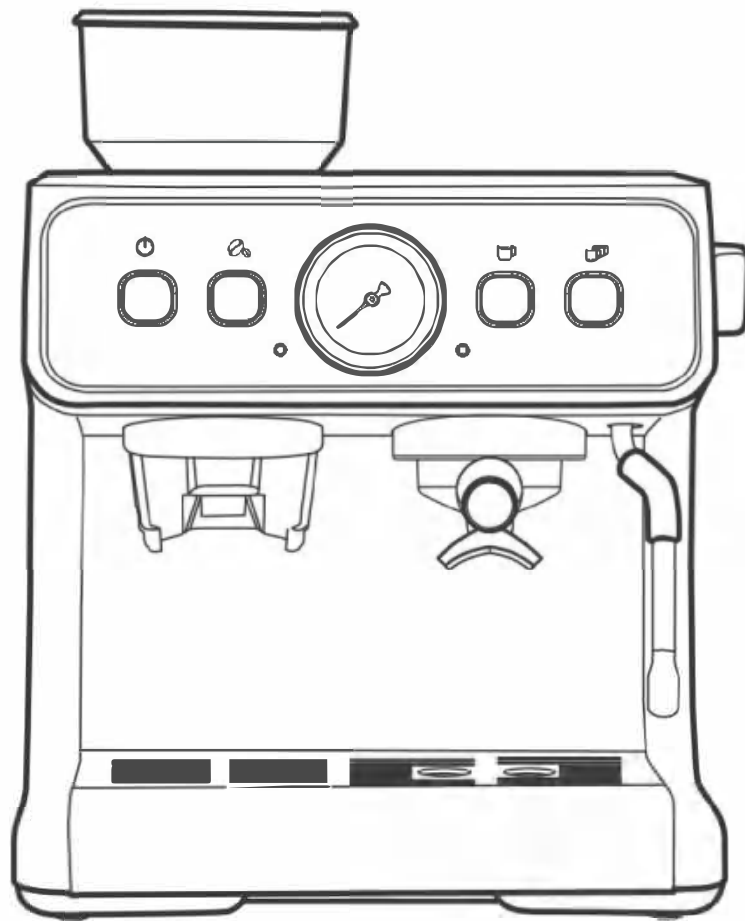


ESPRESSO MACHINE

Instruction Manual



Item No.:CM8050

CM8050H

Model NO.:CM5020B-UL

Thank you for purchasing this product!

If you have questions about the product such as missing parts,damaged products,product assembling and operation etc., please contact us via customer service phone: **213-4467172 or 661-4358826.**

Please read all the owner's instruction booklet before use.

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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 person, do not immerse cord, plug, in water or other liquids.
4. Someone should supervise the coffee machine when using it, and do not let children and people who are unable to take care of themselves approach the coffee machine.
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. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use this appliance outdoors.
9. Ensure the power cord do not touch hot surface of appliance.
10. Do not place the coffee machine on hot surface or beside fire in order to avoid to be damaged.
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. Do not add mineral water, milk or other liquid drinks to the water tank.
13. To disconnect, remove plug from wall outlet, always hold the plug, but never pull the cord.
14. Do not touch the hot surface of appliance while using (such as steam wand, and the steel mesh just boiling). Use handle or knobs.
15. Children should be supervised to ensure that they do not play with the appliance.
16. The temperature for operating or storing the coffee machine shall be higher than 0°C.
17. Do not operate the coffee machine at an environment with high temperature, strong magnetic field and moist air.
18. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
19. Keep the appliance and its cord out of reach of children aged less than 8 years.
20. This machine has a grounding plug. Make sure the household socket you use is properly grounded.
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;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

23. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

24. Cleaning and maintenance of the appliance should not be done by children without supervision.

25. The utensils must not be immersed in water, and the handle of the pressurized funnel cannot be placed in the dishwasher.

26. Care should be taken when removing the cutter-head, emptying the bean bin and cleaning.

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

28. Batteries must be removed from the appliance before disposal; When removing the battery, the appliance must be powered off; Batteries should be disposed of safely.

29. Save these instructions.

30. For Household Use Only.

31. Do not use outdoors.

Warning: Pressure

In order to prevent hot steam and hot water from scalding the body or causing other personal injuries, and to prevent damage to this product, when the machine brews coffee or foams, do not remove the water tank or funnel. Before you remove the funnel to brew another cup of coffee, make sure that the coffee machine is in standby mode. If you want to add more water into the water tank, please turn off the machine by pressing the Power button . When four indicators are off, the product is turned off.

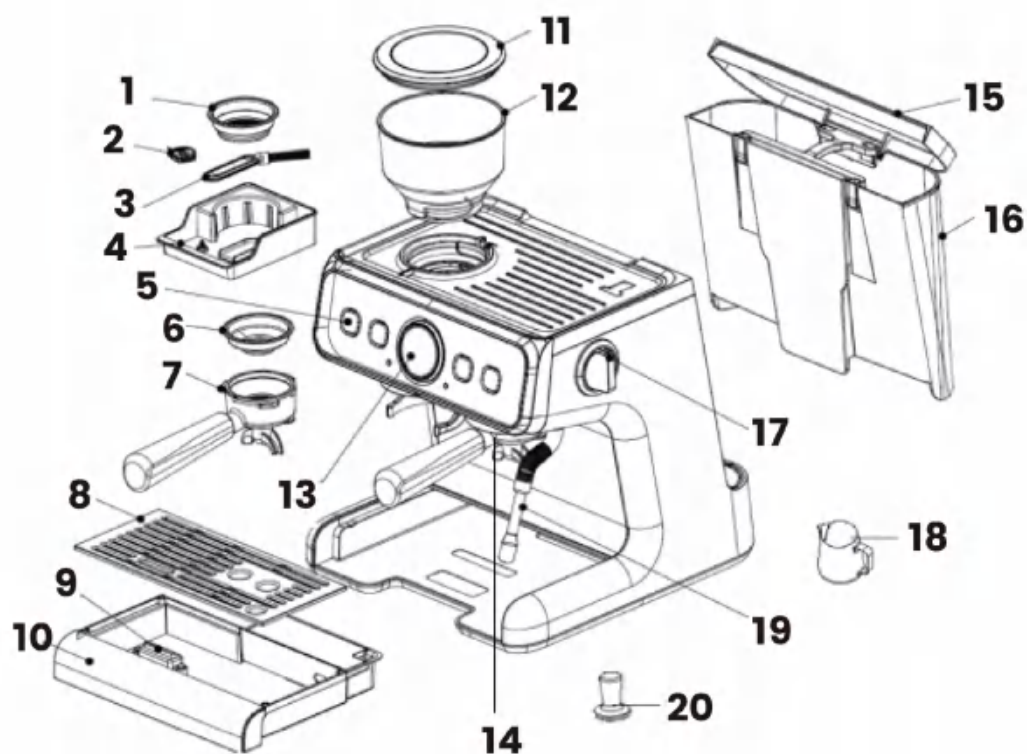
When extracting coffee, make sure that the funnel is turned to the specified position to avoid it getting loose due to pressure reason during use, which may easily cause human injury.

High Temperature

When the machine is working, do not extend your hands and other body parts into the bottom of the funnel or steam tube to prevent burns; at any time, it is not allowed to touch the steam tube with your hands or other body parts. You can only turn the steam tube by touching silicone sleeve that wraps the steam tube

SAVE THESE INSTRUCTIONS

KNOW YOUR COFFEE MACHINE



1.Double-cup filter

2.Cleaning pin

3.Cleaning brush

4.Tool box

5.Button

6.Single-cup filter

7.Pressurized funnel

8.Drip plate

9.Floater

10.Drip tray

11.Bean box cover

12.Bean box

13.Pressure gauge

14.Funnel bracket

15.Water tank cover

16.Water tank

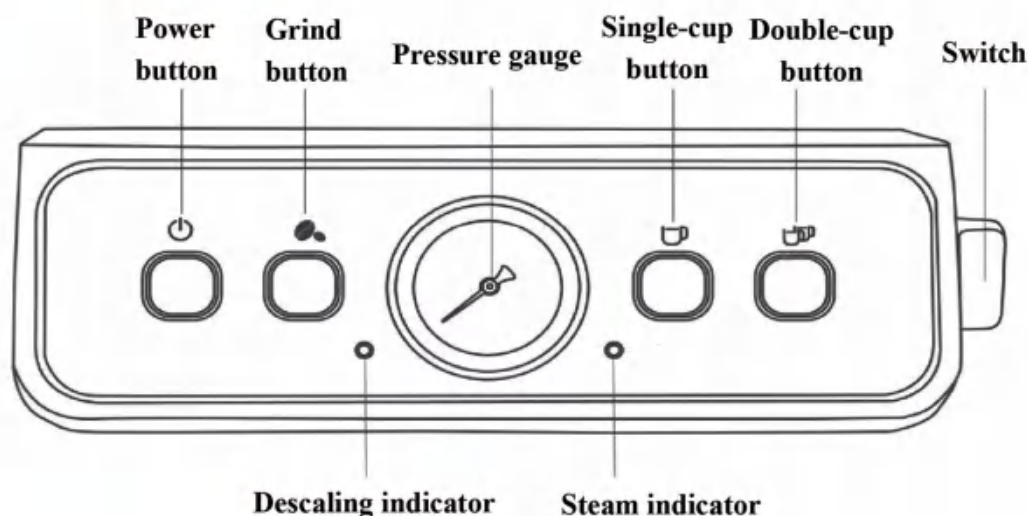
17.Knob

18.Milk cup

19.Steam tube

20.Coffee tamper

Control Panel



Accessories

This product is equipped with auxiliary tools for use. The cleaning needle, cleaning brush, are placed in a separate tool box. Single and double cup filters can also be placed in the tool box for easy storage. The tool box is placed on the lower left side of the machine.



Accessories Instructions

Cleaning Needle

The cleaning needle can be used to clean single and double cup filters and steam nozzles. The thicker one is used to clean the steam nozzle, and the thinner one can be used to clean the double-layer powder bowl.



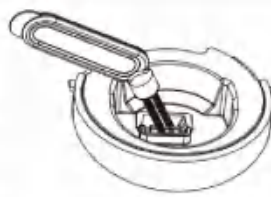
Clean steam nozzle



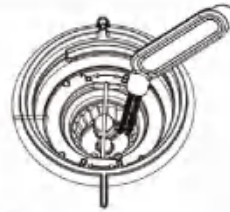
Clean filter

Cleaning Brush

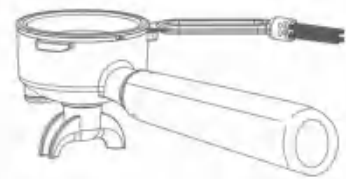
Mainly used to clean the grinding system. After removing the grinding wheel, you can use the cleaning brush to clean the powder chamber and powder outlet channel.



Clean the plasma and powder outlet.
(If the powder comes out slowly and powder appears, please clean the plasma mouth according to this picture)



Clean the bean grinding chamber and flour outlet



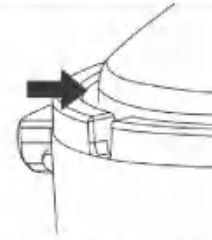
The other end of the cleaning brush can be used to open the filter

Coffee Tamper

Mainly used to compact coffee powder.



Press down the coffee bomb powder



When the edge of the tamper is flush with the filter, it means the most suitable amount of powder

Dual Wall Filter Baskets

Use Dual Wall filter baskets if using pre-ground coffee. If you are new to coffee making, we recommend using a double wall filter.

Dual Wall filter baskets regulate the pressure and help to optimize the extraction regardless of the grind, dose, tamp pressure or freshness.



1 CUP



2 CUP

Single Wall Filter Baskets

Use Single Wall filter baskets if grinding fresh whole coffee beans.

Single Wall filter baskets allow you to experiment with grind, dose and tamp to create a more balanced espresso.



1 CUP



2 CUP

NOTE: If the coffee grinds exceed the MAX line after being tamped, you can continue to tamp. If the grinds are too firm to tamp down, take some grinds out and then re-tamp. If the handle cannot be installed on the brewing head, it may be that the powder exceeds the MAX line.



BASIC OPERATING INSTRUCTIONS

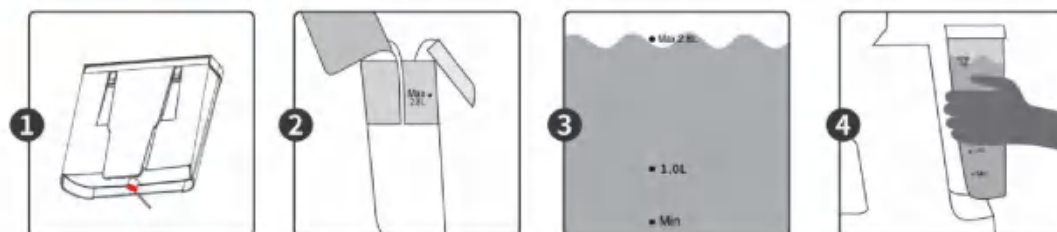
Before the First Use

Remove all labels and packaging materials attached to the coffee machine and make sure all accessories are present and undamaged.

Use warm water and mild dish detergent to clean accessories (water tank, handle, filter and drip tray) and rinse thoroughly with clean water. Use a soft, damp rag to dry the outer casing and the bean bin thoroughly.

⚠ Do not immerse the casing, power cord or power plug in water or other liquids.

Install water tank



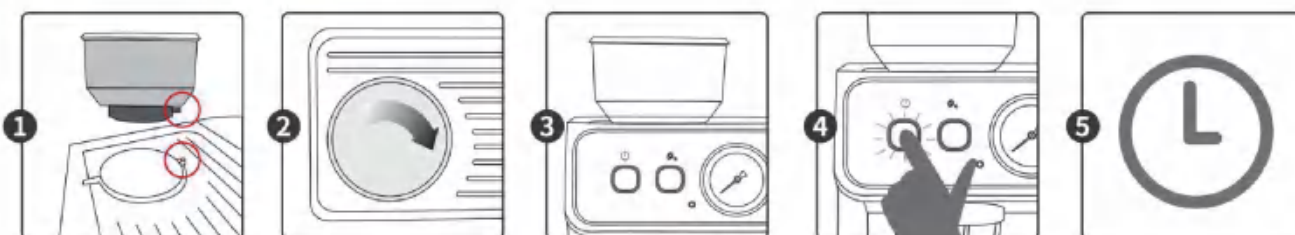
Remove the red sealant from the bottom of the water tank

Pour into the pure drinking water

The water level should not exceed the "max" position

The water tank is installed

Install the bean box



Align with the red circle in the picture

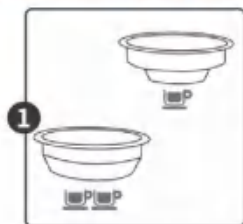
Press down the bean box and turn it clockwise to load it.

Bean box is installed

Preheat after power on

It enters standby mode after preheating.

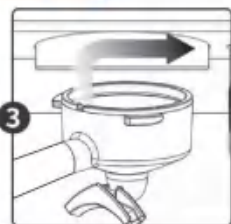
Clean the brewing head and steam wand



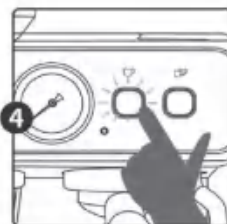
Choose single or double filter first.



Install the filter into the handle.



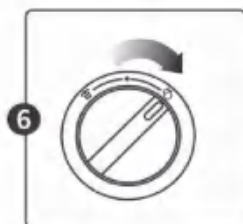
Turn the handle counterclockwise to lock the funnel.



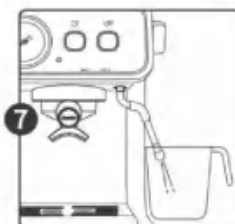
Press the single cup button.



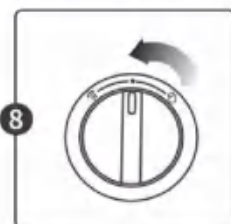
Clean the brewing head with hot water.



Turn the knob to the "O".

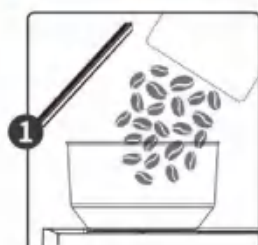


Use a cup to collect a little bit of hot water.



Turn off hot water knob and the cleaning is finished.

Make Espresso Coffee



Pour into some fresh coffee beans.



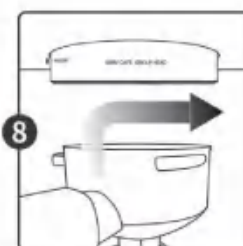
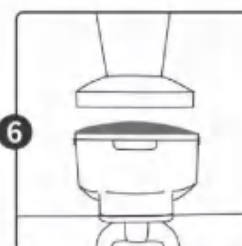
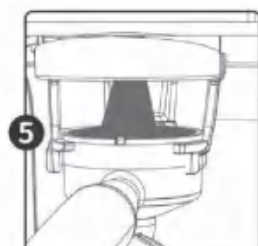
Slightly adjust the gear according to your demand from the 15th gear.



Place the handle on the grinder bracket.



Press the grind button.

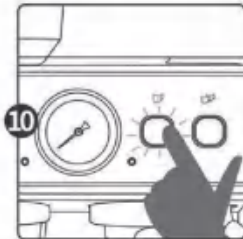


It automatically stops after outputting the set powder output amount.



Place a coffee cup.

Use the Coffee Tamper to press the coffee powder tightly.



Choose to make a single or double cup of espresso.

Wipe away any coffee powder that spills around.



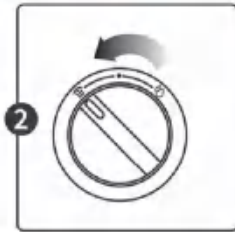
Espresso is finished.

Lock the funnel by rotating it counterclockwise.

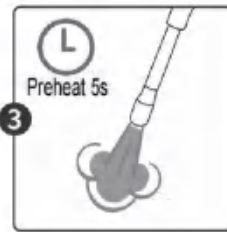
Make Frothing Milk



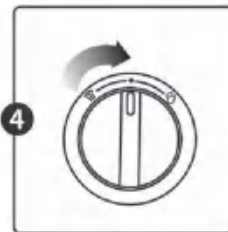
Pour in 1/2 cup of fresh iced milk.



Turn the steam knob to preheat the steam.



Preheat for around 5s until the steam releases stably.



Turn off the steam knob.



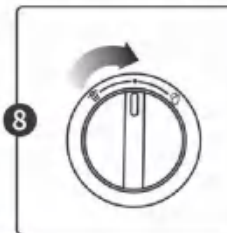
Put the steam tube into the milk cup and adjust the angle of the milk cup.



Turn the knob to the steam position.



Froth the milk until the milk cup is hot enough.



Turn off the steam knob.



Wipe the steam tube.



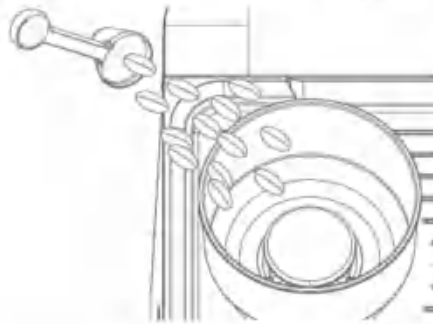
Pour the frothing milk into the espresso prepared.

Grinding Guide

Tips for Grinding

Prepare the Beans

1. Prepare your preferred amount of fresh coffee beans, open the Hopper lid and then add the beans into the Bean hopper. (The bean hopper holds up to 250g of beans at a time. We suggest each time adding your daily amount of coffee beans into the bean hopper. Don't add too many once.)



2. After coffee beans are added to the bean hopper, press the bean hopper lid tight to avoid coffee beans being moisturized.

For optimum flavour & extraction

A. The grind settings 0-15 are suitable for medium or dark roasted beans, 15 and above can be used for light, medium, and dark roasted beans, but very dark beans are not suitable for very fine grind settings, and 8 and above are more suitable, otherwise, your grinder will be easily blocked. So the deeper the roast level, the more oily the beans would be, and the more frequent deep cleaning is required.

B. If you don't maintain and clean the grinder properly, as those beans can leave some greasy residue in the burrs and feeder channels. The oil residue can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee is controlled by the selection of coffee cups or grinding time. Therefore, you will find that fewer and fewer coffee grinds would be produced by grinding with the same cup setting or time setting.

C. Do not use light roasted beans with the grind settings below 15, because the lightly roasted beans are of high density and hard to grind, if you grind them with a fine setting, fewer coffee grinds will come out and they would be sticky, which can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee is controlled by the selection of coffee cups or grinding time. Therefore, you will find that fewer and fewer coffee grinds would be produced by grinding with the same cup setting or time setting.

Grinding Guide

D. Do not fill the bean hopper with frozen or coated beans, moisture will seep into the burr and ground channels. Over time this will cause the same problem as that in point A.

E. Do not add any liquid flavorings or syrups to the beans, otherwise it will cause the same result as that in point A.

F. We recommend quality 100% Arabica beans with a "Roasted On" date stamped on the bag, not a "Best Before" or "Use By" date. Buy in small batches to reduce the storage time. Coffee beans are best consumed between 5-20 days after the "Roasted On" date. Ideally only grind directly before the extraction to maximize flavor.

Setting the Grind Size

1. The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso.

- If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be **OVER-EXTRACTED**, dark in color and bitter in flavor.

- If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER-EXTRACTED** and lacking in color and flavor.

2. We suggest you start at setting 15 and adjust as required. Adjust size towards left or right as required so the top edge of the metal cap on the tamper should be level with the top of the filter basket after the coffee has been tamped. (The smaller the number, the finer the grind size; the larger the number, the coarser the grind size.)



Use the correct method to adjust the grind size settings:

Situation 1: When you want to adjust a fine setting to a coarser setting, just rotate the Grind Regulator directly before grinding.

Situation 2: When you want to adjust a coarse setting to a finer setting.

- If there are no coffee beans inside the grinder, you can rotate the Grind Regulator directly to achieve your setting;

- But if there are coffee beans inside the grinder, you cannot rotate the Grind Regulator forcibly, otherwise, grinder

Grinding Guide

damage may occur. In this case, you can either grind all the coffee beans inside the grinder and then adjust the grind setting directly, or grind beans and rotate the Grind Regulator simultaneously to achieve your fine setting.

TIPS

1. It is normal that the Grind Size Selector will need to be adjusted a few times to achieve the correct extraction rate. Start with the suggested settings, extract an espresso, then refer to the Extraction Guide, page 12, to determine what adjustments need to be made.
2. Grind dose volumes of the Single-shot and Double-shot may need to be re-set after a change of coffee bean type or grind setting.

Grind Dose

1. Ensure the hopper is locked into position and is filled with fresh coffee beans.
2. Ensure the filter is completely dry before placing the portafilter into the grinding cradle.

Espresso Making Guide

Generally, the taste of coffee must achieve a balanced flavor in four aspects: acidity, aroma, concentration, and bitterness to be called a good cup of coffee. Using the coffee machine, you can freely adjust the grinding amount, thickness and pressing force of the coffee powder to brew espresso that suits your taste.

Standard Extraction



- With golden oil, thick and smooth, uniform color
- Dark brown espresso.



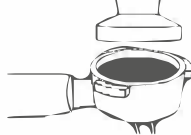
*Caramel-colored layer of fat floating on the espresso wall.

- **Thickness:** medium
- **Pressing force:** medium
- **Powder amount:** 18g/cup
- **Extraction time:** 20-30s
- **Amount of coffee extracted:** 30-40ml

Underextraction(The taste is too bland)





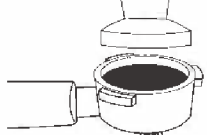
- The oil is thin and white, and the coffee tastes bland.
- The flow rate is too fast and the output volume increases.
- Light brown espresso.
- **Thickness:** too coarse
- **Pressing force:** too lightly
- **Powder amount:** too little
- **Extraction time:** <20s
- **Amount of coffee extracted:** >30ml

	Adjust to finer grinding.	Add more powder.	Press the powder harder.
Solutions			

Overextraction(The taste is too bitter)



- Less and dark oil, and the coffee tastes too strong.
- The flow rate is too slow and the output volume decreases.
- Dark brown espresso.
- **Thickness:** too fine
- **Pressing force:** too hard
- **Powder amount:** too much
- **Extraction time:** >30s
- **Amount of coffee extracted:** <20ml

	Adjust to coarser grinding	Add less powder.	Press the powder lightly.
Solutions			

BASIC OPERATING INSTRUCTIONS

Before the First Use

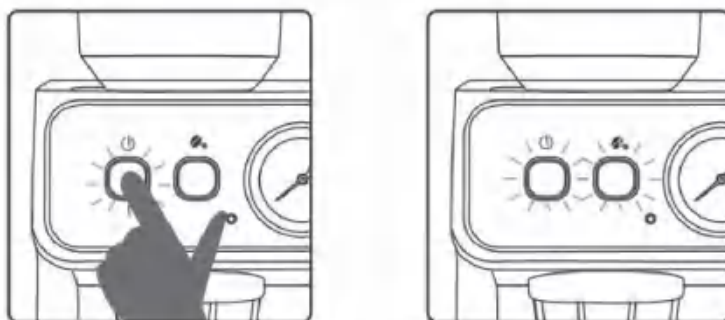
1. Check and ensure that all accessories are complete and not damaged.
2. Fill the water tank with clean water, and water level should not exceed the "MAX" position.
3. Align the pressurized funnel with funnel bracket (no coffee powder is placed at this moment), and rotate the funnel counterclockwise to lock it tightly (put in a single-cup or double-cup filter as needed).
4. Plug in the appliance and press Power button, the machine enters into the preheating mode. And the machine will enter into the standby mode after finish preheating.
5. Turn the knob to ☉ position, after a while, hot water will flow out from steam tube. Align the steam tube to drip tray or use a cup to collect the hot water.
6. Press ☐ or ☐ to clean the pipes in machine, hot water will come out from funnel. Use the drip tray or use a cup to collect the hot water.
7. After water stops flowing, pour away the water in drip tray or in the cup.
8. Thoroughly clean the detachable parts of the whole machine with warm water.

Basic Operating Instructions

Brewing coffee, function of hot water and steam

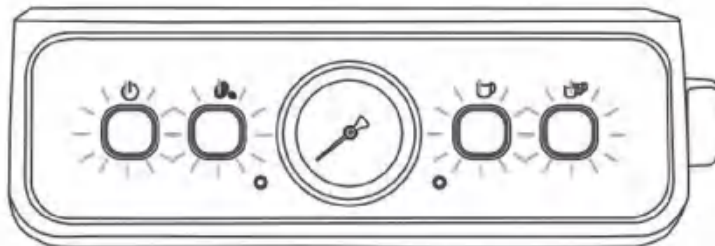
1. Fill the water tank with drinking water, the water level should not exceed the "MAX" position.
2. Plug in and press the ☉ button (make sure the knob is at “●” position), then the machine enters into the preheating mode. The specific operation is as follows:

Preheating:



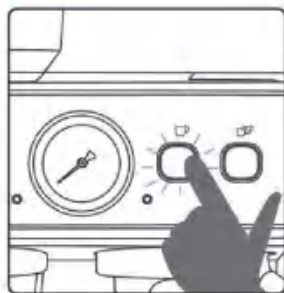
Press the “☉” once, the whole machine enters into preheating mode, the power indicator “☉” flashes, and “☕” lights up at the same time.

Standby state:



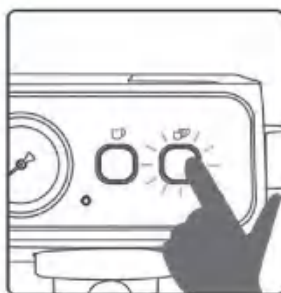
When the whole machine is warmed up, it enters into standby mode. At that time, the indicators of Power button, Grind button, Single-cup button and Double-cup button light solidly, and the coffee machine can be used normally.

Brew a single-cup of coffee:



In the standby mode, install the single-cup filter into the funnel, load about 13 grams of coffee powder, use the coffee tamper and press the coffee powder with a force of about 12.5Kg, then align the funnel to the funnel bracket, turn the funnel counterclockwise to lock it. Put a coffee cup on the drip plate, press the Single-cup “☺” button, and the single-cup button lights up, double-cup button ☺☺ goes out, the machine starts to brew a single-cup of coffee. When the set coffee dose is reached (about 30ML), the machine will stop working automatically and enter into the standby mode.

Brew a double-cup of coffee:

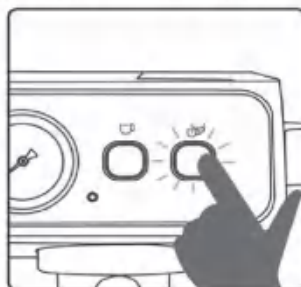




In the standby mode, install the double-cup filter into the funnel, load about 19 grams of coffee powder, use the coffee tamper and press the coffee powder with a force of about 12.5kg, then align the funnel to the funnel bracket, turn the funnel counterclockwise to lock it. Put a coffee cup on the drip plate, press double-cup ☺☺ button, and the double-cup button lights up steadily, single-cup button ☺ goes out, the machine starts to brew a double-cup of coffee. When the set coffee dose is

reached (about 60ML), the machine will stop working automatically and enter into the standby mode with all the indicators lights up.





Customized setting:

Coffee dose of Single-cup and double-cup, you can adjust the specific coffee dose according to your needs, operation is as follows:



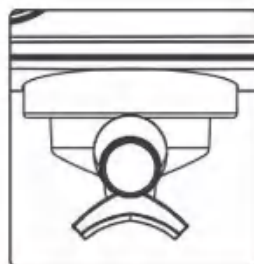
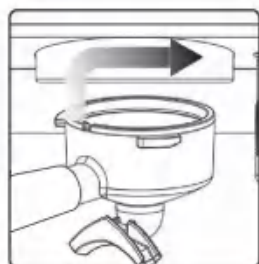
Long press the single-cup  or double -cup  coffee button to enter the customized flow setting. The single-cup or double-cup button flashes slowly. Release the button and the machine will dispense coffee normally. When the required amount is reached, short press the button to save the current flow setting. The machine returns to standby state.

When you brew coffee next time, the machine will brew the coffee amount as per your setting (adjustable coffee amount ranges from 0.7oz(20ml)to13.5oz(400ml).

Reset coffee dose: Hold and press “”+“” “” and “” will restore coffee dose of single and double cup to factory settings.

WARNING

When extracting coffee, make sure that the funnel is turned counterclockwise into the correct position as shown in the figures below.



Steam preheating and steam function:



In standby mode, turn the knob to “☺” position . At that time, the steam indicator will flash. Turn the knob to “●” position , the machine stops generate steam and enters into standby mode, and the steam indicator light goes out.

WARNING

1. The steam function will generate high-temperature steam, please pay attention to avoid scalding when using it.
2. To ensure a good foaming effect of milk, wait the steam runs for 3-5 seconds, and then turn the knob to the “●” position, extend the steam tube into the milk, and turn the knob to “☺” position to froth the milk.
4. After milk frothing, please turn the knob to the “●” position in time. If it is not turned back, the steam indicator will flash as an alarm.

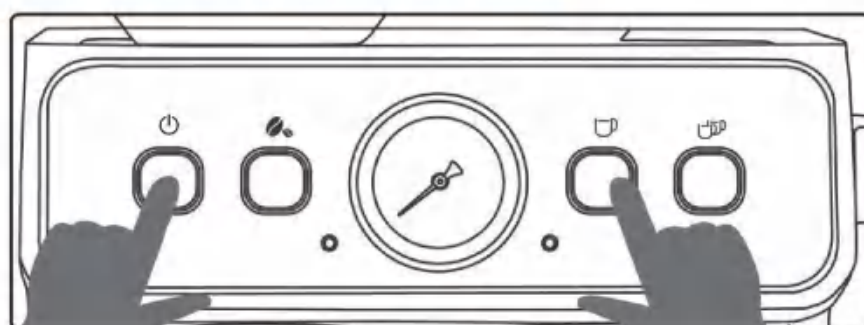
Customize Extraction Temperature



This machine has a PID control function that can monitor the heated water to extract coffee at a temperature of 92°C (197.6°F).

You can adjust the coffee extraction temperature, the temperature can be adjusted between 88-96°C (190.4°F-204.8°F), with an increase of 2°C (35.6°F) each time, which can meet different taste requirements.


- The higher the temperature, the more bitter, and higher acidity.
- The lower the temperature, the less bitter, and lower acidity.

Extraction temperature customization mode:



Long press the power button  and single-cup button  at the same time for 4 seconds, the machine will beep and the power button indicator light will start flashing.

WARNING

- The indicator  will keep flashing, which means that the machine is in customization mode.
- After entering the customization mode, if no button is pressed within 1 minute, the machine will exit the mode and return to the standby state.
- Press the power button during the customization process to exit the setting.

Temperature Indication

- The single cup button is steady on: 92°C (197.6°F)



Grind



Single-cup



Double-cup

- Press the grind button to decrease 2°C (35.6°F) each time, press the double cup button to increase 2°C (35.6°F) each time.



Grind



Single-cup



Double-cup

- Single cup and double-cup buttons light up at the same time: 94 °C (201.2°F)



Grind



Single-cup



Double-cup

- Double-cup button lights up: 96 °C (204.8°F)



Grind

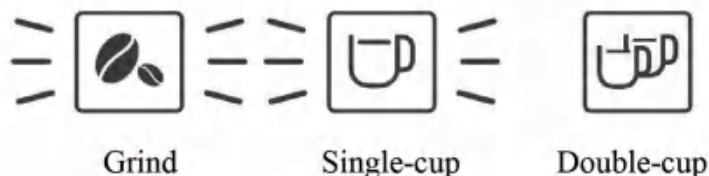


Single-cup



Double-cup

- Single cup and grind buttons light up at the same time: 90 °C (194°F)



6. Grind button lights up: 88 °C (190.4°F)



Water Shortage Reminder

When the water tank is short of water, the machine will remind the user to refill the water tank with water. At this time, the indicators of Power button, Grind button, Single-cup button and Double-cup button flash, accompanied with a buzzer sound.

WARNING

1. The reminder will appear when coffee powder is too fine and the machine cannot brew coffee.
2. The buzzer sounds only 5 times and will not sound for a long time.
3. If there is no operation one minute after reminding, the machine will enter the standby mode.


Boil Hot Water



In the standby mode, turn the knob to hot water ☕ position , the machine enters into hot water mode, at that time, the hot water indicator/steam indicator is always on. Turn the knob to “●” position , the machine stops brewing hot water and enters into standby mode, at that time, the hot water indicator/steam indicator light goes out.

WARNING

The maximum water out put of hot water function is \geq 5.7oz (170ml) , it's important to use a container which is big enough to collect the hot water or there must be someone to guard it when in use.
After hot water function is finished, please turn the knob to the twelve o'clock position in time, if not, the indicator will flash as an alarm.

Sleep State

The machine will automatically enter into the sleep mode after 20 minutes of no operation during the standby mode. You can activate the machine again by pressing Power button “”, the machine will re-enter into preheat state.

Suggestion: We suggest that you can preheat the appliance, including the funnel, filters and cup before brewing coffee, so that the coffee will not be affected by the coldness of appliance. The specific operation is as below: Put the filter into the funnel and then install the funnel onto the funnel bracket, put a cup well in position and press “” or “” to make the appliance work. After the appliance stops working, the coffee brewing can be activated again.

Grind Coffee Beans

This product has a function of grinding coffee beans, before using this function, please make sure that all devices are installed in accordance with the requirements. The details are as follows:

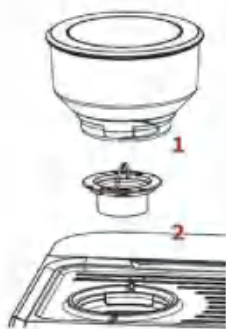


Fig. 1

The cutter head (2). is installed and tightened, then install the bean box (1) and rotate it clockwise.



Fig.2:

Align the positions in red circles in the Figure, and press it down, rotate it clockwise and install it into the machine.

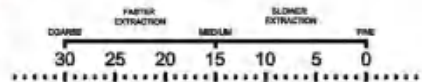


Fig. 3:

From 0 to 30, coffee power is from fine to coarse. Bigger number for coarser coffee powder. It's recommended to set 15 at the first time.



Fig. 4:

There are markings to show the coffee coarseness on bean box. Make sure the coffee coarseness setting you want on bean box is aligned with the mark position on the top cover.

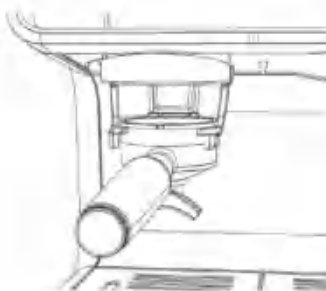


Fig. 5

1. Make sure the bean box is installed in place. When the Grind button indicator lights up solidly, the grinder is ready for use.
2. Add appropriate amount of coffee beans in the bean box. To prevent coffee beans from getting wet, affecting the grinding and the final coffee taste and effect, please do not put too many coffee beans in the bean box.
3. As shown in Fig. 5, put the funnel with single-cup filter or double-cup filter into the powder receiving bracket.

4. Press “☕” to start grinding. And the grinder will automatically stop after reaching the set grinding amount. You can also press “☕” to stop halfway.

WARNING

The default grinding time is the time required for a double-cup dose. And the grinder will produce about 19g (\approx 13 seconds) of powder at the grinding settings of 10-15, which has a relatively good coffee extraction effect. If you use a single-cup filter, need to manually control the amount of beans or reset the grinding amount to ensure that the amount of powder is about 13g (about 10 seconds). (Baking degree and freshness of coffee beans will affect the coffee taste, the grinding amount will also be affected as a result, you may need to fine-tune the grinding setting.)

5. Take out the funnel, tap the funnel on the desktop, and add the coffee powder in the filter.
6. Use the coffee tamper and apply it with a force of about 12.5kg to compact the coffee powder.
7. Turn the funnel counterclockwise into the funnel bracket, and select the corresponding Single-cup or double-cup button according to the filter size.

WARNING

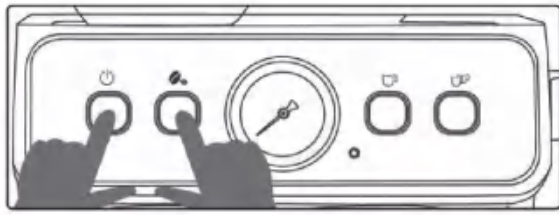
1. When the bean box is not installed, the indicator of Grind button will illuminate in red solidly.
2. When the grinding function cannot be used normally, the indicator of Grind button will flash with beep sound.
3. When the grinder works continuously for 3 minutes and the intermediate rest time is less than 6 minutes, the machine will limit the use of grinding function. After the rest time reaches 6 minutes, the machine will automatically release the limitation and the grinder can resume to work again.
4. When the grinder is limited to use, press the GRIND button “☕”, the buzzer will sound three times, and the indicator of Grind button will flash.



Grinding Time Adjustment

You can set the grinding time as per your need.



Keep pressing the GRIND button “☕”, the indicator of Grind button will flash quickly and the grinder will start working. When it runs to the time you want, release the the GRIND button “☕”, the buzzer will sound, the machine will record the time. Next time you grind, the grinder will run for the set time. The machine could only record the grinding time over 6 seconds. If the grinding time is less than 6 seconds, the machine cannot record it.



NOTE: Hold and press “” and “” buttons at the same time, you can restore the grinder to factory setting.

Coffee Grinding Recommendations

In order to obtain uniform and consistent coffee powder, be sure to appropriately adjust the powder thickness of the grinder according to the type and quality of the coffee beans to obtain a cup of high-quality coffee.

You can adjust the thickness of the ground coffee powder by adjusting the coffee bean box, which will vary depending on the type and quality of the coffee beans you use, so you need to make appropriate adjustments to achieve the best results.

Fresh roasted coffee beans (within 1 month), the grinding position is set between 5-10, the double-cup grinder produces about 19g of powder and the single-cup of 13g, this will bring relatively good coffee extraction effect.

Restore to Factory Settings



In the case of wrong settings, the user can press and hold the four buttons of POWER, GRIND, SINGLE and DOUBLE at the same time. The machine will beep and all the indicators will flash together 2 times. Then the machine will return to the factory settings.

CLEANING AND MAINTENANCE

⚠ WARNING: Please unplug before cleaning to allow the coffee machine to cool down sufficiently to prevent scalding. Do not immerse the coffee machine or the power cord plug in water or other liquids to avoid danger.

1. After each use, put all detachable parts into water for cleaning, add cleaning liquid if necessary, and then rinse with clean water.

2. Often use a moisture-proof sponge to scrub the external surface of the machine to remove dirt.

NOTE: Do not use alcohol or detergent, and do not immerse the machine in water for cleaning.

3. Turn clockwise to remove the metal funnel to remove the coffee grounds, then you can use a detergent to clean the funnel and metal filter accessories, but you must rinse them with clean water after.

4. After cleaning all the detachable parts, wipe all parts to dry.

Winter Storage Care

IMPORTANT

To avoid damage, use and store your Espresso Machine where it will not freeze. Because some water remains inside the appliance, freezing can damage the product. If storing or moving during freezing weather, purge your Espresso Machine.

If the coffee machine is placed in a low temperature environment for a long time, Please follow below steps:

Step1 : Remove the water tank

Step2 : Turn on the coffee function or hot water for 10 seconds, completely release the water, and ensure that the machine is completely thawed.

NOTE

1. Never immerse the machine in the water for cleaning.
2. The detachable water tank cannot be washed in the dishwasher.

Descaling Instructions

This machine has a descaling reminder function and program. During the descaling process, the user needs to follow the instructions. The entire program is expected to take about 10 minutes to run.

NOTE

When starting the descaling program, please make sure:

1. There is at least 1 liter of water in the water tank;
2. Empty the water tray and install it in place;
3. Turn on the appliance and put it in standby mode;
4. Place 2 cups of strainer into the funnel;
5. Screw the funnel into the funnel holder;
6. The cleaning function can be exited at any time by pressing the power button.
7. If the descaling operation is not started within 1 minute, the appliance will exit the descaling cycle and return to standby mode.

It is recommended to descale every 4-6 months.

Descaling methods:

- A. Coffee machine descaling tablets
- B. Liquid descaler
- C. White vinegar and warm water

NOTE

1. The machine runs at maximum power when in descaling mode;
- 2 After the descaling reminder is activated or before the user starts the descaling program independently, please complete the following descaling preparation before running the descaling program

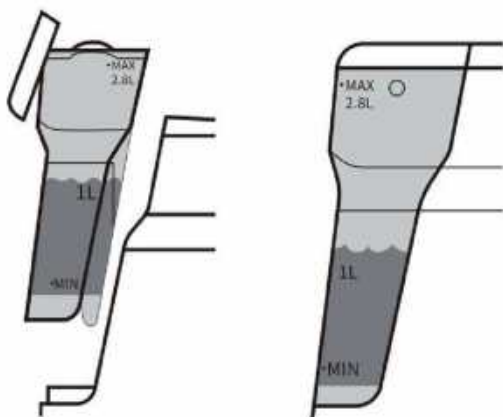
Descaling cycle: The descaling cycle takes about 10 minutes.

Descaling Preparation

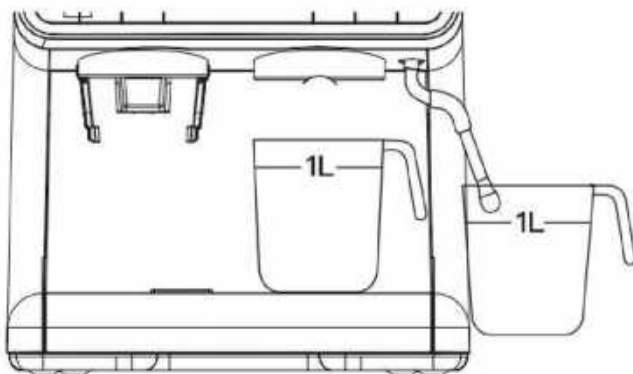
Add the solution to the water tank (choose one of the three methods)

- A. Fill the water tank with 1 liter of water. Add the descaling tablets and wait for the descaling tablets to dissolve.
- B. Add half a cup of liquid descaling agent into the water tank, then add 1 liter warm water to allow the solution to mix thoroughly.
- C. Add 1.5 scoops of white vinegar into the water tank, then add 1 liter warm water to allow the solution to mix thoroughly.

Insert the water tank into place



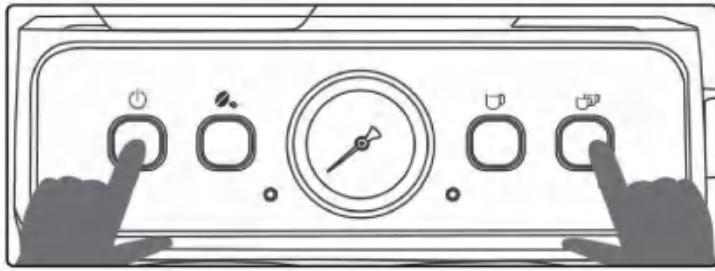
Place a container



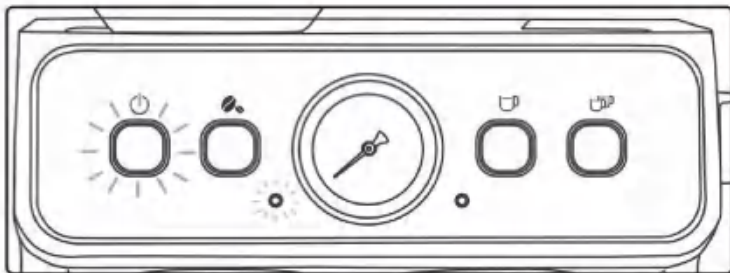
Place a 1 liter of container under the brewing head and another 1 liter of container under the steam tube.

After completing the above steps, you can start the cleaning process as following:

1. When the system detects that the flow amount of the whole machine reaches 15 liter, the descaling function will start and the machine will automatically enter the descaling program.



2. In standby mode, keep pressing the buttons of “⏻” and “☕”, the machine will start the descaling process.



When the indicator of Power button turns on and the descaling indicator flash slowly, follow the steps as below.

Step 1: Start the descaling cycle

- Turn the knob to “☕” position.
- The descaling indicator turns to flash slowly, the pump starts to work, the hot water dispenses from the brewing head and steam tube, and the pump will make different noises within 2 minutes
- When the hot water stops coming out from brewing head and steam tube, turn the knob to “●” position.
- The steam/hot water indicator light goes out and the descaling indicator light flashes slowly.
- Please perform the step 2.

Step 2: Prepare to clean up

Important

A maximum of 5 minutes is allowed to take to complete the following steps before exiting from the descaling cycle.

- The steam tube and brewing head need to be cleaned with fresh water for removing the descaling solution.
- Clean the water tank
- Fill the water tank with water
- Empty the containers

Step 3: Start clean up

- Turn the knob to the “☕” position.

- At that time, the indicator of “☺” and the descaling indicator flash.
- The pump starts to work, the hot water will dispense from the brewing head and steam tube, and the pump.
- will make different noises within 2 minutes.
- When hot water stops coming out from brewing head and steam tube, the descaling is complete.

Descaling cycle completed

- The indicator stops illuminating and the steam/hot water indicator light flashing, which means the machine completes this step.
- Turn the knob to the “●” position, the indicators of all buttons will illuminate.
- When the descaling cycle is finished, the buzzer will beep and the indicator of “☺” will stop flashing.
- Turn the knob back to the vertical position
- The machine returns to standby mode.

Daily Maintenance of the Grinder

During the use of the grinder, due to the influence of coffee beans and external factors, the powder outlet channel will be blocked. When the following circumstances occur, be sure to clean the powder outlet channel in time:

1. Clean the flour outlet channel and grinding wheel at least once every two weeks:
2. When the amount of powder output decreases, please clean the powder outlet channel and grinding wheel.
3. When using the grinder to grind fine coffee powder, please clean the powder outlet channel in time;

4. This machine is equipped with a static-free and anti-flying powder system. When the coffee powder floats out of the funnel, please use a brush to clean the powder outlet in time.

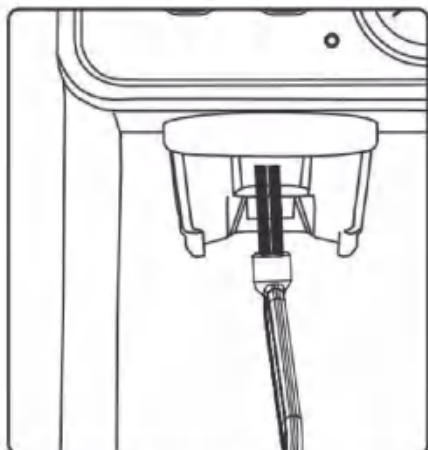


Figure 1: Cleaning channel location

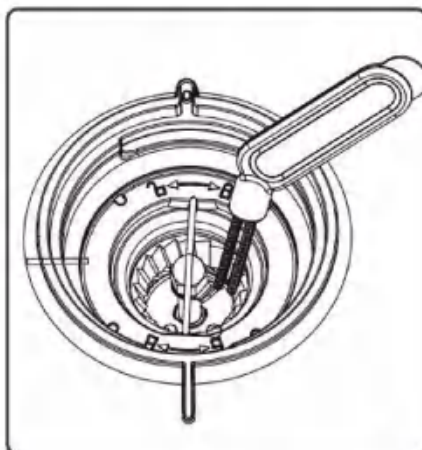
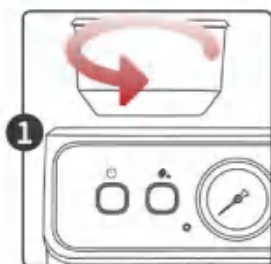
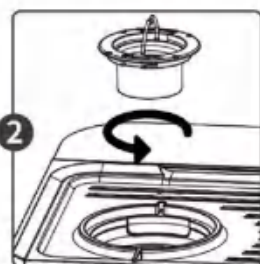


Figure 2: Cleaning grinder wheel location

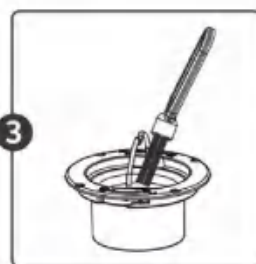
How to Clean the Grinder



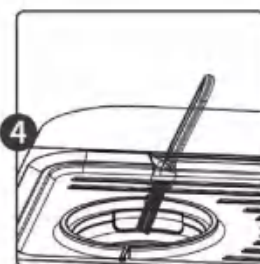
1 Turn the bean box counterclockwise and take out its box.



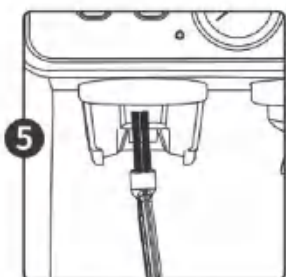
2 Unscrew the internal grinding wheel counterclockwise.



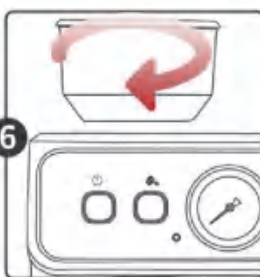
3 After taking it out, clean the grinding wheel with a cleaning brush.



4 Clean the grinding chamber with a cleaning brush.



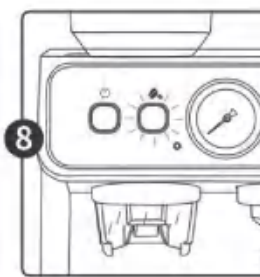
5 Clean the powder channel with the brush.



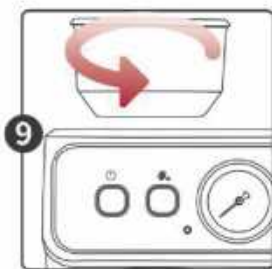
6 Reinstall the empty bean box but do not install the grinding wheel at this time.



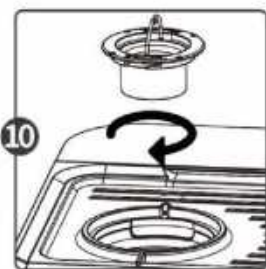
7 Press the grind button.



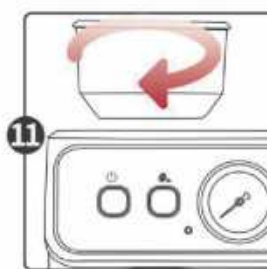
8 Let the grinder run to sweep out the remaining. (If it is not cleaned, please repeat steps 3, 4, and 5)



Remove the bean box by rotating it counterclockwise.



Install the grinding wheel clockwise.



Install the bean box by rotating it clockwise.

NOTE

1. When cleaning the bean grinder, please confirm that there are no beans in the bean box, and when pressing the grinding button, the bean grinder can operate normally and no coffee powder flows out of the powder outlet.
2. The grinding wheel cannot be washed directly with water.

If you do not find the cause of the problem, please do not disassemble the machine and you should contact your local maintenance agency.

ENVIRONMENTAL PROTECTION



You can help protect the environment!
Strictly abide by the regulations: Please put the discarded electrical equipment into the corresponding waste station for disposal.

TROUBLESHOOTING

Malfunction	Reason	Solution
No display	Check that the plug is in place and Power button is pressed.	Insert the power plug, make sure you press the Power button.
The indicator on the front panel of the machine is red.	The bean box is not installed.	Install bean box.
There are water marks on the bottom of the machine.	The water tank or the water tray is not installed in place. The drip tray is full.	Make sure that the water tank and the drip tray are installed in place, and the drip tray is empty. If the issue is not solved, please don't disassemble the machine on your own, but send it to local authorized maintenance center for reparation.
You will hear a ticking sound after starting the machine and a hissing sound after the coffee is dispensed	This is a normal phenomenon and the sound is produced by the normal operation of the pressure control valve.	/
No coffee comes out from funnel, or coffee does not come out from funnel smoothly, or the funnel cannot be installed in funnel bracket properly.	Excessive amount of coffee powder, too fine coffee powder or excessive pressure.	The amount of powder should not exceed the standard amount. Adjust the grinding setting of the grinder appropriately until it is suitable. It should not be pressed repeatedly with excessive force when pressing the powder.
Coffee without cream.	The coffee beans are damp or the coffee powder is too coarse.	Choose fresh coffee beans and powder with moderate grinding thickness to make coffee.
No steam	The steam function is not preheated; The steam nozzle is blocked.	The machine can only produce steam after the machine is preheated in steam mode; the machine needs to be descaled and use a cleaning needle to clean the steam nozzle.
Can't make coffee or hot water immediately after the steam comes out and the machine will automatically pump water.	After steaming is completed, the pressure needs to be released to reduce the temperature. At this time, other operations cannot be performed. The water pumping is used for cooling down the heating element quickly.	It takes 20-30s to release the pressure and cool down. After the pressure is released and the cooling down is finished, the indicators on the control panel will work properly, then you can brew coffee and hot water normally.

If you do not find the cause of the problem, please do not disassemble the machine and you should contact your local maintenance agency.