

# Digital Espresso Coffee Machine Operating Instructions



## **CONTENTS**

- Caring for the environment
- General safety rules
- External View
- LCD Display
- Starting Up

Filling Water
Machine Preparing
Make Coffee
Steam Function
Hot Water Delivery
Setup Item
Cancel

- Maintenance
- Possible Problems and Troubles Shooting
- Technical Data



## Caring for the environment

## Disposal of the packing material

The transport and protective packing has been selected from materials which are environmently friendly for disposal and can normally be recycled.

The packing elements(plastic bags,expanded polystyrene,nails,cardboard,etc.)must not be left within the reach of children,as thet are potential sources of danger!

## Disposal of your old appliance or machine

Electrical and ecectronic appliances/machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. However, they are essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of it with your waste.

Please dispose of it at your local communty waste collection / recycling cneter and ensure that it presents no danger to children while being stored for disposal.

## Warning Symbols



In this instructions which refer to this symbol must be followed with great care in order to avoid accidents or damage to the machine.



## Genernal Safety Rules

This machine complies with all relevant local and national safety requirements. However, improper use can present a risk of both personal injury and material damage.

This manual is an integral and essential part of the product and must be delivered to the user. The warnings contained in it must be read carefully, as they supply improtant indications related to the safety of installation, use and maintenance. Keep this maunal for the future reference.

- This appliance is for household use only.
- Check voltage to be sure that the voltage indicated on the plate agrees with your voltage.
- Do not place the cable near water, liquids or heat source.
- It is inadvisable to use adapter, multiple sockets and extensions. When their use is indispensable, only products with certificate of quality may be used.
- Check that the voltage capacity limit indicated on the adapters exceeds the absorption capacity of the equipment.
- Do not install the machine exposed to atmospheric agents and damp rooms.
- In the event of parts replacement, request original spares from an authorized retailer or dealer.
- Never use warm or hot water to fill the water tank. Use cold water only. To avoid your machine scaling up, use purified or bottled water.
- Use extreme caution when using hot water or steam.
- Unplug from outlet when not use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- When in doubt, request an accurate check of the connections by qualified person.



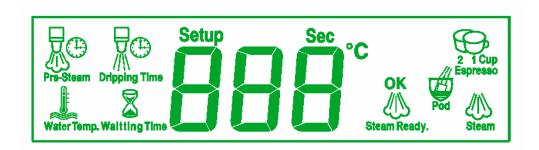
Erroneous installation may cause damage to people and things for which the manufacturer cannot be considered responsible



## External View



# LCD Display





## Starting Up

#### 1. Filling Water

Fill the water tank before using this machine, after a long period of inactivity or when the tank is empty.

- Pull the water tank out then shift the tank to left side.
- Pour about 2 liters of water into the tank(use drinking water,softened if possible).
- You can take out the water tank then fill water directly.



Never operate pump without water in machine as damage to the pump may occur.damage of pump run without water is not covered by warranty.

#### 2. Machine ON

Turn on the main power switch. The LCD display will indicated as following:



- Push the menu button You will hear the sound of the operating pump and after few seconds, water will start to escape from the brewing head. Push the menu button again, the pump stop then heater on.
- The temperature which indicated on LCD display will rise up until reaches the setting temperatue. The machine is ready to be used.





On using the machine for the first time. The filling time is arround 1 minute.  $^{\circ}$ 

Incorrect fill procedure may be broken the heating element. Ensure the water comes out from the brewing head.



#### 3. Make Coffee

- oxdot Detach the filter group holder from brewing head by turning it in a clockwise direction.
- Fill the filter with either one or two measurements of coffee powder according to the inserted filter.
- Press the coffee using tamper.
- Re-connect and tighten the filter group holder in brewing head.
- Position your espresso cup under the exit outlets of the filter group holder.
- Turn the menu button to select menu item. There are 1 cup espresso, 2 cup espresso and pod three kind of menu selectable.
- After selected menu, push the menu button then start coffee dripping.
- The machine will according the setted parameters, making coffee. The display will show the total dripping time which setted and count down.
- After coffee dripped. The pressure in pipe will release to drip tray thought the pressure relife tube.

#### 4. Steam Function

- Turn the menu button and select the "Steam" menu, then press the menu button to start the steam function.
- Machine start to heating up the steam boiler.
- When "Steam Ready OK" icon light on the display. The steam function ready.



- Slowly turn on the steam knob, The steam will come out from steam nozzle and heat the liquid to the desired temperature.
- Turn off the staem knob and clean the steam nozzle with damp cloth.
- Discharge a little steam to clean out the sparyer hole in steam nozzle.



Attention! The steam nozzle and steam could be very hot.

## 5. Hot Water Making

Turn the steam knob to delivery hot water from steam nozzle when machine in ready status.



#### 6. Setup Item

All menus have independent parameters. You can easy to setup you personal parameters to suit your exact requirment.

- Press the setup button for few second to entry the programing menu. The "Setup" icon will display on the LCD monitor.
- Turn the setup button to select the setup item.(All setup items will show below) •



- Lightly press the setup button until the flash ON.
- You can turn the setup button to change the value to which you desired. The system is automaticly set after 3 flashs.
- Turn the setup button to select next setup item which you want to change.Repeat last procedure to setup all parameters.
- When all parameters were setted. Simply press the menu button on the right to exit the programing menu.
- All setup items descripctions:

Icon	Setup Item	Range	Descripctions
Water Temp.	Water temperature	85 ~ 99 ℃	Coffee extraction temperature
Pra-Steam	Pre Infusion	0 ~ 20 Sec	The volume of water infused
Waitting Time	Waitting time	0 ~ 15 Sec	Pre-infustion time
Dripping Time	Coffee dripping time	0 ~ 99 Sec	Total coffee extraction time

#### 7. Cancel

Press the menu button lightly will cancel all running procedure.



#### Maintenance



All maintenance operations must be carried out with the machine off and cold and with the power plug disconnected.

#### Daily:

- Clean the body of machine, the steam nozzle, the brewing head with a damp cloth.
- Rinse the filter and filter grop holder with hot water and cloth.
- Rinse the drip tray and plate in warm soapy water.
- Clean the seal packing inside of the brewing head.
- The steam nozzle should be cleaned after each use in order to avoid build up of milk deposits that are very difficult to clean. Clean the steam nozzle with a damp cloth, as well as discharging any milk residue from the nozzle by opening the steam knob, then closing again.

## Periodically or after a period of intensive machine use :

- Immerse filters and the filter group holder in boiling water for a few minutes to allow the coffee grease to dissolve, then using cloth or sponge to remove them.
- After long period of non-use, drain stale water from boiler by running the starting procedure. However, do this only after you have filled water tank with fresh water.

## Descaling:

- In hard water areas, minerals found in the water will accumulate and affect operation of the unit. Approximately every two months (this can depending on use and water condition), clean the machine with coffee machine descaler.
- Remove shower screen and clean.
- Pour solution into water tank, turn on machine and run the starting procedure for 30 seconds. Wait the machine heating off then turn the steam knob to make hot water out. Repeat these process until solution has been run through.
- Rinse machine thoroughly by running fresh cold water in full water tank. Replace the shower screen.



## Possible Problems and Troubles Shooting



The power plug should disconnect before any trouble shooting.

- The machine fails to start:
  - 1 \ Check whether the power plug is connected.
  - 2 · Check the power is on and the ground fault interrupt or the main switch is engaged.
  - 3 · Check the condition of the plug and the power cable.
- Machine fails to deliver coffee:
  - 1 \ The water tank is empty.
  - 2 · Filter clogged because coffee powder is too fine or compressed too firmly.
  - 3 \ Rinse the filter.
- Coffee flows too quickly:
  - $1 \cdot$  The coffee ground too coarsely.
  - 2 . The coffee is not pressed down with tamper.
- Pump makes loud noise:
  - 1 \ Water tank is empty.
  - 2 . The coffee ground too coarsely.
- Water leaking from filter group holder:
  - 1 · Filter group holder not properly inserted in brew head.
  - 2 \ Seal packing in brew head dirty or worn.
  - 3 \ Coffee grinds not cleaned off the rim of filter group holder.
- Espresso has little creamy froth:
  - 1 \ The coffee ground too coarsely.
  - 2. The coffee is not pressed down with tamper.
  - 3 . The coffee bean has overdue or dried out.
- Espresso is too cold:
  - 1 \ The filter group holder is not warmed up.
  - 2 \ The coffee cup is not warmed up.
  - 3 \ The coffee ground too coarsely.
- Not enough milk froth:
  - 1 · Steam nozzle hole clogged.
  - 2 · Milk is too hot.



In the event of all problems not specified always detach the power cable, avoid undertaking any further diagnostic operations or direct repair, and contact the retailer or a qualified service company.



## Technaical Data

Electrical			
AC Power	AC 110~120V or AC 220~240V		
Consumption of water boiler	1100 Watts		
Consumption of steam boiler	700 Watts		
Max. Consumption	1100 Watts		
Mechanical  Material of Boiler	Stainless Steel		
Volume of Boiler	~500 cc		
Pressure of Pump	15 Bar		
Volume of Water Tank	~2000 cc		
Packing Dimensions	353×280×425mm		
Net Wieght	8.5 Kgs		
Gross Weight	9.5 Kgs		

## Dimensions

