEFORE OPERATION:

1. Make sure to tear off the sealing tape from the bottom of the water tank. (If it has been torn, please skip this step.)
2. Before making espresso, make sure the knob is on the " O " position.
3. Make sure the froth nozzle is clean and Not blocking.


START TO OPERATE:

1. Fill water into the water tank NOT exceed the MAX line. Set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine. (If you had operated the machine just now, skip this step) NOTE: When the water tank is pulled up, the water will flow out from the outlet at the bottom of the water tank, which is a movable part. If you have not wipe the water immediately, it will accumulate more and more and ran to the bottom of the machine, leaving the table full of water.
2. Plug in the power cord, press ON/OFF button, power indicator is illuminated red, and the default setting is Making Espresso. (If you had operated the machine just now, skip this step)
3. Press the Milk Frothing button. Please wait until the pointer of the thermometer towards the milk frothing area and the “” indicator is illuminated green. Never skip to step 4

before the “” indicator is illuminated. TIPS: For better taste, we suggest to release the water in the boiler before frothing milk. When the “” indicator becomes green, place a cup under the froth nozzle, then turn on the knob to the steam icon. Wait about a few seconds, there will be water coming out from the nozzle. Be careful of the hot steam. Then pour away the water of the cup.

4. Prepare a pitcher with about 100ml of milk. Fill the pitcher with milk and insert the frothing nozzle into milk about 1-2cm. Slowly turn on steam control knob to control the quantity of steam. At the same time, the working “” indicator becomes green.
5. Froth milk in the way moving vessel round from up to down, after the milk increase in volume by 2 times or the required purpose is reached, turn the knob back to the “O” position to stop. Take away the pitcher. **NOTE:** During the milk frothing, if there is suddenly a noise and the steam become weak, please check whether the water in the water tank is enough. If the water is going to finished in the water tank, it will make a louder noise. Please add water in time.

TIPS For How to Continue Frothing:

- 1: When you have frothed milk about 1-2 times. You can wait until the “” indicator is illuminated again, then continue to froth milk.
- 2: When you have frothed milk for more than 3-4 times, the steam will become weaker and you need to pump the water into the boiler. Firstly, to reset the MILK FROTHING button, then press the MAKING ESPRESSO button. The machine will begin to pump water. Secondly, turn on the knob to release the water and pick up with a cup. Thirdly, wait about 5s, turn the knob back to "O" to stop. Now you can froth milk again from step 3.

USE GUIDE 2: MAKE ESPRESSO AFTER MILK FROTHING (FOR LATTE)

1. After making the froth milk through the steps above(USE GUIDE 1), you can continue to make espresso, please refer to the following steps.
2. Reset the Milk Frothing button, press the Making Espresso button to pump the water into the boiler, which will cool down the water temperature.
3. Wait about 2 minutes the Milk Frothing indicator will be extinguished and remains the Making Espresso indicator. NOTE: After that, you can continue to make espresso refer to “USE GUIDE 3” steps 3-4-5-6-7-8. If you want to make espresso in a quick way, after resetting the Milk Frothing button, please refer to the following the steps.
4. Hold a cup under the froth nozzle. Turn on the steam control knob slowly to release the steam until the Milk Frothing indicator is extinguished.
5. Reset the Making Espresso button and turn the steam control knob back to “O” position. Pour the water of the cup. Now you can continue to make espresso refer to “uSE GUIDE 3” steps 3-4-5-6-7-8.



6. Pour the froth milk into the espresso. Enjoy your Latte.


USE GUIDE 3: MAKE ESPRESSO ALONE

TIPS BEFORE OPERATION:

1. Make sure to tear off the sealing tape from the bottom of the water tank. (If it has been torn, please skip this step.)
2. (1) Not to make espresso Immediately after milk frothing. You should wait until the two switch lights stop flashing and remains the coffee switch light illuminated, then continue to make espresso from step 3.
(2) As with NTC precision thermostats, the espresso extraction temperature is controlled at 197°F, while the milk frothing temperature is at 212°F.
(3) If the temperature is too high to make espresso, the steam will be splash from the portafilter and hot water will drip off. It will result in a small amount of coffee and a bad taste.

START TO OPERATE:





1. Fill water into the water tank NOT exceed the MAX line. Set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine. (If you had operated the machine just now, skip this step) NOTE: When the water tank is pulled up, the water will flow out from the outlet at the bottom of the water tank, which is a movable part. If you have not wipe the water immediately, it will accumulate more and more and ran to the bottom of the machine, leaving the table full of water.
2. Plug in the power cord,press ON/OFF button, power indicator is illuminated red, and the default setting is Making Espresso. (If you had operated the machine just now, skip this step)
3. Place 2-cup mesh inside the portafilter, make sure the tube on the mesh aligns with groove in the portafilter. To achieve a full flavor, 7g coffee powder is best for one cup of espresso.To avoid leaking, coffee powder should be tamped BELOW the MAX line of portafilter. But powder could not be tamped too firmly otherwise the coffee will not flow out smoothly.
4. Faced up the portafilter, then installed in parallel to the machine from "Insert" to "Lock" in placed, otherwise the coffee will splash and leak from the gap of the connection position.
5. The pointer of the thermometer towards the espresso area, and the “” indicator is illuminated, it shows the heating is finished. Never skip to step 6 before the “” indicator has been illuminated. As if the temperature is not suitable for making espresso, it will effect the coffee taste.

6. Press the Making Espresso button, the “” indicator will be illuminated green. The espresso will flow out. (To achieve a full flavor, each cup of espresso should be not more than 30ml.)

NOTE

1. When the machine starts to work, there will be some noise out from the machine as it is pumping the water with a high pressure.
2. While during operation, if there is suddenly a loud noise from the machine, which may due to the water in the water tank is not enough for pumping.
3. When the water left the boiler is going to finished, it will produce a louder noise. After adding water, it will operate as usual.
7. Once desired amount of espresso is reached, press Making Espresso button again to stop brewing. Take away the cup. Espresso is done. During operation, if the espresso is dripping out and doesn't flow smoothly. Please check if the water tank is not enough and add water in time. If not, please check whether the coffee powder is tamped too firmly, which will also cause the espresso to flow unsmoothly.
8. The portafilter should be removed after a while as the machine need to relieve the pressure. Otherwise, the steam will splash out because of the strong pressure. Please remove in parallel. Because high pressure, the water will fully penetrate into the coffee powder, it takes time for water to pass through and flow out of the coffee powder. So it is normal that the excess coffee will drip off.

USE GUIDE 4: FROTH MILK AFTER MAKING ESPRESSO (FOR CAPPUCCINO)

1. After making the espresso through the steps above(USE GUIDE 3), you can continue to froth milk, please refer to the following steps.
2. Press the Milk Frothing button. Please wait until the pointer of the thermometer towards the milk frothing area and the “” indicator is illuminated green. Never skip to step 3 before the “” indicator is illuminated. TIPS: For better taste, we suggest to release the water in the boiler before frothing milk. When the “” indicator becomes green, place a cup under the froth nozzle, then turn on the knob to the steam icon. Wait about a few seconds, there will be water coming out from the nozzle. Be careful of the hot steam. Then pour away the water of the cup.
3. Prepare a pitcher with about 100ml of milk. Fill the pitcher with milk and insert the frothing nozzle into milk about 1-2cm. Slowly turn on steam control knob to control the quantity of steam. At the same time, the working “” indicator becomes green.
4. Froth milk in the way moving vessel round from up to down, after the milk increase in volume by 2 times or the required purpose is reached, turn the knob back to the “ O ” position to stop. Take away the pitcher. NOTE: During the milk frothing, if there is

suddenly a noise and the steam become weak, please check whether the water in the water tank is enough. If the water is going to finished in the water tank, it will make a louder noise. Please add water in time.

TIPS For How to Continue Frothing:

- 1: When you have frothed milk about 1-2 times. You can wait until the "☪" indicator is illuminated again, then continue to froth milk.
- 2: When you have frothed milk for more than 3-4 times, the steam will become weaker and you need to pump the water into the boiler. Firstly, to reset the MILK FROTHING button, then press the MAKING ESPRESSO button. The machine will begin to pump water. Secondly, turn on the knob to release the water and pick up with a cup. Thirdly, wait about 5s, turn the knob back to "O" to stop. Now you can froth milk again from step 2.

5. Pour the froth milk into the espresso. Enjoy your Cappuccino.

TIPS: CLEAN AND MAINTENANCE

How To Clean The Steam Nozzle

(Please mind the hot water and operate carefully)

1. To avoid blocking the froth nozzle, we suggest to clean the froth nozzle immediately after finish frothing milk. Press the MILK FROTHING button and wait until the steam indicator is illuminated.
2. Slowly turn on steam control knob. If the steam is weak, check whether the hole of the froth nozzle is blocked. If it is not cleaned in time, it will produce a bad smell. You can use a cleaning pin to clean and unblock the steam pipeline.
3. Press and hold the froth wand, pull out the stainless sleeve. Clean the nozzle with wet sponge.

How To Clean The Seal Ring

(Please mind the hot water and operate carefully)

NOTE: As The seal ring is designed to prevent from leaking, once there is too much coffee powder left, the seal ring will be blocked. If the seal ring is blocked, it will lead to the espresso leakage or splash when making espresso. For this reason and for healthier, we suggest you to clean it immediately with hot water from the brewing function. If it is not cleaned in time, it will produce a bad smell.

1. Uninstall the portafilter in parallel from the coffee outlet from the direction of "Lock" to "Insert", then put it down. Pour away the coffee powder.
2. Press the Making Espresso button, the "💡" indicator will be illuminated. The water will come out and flush out the coffee powder inside.

3. Press Making Espresso button again to stop brewing. And rinse the seal ring with cloth.

CLEANING MINERAL DEPOSITS

1. To make sure your appliance operates efficiently, internal piping is clean and the flavor of coffee is optimal, you should clean away the mineral deposits left every 2-3 months.
2. Fill water tank with water and descaler to the MAX level (the proportion 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 (obtainable from chemist’s or drug stores) instead of the descaler (the one hundred parts of water and three parts of citric acid).
3. Put the portafilter(without coffee powder in it) and jug in place.
4. Press ON/OFF button, power indicator will be illuminated. Press Making Espresso button, Espresso Working indicator is illuminated green, make sure steam control knob is in the “0” position, when there is water flowing out, press Making Espresso button to stop pumping, and wait for a moment, the coffee maker begins to preheat.
5. When Making Espresso indicator is illuminated, it shows preheating is finished. Press Making Espresso button, Espresso Working indicator is illuminated green, make two cups of coffee (about 2Oz). press Making Espresso button to stop pumping, Espresso Working indicator is extinguished.
6. Press Milk Frothing button, Making Espresso indicator will be extinguished, wait until Milk Frothing indicator is illuminated. Make steam for 2min by turning steam control knob, then turn steam control knob to the “0” position to stop making steam. Press ON/OFF button to turn off the appliance immediately, make the descaler deposit inside the appliance at least 15 minutes.
7. Press ON/OFF button to restart appliance, wait until Making Espresso indicator becomes illuminated, then press Making Espresso button to brew until no descaler is left.
8. Brew with tap water in the MAX level, repeat steps 4-6 for 3 times, then brew until no water is left in water tank.

TROUBLE SHOOTING

The metal parts in the tank have rust.

- Descaler is not recommended type. It may corrode the metal parts in the tank.

Use the descaler recommended by manufacturer.

Water leaks from the bottom of coffee maker

- There is much water in the drip tray.

Please clean the drip tray

- The coffee maker is malfunction.

Please contact with the authorized service facility for repairing.

- 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.

Water leaks out of outer side of filter.

- There is some coffee powder on filter edge.

Get rid of them.

- The funnel is not installed properly or rotated to the right position.

Install the funnel properly and ensure the tunnel is in the right position.

- Mill foaming is finished just now or the steam is generated just now, or the steam button is not reset due to too high temperature.

Operating after cooling down.

Acid (vinegar) taste exists in Espresso coffee.

- No clean correctly after cleaning mineral deposits.

Clean coffee maker per the content in “before the first use” for several times.

- Coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.

Please use fresh coffee powder, or store unused coffee powder in a cool, dry place.

After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.

Coffee maker cannot work any more

- Power outlet is not plugged well.

Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact with the authorized service facility for repairing

Steam cannot froth.

- The Milk Frothing indicator is not illuminated.

Only after the Milk Frothing indicator is illuminated, the steam can be used to froth.

- The container is too big or the shape not fits.

Use high and narrow container.

- You have used skimmed milk

Use whole milk or half-skimmed milk

- There is some dirt inside the steam nozzle

Clean the steam nozzle immediately after use every time with wet sponge.

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.