
COFFEE MAKER

GRINDER|BREWER|FROTHER

INSTRUCTION MANUAL



Model No.: CM5431D-UL

**Item No.: CM8031-BLACK-CS
CM8031-BLACK**

THANK YOU FOR CHOOSING OUR ESPRESSO MACHINE

PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING!



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

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1.IMPORTANT SAFEGUARDS

1. Before using the electrical appliance, read the instruction manual carefully.
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 the cord and plug in water or other liquid.
4. The operating coffee machine should be supervised to ensure that no children and dependent persons would get approach the 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. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. If the coffee machine fails to work normally due to fault or other reasons, 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 the machine outdoors.
9. Do not hang power cord over the edge of table or let it touch hot surface.
10. Do not place the coffee machine on or near the air tank or oven.
11. Do not use appliance for other than intended use and place it in a dry environment.
12. Fill the water tank with cold water, never add into mineral water, milk, or other liquids.
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 (such as steam wand, and the steel mesh just boiling). Use handle or knobs.
15. Children shall not play with the appliance.
16. The coffee machine should be operated or storage at a temperature greater than 0 °C.
17. Do not use the coffee machine in high temperature, strong magnetic field or humid 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. Keep the appliance and its cord out of reach of children aged less than 8 years.

19. Keep the machine and the power cord away the reach of children aged less than 8 years.

20.This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.

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.In the absence of supervision, the cleaning and maintenance of appliances should not be done by children

25.Save the instructions.



WARNING:This product can expose you to chemicals including Lead,which are known to the State of California to cause cancer,and Bisphenol A (BPA) ,which are known to the State of California to cause birth defects or other reproductive harm.For more information go to www.P65Warnings.ca.gov.

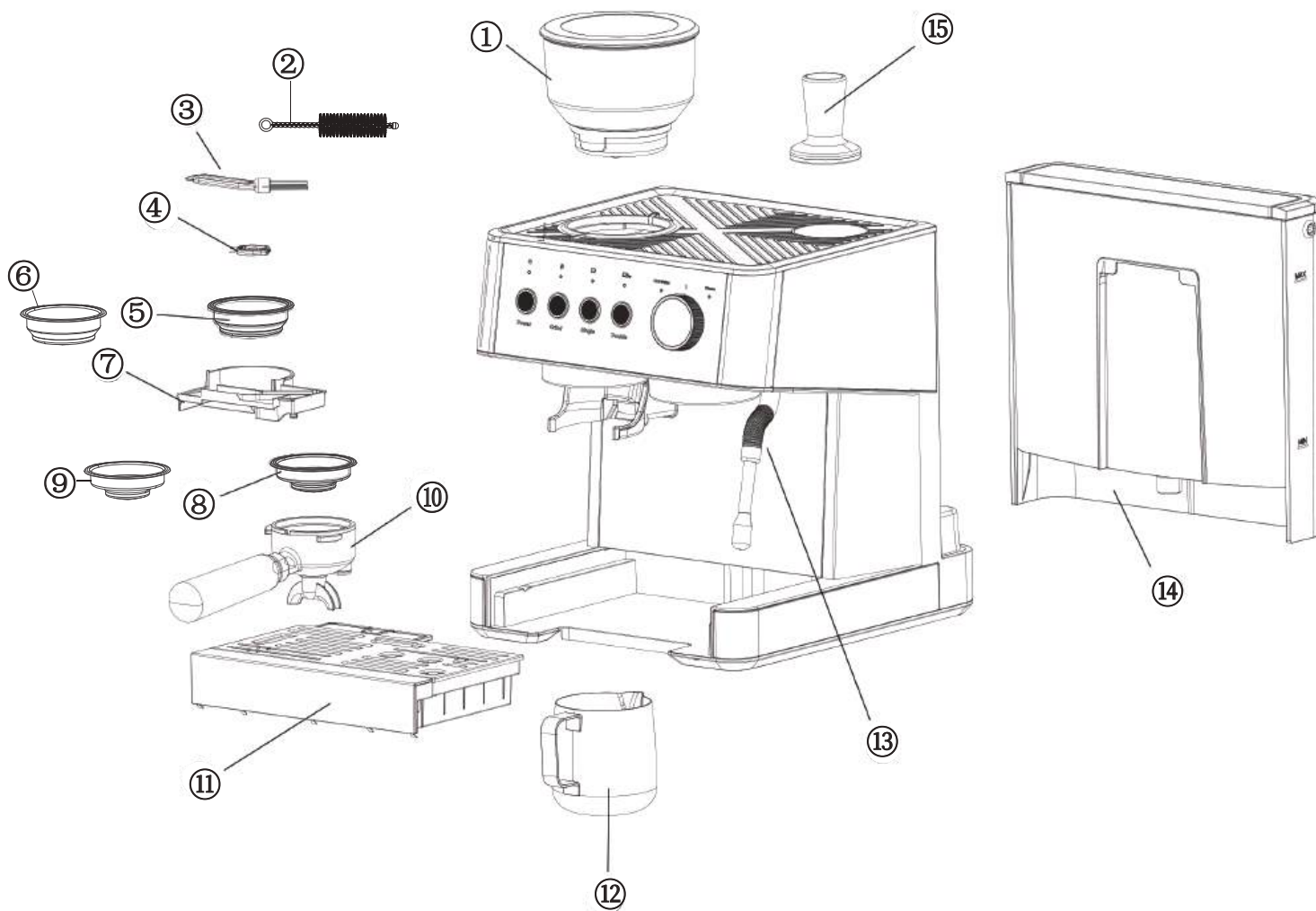
Warning: pressure

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 portafilter. Before you remove the portafilter to brew another cup of coffee, make sure that the coffee machine is Under the standby mode. If you want to add more water to the water tank, please turn off the machine by pressing the ON/OFF button . When all indicators are off, the product is turned off. When extracting coffee, make sure that the portafilter is turned to the specified position to avoid it getting loosen 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 portafilter 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.

2.KNOW YOUR GRIND&BREW COFFEE MAKER



① Bean box

② Straw cleaning brush

③ Cleaning brush

④ Cleaning pin

⑤ 2 Cup single wall filter

⑥ 2 Cup double wall filter

⑦ Tool box

⑧ 1 Cup single wall filter

⑨ 1 Cup double wall filter

⑩ Portafilter

⑪ Drip tray

⑫ Milk jug

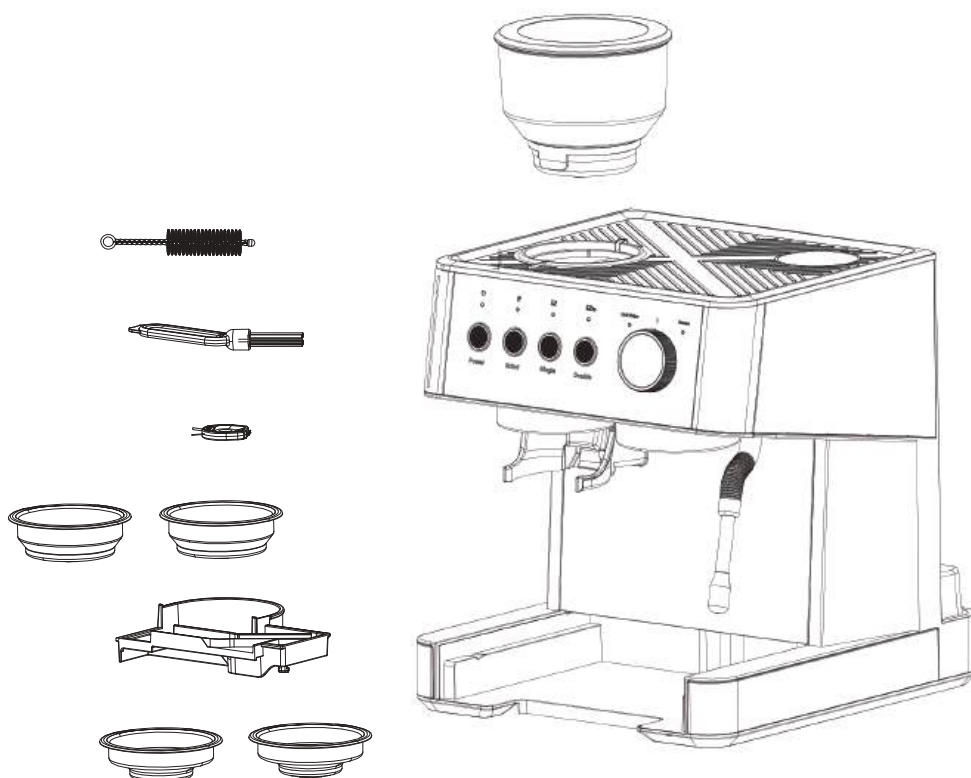
⑬ Steam tube

⑭ Water tank

⑮ Tamper

3.ACCESSORY INSTRUCTIONS

The machine is equipped with tool box which is used for storing cleaning pin and cleaning brush. Filters can be stored in the tool box as well. The tool box is placed to the lower right corner of the machine, and you can see it when you remove drip tray from the machine.



Cleaning pin

The cleaning pin is used for cleaning steam tube and filters. The thicker pin is for cleaning steam tube, and thinner one is for filters.



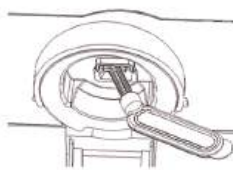
Clean the steam tube with thicker pin.



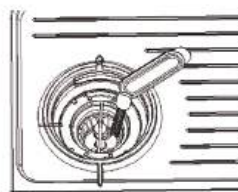
Clean the filters with thinner pin.

Cleaning brush

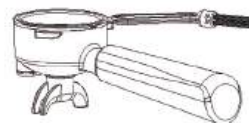
The cleaning brush is used for cleaning the grinding system. Clean the grinder after removing the bean box and grinding wheel, you can use the cleaning brush to clean the grinding chamber and the powder-dispensing channel.



Clean the anti-static device and coffee power outlet.



Clean the grinding chamber and the powder-dispensing channel.

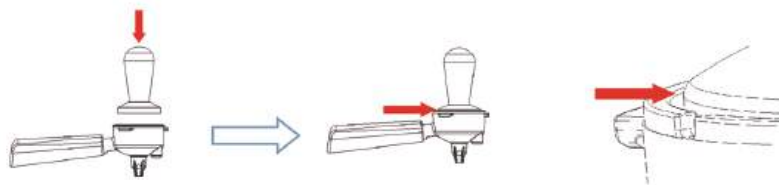


The other end of cleaning brush can be used to remove the filter from the portafilter.

Coffee tamper

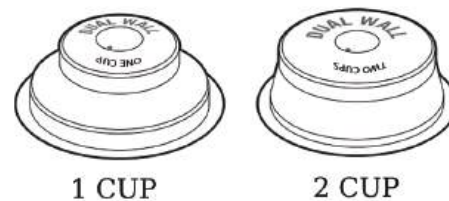
Tamp the coffee powder downwards

When the edge of tamper is aligned to edge of portafilter, the powder amount is appropriate



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.

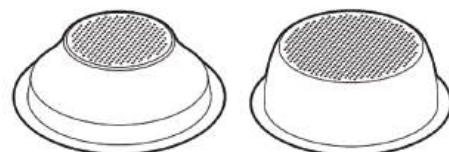


1 CUP

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.

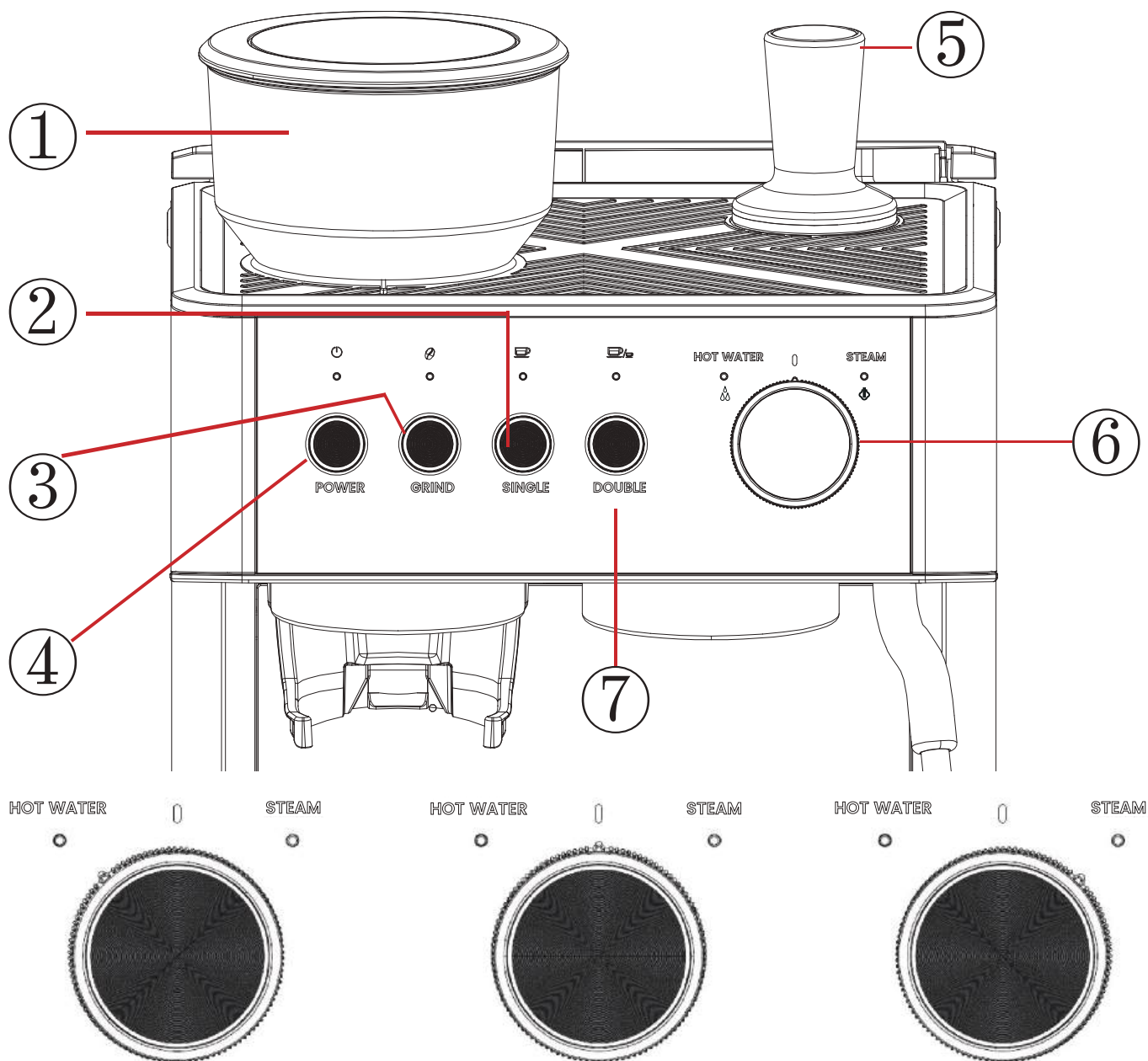


4.CONTROL PANEL/FUNCTIONS

4.1. 4 buttons: Power button, Grind button, Single-cup button, and Double-cup button.

4.2. 1 knob: Steam, Hot water function.

4.3. 6 indicators: Power, Grind, Single-cup, Double-cup, Steam, hot water indicators.



① Coffee bean box

② Single cup button

③ Grind button

④ Power button

⑤ Tamper

⑥ Knob

⑦ Double-cup button

5. BEFORE THE FIRST USE

5.1 Remove Packaging

Check and ensure that all accessories are complete and not damaged.

5.2 Position machine

Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal counter top.

5.3 Wash & Dry Parts

Wash the parts listed below in warm water :

- Stainless steel Milk Jug
- Portafilter
- Stainless steel single & Double Wall Filters (1 cup & 2 cup)
- 58mm Stainless Steel & Aluminum Tamper
- Cleaning Brush
- Straw Cleaning Brush
- Cleaning Pin
- Room Saving Tool box
- Drip Tray
- Removable Water Tank

Rinse & allow thorough air drying.



NOTE

Do not clean or soak the portafilter in any descaling solution, otherwise, it would be damaged.

5.4 Prime the Machine

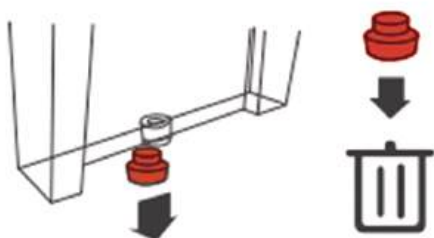


IMPORTANT

These priming steps must be completed prior to first use.

5.4.1 Fill Water Tank

Step 1 - Please make sure that the red rubber plug of the water outlet of the water tank is removed.



Step 2- Extract the tank by pulling it upwards.

Step 3 - pure water (recommended) in advance, but not exceed the MAX line of the water tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect.

Step 4 -Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



NOTE

More simply, the water tank can also be filled without acted by pouring the water directly

5.4.2 Insert Bean Hopper

Step 1 - Align the hopper guide with the red grinder interlock.



Step 2 - Insert bean hopper into the grinder collar, lightly pushing down, turn the bean hopper in a clockwise direction to lock the hopper into place. At grind setting 30, hopper gates are fully open.



5.4.3 Power

Step 1 - The knob is in the standby position.

Step 2 - Insert the Power Plug into a 120V AC power outlet .

Step 3 - Press Power button to turn on the machine, it enters into preheating.

-The POWER Light will illuminate & pulse to indicate the Thermoblock is heating up. The Grind Button Light will be fully illuminated from turn on.

- When the POWER,GRIND, SINGLE,DOUBLE buttons and HOT WATER light is always on in white, the machine is in the READY state for all features

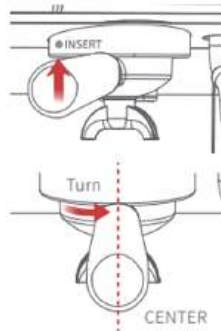
5.4.4 Insert Portafilter

Align the filter with portafilter (no coffee powder is placed at this moment), and rotate the portafilter counterclockwise to lock it tightly (put in a Single-cup or Double-cup filter as needed).



NOTE

Turning the portafilter to the centre position might be tight for the first few uses.



5.4.5 Cleaning

Step 1- Clean the Group Head

- Put a container under the Group Head.
- Short press SINGLE OR DOUBLE button , wait for 2 seconds and the water should start flowing from the Group Head. Allow some water to run through until the machine stops.
- Pour away the water in the container.

Step 2-Clean the Steam Wand/Froth Nozzle

- Turn the knob to hot water position, the water should start flowing from the steam wand. Allow water to run through until the machine stops.



NOTE

Finish above steps, If the power light flashes, it means that the machine needs to be preheated again. At this time, you cannot make coffee directly. When the POWER, GRIND, BREW buttons and HOT WATER light is always on in white, the machine is in the READY state for all features.

Step 3- After water stops flowing, pour away the water in drip tray or in the cup.

Step.4- Thoroughly clean the detachable parts of the whole machine with warm water.

6.GRINDING GUIDE

Tips for Grinding

6.1 prepare the Beans

5.1.1 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.)

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

5.1.3 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.

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.

6.2 Setting the Grind size

6.2.1 There are markings to show the coffee coarseness on bean box, The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso.



NOTE

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

- 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.
- 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.)



6.2.2 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 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.

6.3 Grind Dose

6.3.1 Ensure the hopper is locked into position and is filled with fresh coffee beans.

6.3.2 Before placing the portafilter into the grinding cradle. Ensure the filter is completely dry.

6.3.3 Single-shot Grind Mode.

Press the GRIND button once and the single-shot grind indicator will flash white light the grinder will start immediately and then it will automatically stop .



6.3.4 Double-shot Grind Mode

Press the GRIND button twice within 1s and the double-shot grind indicator will flash white light, the grinder will start immediately and then it will automatically stop.



TIPS

- 1. If you want to stop grinding halfway before the cycle is finished in Single-shot Grind Mode/ Double-shot Grind Mode, press the GRIND button.**
- 2. The default coffee powder dispensing time for a single cup is 9 seconds, and for a double cup, it is 13 seconds.**

7.ESPRESSO MAKING GUIDE

7.1 Tips for Making the Perfect Espresso

7.1.1 Bean Requirement

- a.** Adding your daily amount of coffee beans into the bean hopper. Don't add too many once. After coffee beans are added to the bean hopper, press the bean hopper lid tight to avoid coffee beans being moisturized.
- b.** Do not fill the bean hopper with frozen or coated beans, moisture will seep into the burr and ground channels.
- c.** Freshness of Beans: 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. Stale coffee may pour too quickly from the portafilter spouts and taste bitter and watery.

7.1.2 Roast Degree of Coffee Beans

For making espresso, medium- or dark roasted coffee beans are well-suited.

If you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor.

7.1.3 Grind Size

To make a good espresso, a fine grind is a must. When grinding coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso. If the grind is too fine (looks like powder and feels like flour when rubbed between the fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be OVER EXTRACTED, dark in colour and bitter in flavour. Besides, a too-fine grind will more easily lead to a blockage in which water over- flows through the edges of the portafilter. 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.

a. 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 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.

b. 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.)

c. 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 to determine what adjustments need to be made.

7.1.4 Grind Dose

a. Add a proper amount of coffee grinds to the portafilter, the dose of the single cup is around 13-15 grams, and the double cup is around 18-20 grams.

b. Grind dose volumes of the Single shot and Double-shot may need to be reset after a change of coffee bean type or grind setting.

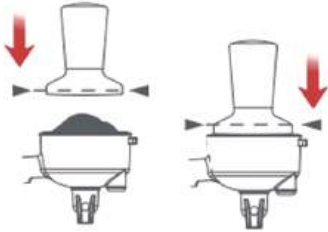
7.1.5 Suitable Filter

Use double-wall filters if you use preground coffee or when you are not so familiar with the machine and not experienced in brewing coffee. Use single-wall filters if you grind fresh whole beans and when you are familiar with the machine as well as experienced in brewing coffee because brewing with a single-wall filter requires fresher coffee grounds and a higher level of brewing techniques.

7.1.6 Tamping Force

Tap the portafilter several times to collapse and distribute the coffee evenly in the filter basket. Using the tamper, tamp down the coffee grinds firmly with pressure around 20-30lbs (10-15kg) but not too hard to avoid a blockage, in which water overflows through the edges or the pontaiter. As a guide, the top edge of the cap on the tamper

should be level with the top of the filter basket after the coffee has been tamped. The amount of pressure is not as important as the consistent pressure every time. After tamping, make sure to wipe away any excess coffee grinds on the edges of the portafilter before installing it into the group head.



7.1.7 Water Temperature

Before brewing, make sure that the pre-heating process finishes. At this point, the POWER, GRIND, SINGLE, DOUBLE AND HOT WATER indicators are always on in white.

7.1.8 Purging the Group Head

Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the SINGLE/DOUBLE button. This will stabilize the temperature prior to extraction.

7.1.9 Cups

Press the SINGLE button once to extract a single shot of espresso at the preset volume (approx. 1oz/30ml), press the DOUBLE button once to extract a double shot of espresso at the preset volume (approx. 2 oz/ 60ml). The cups without pre-heating or too large will make the temperature of the espresso drop quickly, resulting in a poor flavor.



TIPS

The top of the machine can be used to warm the cup. It is recommended to warm the cup before extraction.



NOTE

1. The amount of espresso extracted in the cup will vary depending on your grind size and grind amount settings.

7.1.10 Extraction Guide



TIPS

A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness. The flavour of your coffee will depend on many factors, such as the freshness of coffee beans, the roast degree of coffee beans, grind size, grind dose, tamping force, water temperature, cup size and shot volume.

Experiment by adjusting these 8 factors just one at a time to achieve the taste of your preference.

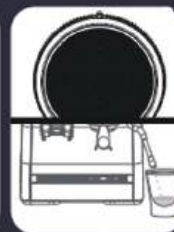
Experiment by adjusting these factors just one at a time to achieve the taste of your preference, see **"7.1.10 Extraction Guide"**.



CORRECT EXTRACTION

- Flow slow like warm honey
- Crema is golden brown with a fine mousse texture
- Espresso is dark brown

Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
Medium or Dark Roasts	A Fine Grind	Around 19 Grams (Double Cup)	Pressure Around 10-15kg	LIGHTS are fully illuminated white	Pre-heated and Suitable Size	Around 40mL Per Cup





Watery Extraction

- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Tastes bitter/sharp, weak and watery

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Cups	Shot Volume
	Use Light or too Dark Roasts.	Too Coarse	Too Little	Too Light	Without Preheating and not suitable size	Too Much
						
What to Do	Medium or Dark Roasts	Adjust to a Finer Grind Size.	Add More Ground Coffee.	Increase Tamping Force.	Preheat and Change to a Smaller Cup.	Brew Less Coffee.



Over Extraction

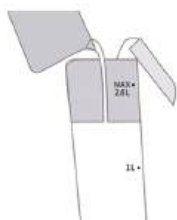
- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Cups	Shot Volume
	Use Light or too Dark Roasts.	Too Fine	Too Much	Too Heavy	Without Preheating and not suitable size	Too Little
						
What to Do	Medium or Dark Roasts	Adjust to a Coarser Grind Size	Add Less Ground Coffee.	Reduce Tamping Force.	Preheat and Change to a Bigger Cup.	Brew More Coffee.

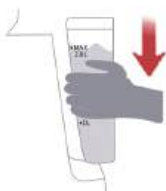
8. OPERATIONAL INSTRUCTIONS

8.1 Making Coffee

Step 1. Extract the tank by pulling it up wards., Fill the water tank with clean and fresh water (Do not exceed the MAX line).



Step 2. Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



Step 3. Make sure the bean box is installed in place, and the grind indicator turns from flashing to illuminating solidly, it means the coffee grinder is ready for use.

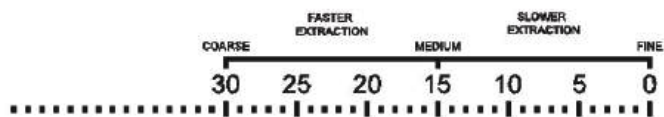


NOTE

- 1. When the bean box is not installed, the grind indicator flashes.**
- 2. When the grinding function cannot be used normally due to system restriction, press the Grind button, and the grind indicator flashes in white with three beeps.**
- 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 grinding rest time reaches 6 minutes, the machine will automatically release the limitation, the grinder can resume to work again; hold and press the Grind button to adjust the grinding time.**

Step 4. Check whether the Grind Size has been adjusted.

see Figure1. from 0 to 30, coffee power is from fine to coarse, bigger number for coarser coffee powder.

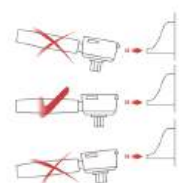


Step 5. Fill bean hopper with freshly roasted coffee beans.



Step 6. Install the Hopper lid of the Bean Hopper.

Step 7. Properly insert the portafilter into grinding cradle. (If the portafilter is not installed parallel to the machine, the coffee will splash and leak from the gap of the connection position.)



Step 8. Insert the Power Plug.Press POWER button, the whole machine enters to preheat mode, power indicator flashes in the form of breathing light; at the same time grind indicator lights up;

Step 9. LIGHTS are always on in white = Espresso Machine ready to use.



Recommendation: We suggest that you can preheat the appliance, including the funnel, filters, and cup before extracting coffee, so that the coffee will not be affected by the coldness of appliance.

Step 10. Place a cup on counter top and position Steam Wand. Turn the knob to HOT WATER position.



Step 11. Half fill the cup with hot water to preheat the cup. Return the knob to STANDBY position.



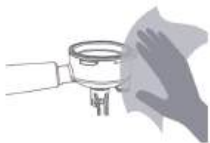
Step 12. Place a filter into the portafilter. Select either the Single Cup Filter or Double Cup Filter.



Step 13. Hold Portafilter under Group Head, press the SINGLE or DOUBLE button, wait for 2 seconds to flow out water.



Step 14. Wipe Filter with a dry cloth.



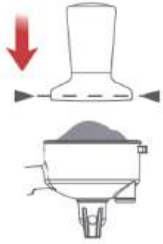
Step 15. Dose the filter with coffee grinds. (For details about setting the grind size, see "5.3 GRIND DOSE")

-Single Cup=13-15g of grinds.

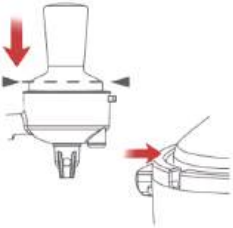
-Double Cup=18-20g of grinds



Step 16. Evenly tamp (press) grinds to the level indicated.



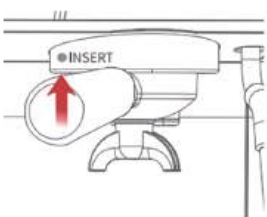
Step 17. As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.



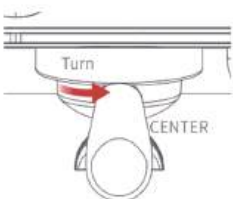
Step 18. Wipe away any excess grinds to clear edges.



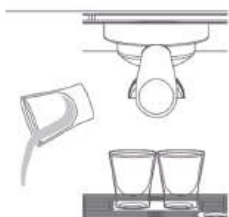
Step 19. Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.



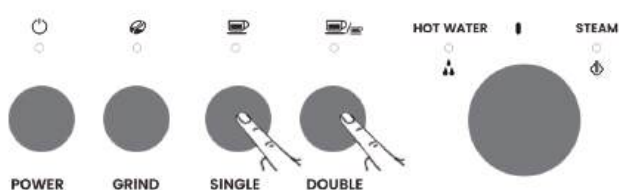
Step 20. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



Step 21. Empty the cup and Position the cup on the drip tray. Remove the drip tray cover if the cup is too tall.



Step 22. Press the SINGLE or DOUBLE button, the machine will start brewing automatically.



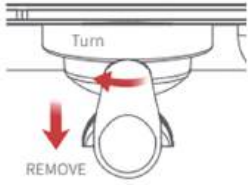
Step 23. Extraction begins and will automatically stop.



NOTE

1. Each function button has its corresponding indicator.
1. Coffee brewing, hot water and steam function cannot work at the same time, only one function can work in one time.

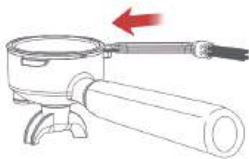
Step 24. To avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound, wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise.



Step 25. Discard the coffee puck in the portafilter.



Step 26. To remove filters from the portafilter, use the flat end of the cleaning brush to lift the filter out of the portafilter.



Step 27. Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



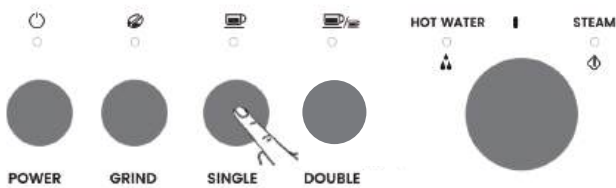
Step 28. Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



Step 29. Use a clean cloth to wipe the filter and portafilter dry.



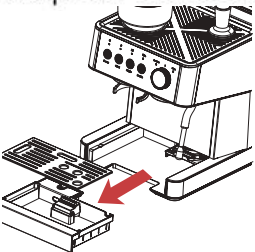
Step 30. Press the SINGLE Button to select Single-shot Mode, and wait 2 seconds to dispense water once to clean the coffee grounds around the Group Head.



Step 31. Use a clean cloth to wipe the coffee grounds left on the Group Head.



Step 32. Remove the Drip Tray and pour away the water.



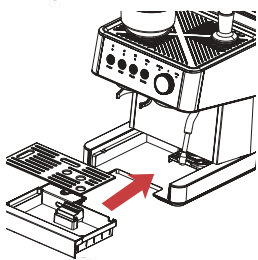
Step 33. Rinse the drip tray and its cover with clean water.



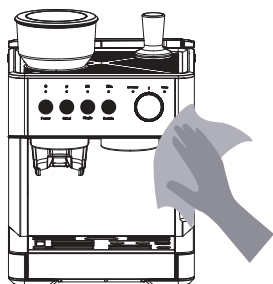
Step 34. Wipe the drip tray with a clean cloth.



Step 35. Put it back.



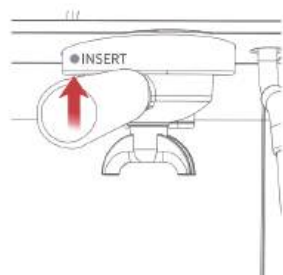
Step 36. Wipe down the machine with a clean cloth.



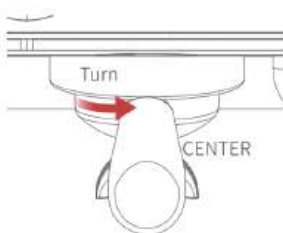
Step 37. Place a filter into the portafilter.



Step 38. Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.



Step 39. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.





NOTE

1. If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
2. Do not remove the portafilter when it is in use to avoid scalding.
3. If the portafilter is not installed in place during brewing, press the **SINGLE** or **DOUBLE** button to stop the brewing and then wait for 20 seconds before detaching the portafilter.

8.2 Boil Hot Water

1. Put a cup under the steam tube.
2. In standby mode, turn the knob to "hot water", the machine enter into hot water mode, at this time, hot water indicator light will flash, other indicators keep the original state, and hot water flows out from the steam nozzle.
3. Turn the knob to "I" position, the hot water function is stopped, the hot water indicator stays solid. The machine will enter standby mode.




NOTE

1. The maximum water output of hot water function is 25.75oz (170ML). It's important to use a big enough container 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 "I" position in time; if not, the steam indicator and hot water indicator will flash quickly as an alarm, and the coffee-brewing function can not be operated.
2. When the indicators of Power, Grind, Single-cup, and Double-cup flash quickly, it indicates that water shortage in the tank occurs.



8.3 Steam Preheating and Steam Function

1. Fill the milk pitcher with about a 3oz (100 ml) of milk (to make a cappuccino), or about a 5oz (150 ml) of milk (to make a latte macchiato). Place the pitcher with milk under the steam tube.


-
2. Under the standby mode, turn the knob to the steam position and the preheating for steam function is activated, at that time, and then the steam indicator illuminates solidly, while the hot water indicator, single-cup indicator and double-cup indicator extinguish, and the other indicators keep their original state.
 3. When the steam indicator turns to flash, the preheating for steam function is completed, the appliance enters to the steam mode, and the steam outlet starts to dispense steam.
 4. Make sure that the end of the steam tube extends 1 cm into the surface of the milk and that the pitcher is tilted.
 5. When the milk foam reaches the required amount and temperature, turn the knob to the “” position to complete the milk foam function.



NOTE

- 1. The steam function will generate high temperature steam, please pay attention to avoid scalding when using it;**
- 2. To ensure good foaming effect of milk, wait the steam runs for 3-5 seconds, and then turn the knob to the “” position in the middle, extend the steam tube into the milk, and then turn the knob to steam position to froth the milk.**
- 3. After the steam function has reached the maximum time”, please turn the knob to the “” position in time. If it is not turned back, the STEAM and HOT WATER indicators will flash as an alarm. All the functions except the Grind function can not be operated.**

8.4 Sleep state:

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

8.5 Adjust the coffee maker settings

Set the grinding time

1. When adjusting the amount of coffee powder, make sure that the coffee bean box is installed correctly and filled with appropriate amount of coffee beans.
2. To adjust the Single-cup grinding amount, press and hold the Grind button until the Grind indicator starts to flash and the grinder starts to work.
3. Release the Grind button to stop grinding after the desired coffee powder volume is reached, the buzzer sounds, and the system will record the grinding time (Adjustable time range is 4s-18s).

8.6 Restore to factory grinding time

Press and hold Power button + Grind button at the same time to restore to factory grinding time, then all indicators flash 2 times, and the buzzer sounds once to remind you that the factory setting for grinding time has been restored (The whole machine factory settings are also restored at the same time).

8.7 Set the coffee volume

1. When adjusting the coffee volume, make sure there is enough water in the tank.
2. To adjust the coffee volume, press and hold the Single-cup button or Double-cup button until the corresponding indicator flashes and the coffee machine starts to dispense coffee.
3. Release the selected button to stop dispensing when the desired coffee volume is reached, the buzzer sounds for 1s, and the system will record the volume set by the user.

When brewing coffee for the next time, the Single and Double cup volume will be determined by the last setting. (The maximum coffee volume for Single-cup is 125ml, and maximum coffee volume for Double-cup is 250ml).

8.8 Restore to factory coffee volume

1. Restore to default Single-cup volume: press and hold Power button + Single-cup button, the Single-cup indicator flashes twice, and other indicator extinguish. The buzzer sounds for 0.7s after confirm the setting, and the machine enters to standby mode;
2. Restore to default Double-cup volume: press and hold Power button + Double -cup button, the Double -cup indicator flashes twice, and other indicator extinguish. The buzzer sounds for 0.7s after confirm the setting, and the machine enters to standby mode.

8.9 Set the Standby Time

To enter into the mode for setting the standby time, hold and press the Grind button and Single-cup button at the same time, the power indicator flashes, the indicator of the time set at the last working cycle illuminates solidly (Standby time for Grind function: 10 minutes; Standby time for Single-cup coffee function: 20 minutes; Standby time for Double-cup coffee function: 29 minutes), while other indicators extinguish.

8.9.1 Settings: Press one of the icons below to set the standby time to the level you want.

- Press the Grind button to set the standby time as 10 minutes, the power indicator flashes, the grind indicator illuminates solidly and other indicators keep their original states;
- Press the Single-cup button to set the standby time as 20 minutes, the power indicator flashes, the single-cup indicator illuminates solidly, and other indicators keep their original states;
- Press the Double-cup button to set the standby time as 29 minutes, the power indicator flashes, the double-cup indicator illuminates solidly and other indicators keep their original states.

8.9.2 Save the setting: Press the Power button to save the set time, the buzzer sounds once and the machine enters to standby state.

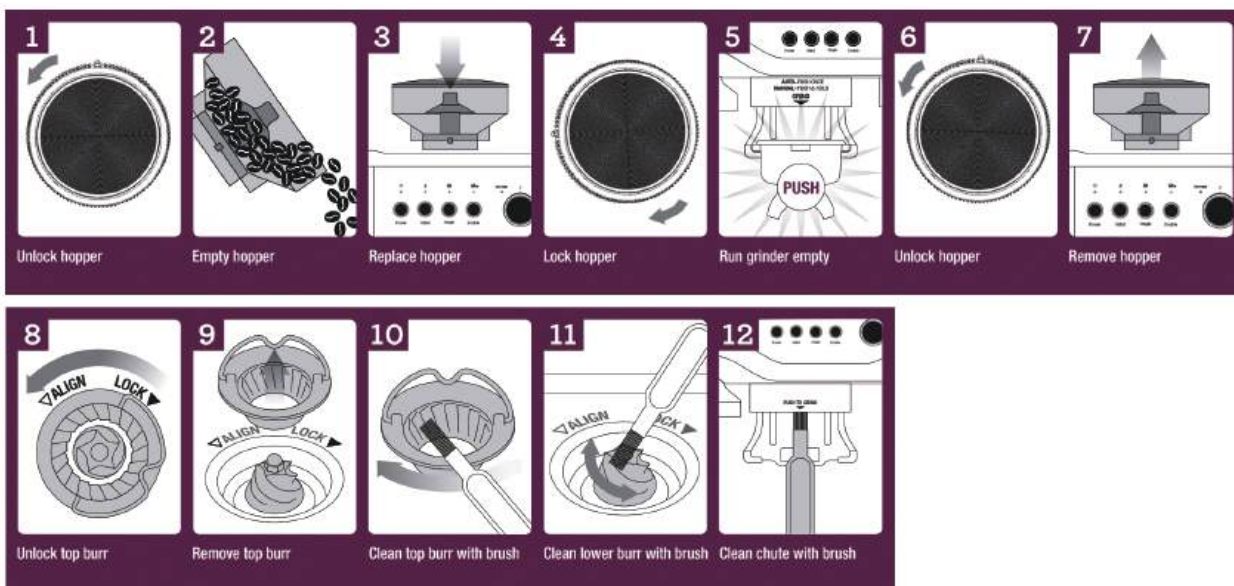
9.CARE & CLEANING

9.1 Clean the Grinder

When using the coffee grinder, the powder-dispensing channel may be blocked because of the influence of coffee beans and some other factors. Please clean the powder-dispensing channel in time when following circumstances occur:

- a.** Clean the powder-dispensing channel and grinding wheel at least once every two weeks.
- b.** When there's reduction in powder amount, please clean the powder-dispensing channel and grinder wheel.
- c.** When the coffee grinder is used to grind fine coffee powder, please clean the powder-dispensing channel in time.
- d.** The machine is equipped with an anti-static system which could prevent coffee powder from spreading outside during grinding. When coffee powder floats out from portafilter, please use a brush to clean the powder entrance area in time.

9.1.1 Cleaning Method for Grinder:






WARNING

1. Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during decalcifying.

2. Care should be taken as the grinder burrs are extremely sharp

9.2 Clean the Steam Wand

- a.** The steam wand should always be cleaned after texturing milk. Wipe the steam wand with a damp cloth. Then with the steam wand tip directed over the drip tray, briefly set the dial to the STEAM position. This will clear any remaining milk from inside the steam wand.
- b.** If any of the holes in the tip of the steam wand become blocked, ensure the dial is in the "  " position. Press the POWER button to switch the machine off and allow to cool. Use the pin on the end of the provided cleaning tool to unblock the hole(s).
- c.** If the steam wand remains blocked, remove the tip using the integrated spanner in the cleaning tool and soak in hot water. Use the pin on the end of the provided cleaning tool to unblock the hole(s) before re-attaching to the steam wand.

9.3 Clean the Filter Baskets and Portafilter

- a.** The filter baskets and portafilter should be rinsed under hot water immediately after use to remove all residual coffee oils.
- b.** If any of the holes in the filter basket become blocked, use the pin on the end of the provided cleaning tool to unblock the hole(s).
- c.** If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

9.4 Clean the Shower Screen

- a.** The group head interior and shower screen should be wiped with a damp cloth to remove any ground coffee particles.

b. Periodically purge the machine. Place an empty filter basket and portafilter into the group head. Press and hold the SINGLE button and run a short flow of water to rinse out any residual coffee.

9.5 Cleaning the Drip & Storage Tray

a. The drip tray should be removed, emptied and cleaned at regular intervals, Especially when the red float exceeds the drip pan grid.

b. Remove the grid from the drip tray. Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

c. The storage tray (located behind the drip tray) can be removed and cleaned with a soft, damp cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

10.DESCALING INSTRUCTION

10.1 Descaling reminder

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine and taste of the espresso.

It is recommended to descale the machine every 4-6 months and especially when you are not using the machine for an extended period (such as going on vacation).

When the system detects that the flow amount of the whole machine reaches 15 liters, the indicators of single-cup, double-cup, steam and hot water will flash at the same time as a descaling reminder.

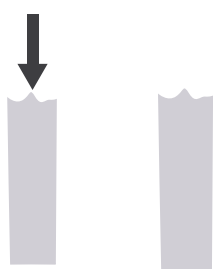
10.2 Descaling preparation

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

A. Fill the water tank with 1 liter of water. Add the descaling tablets and wait for the descaling tablets to dissolve.

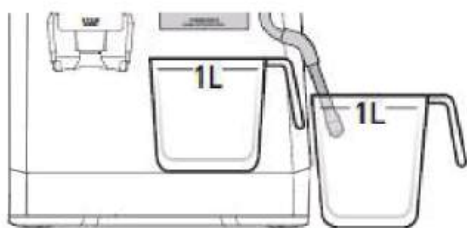
B. Add half a cup of liquid descaling agent into the water tank, then add 1 liter warm water to allow the solution to mix thoroughly.

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.



10.2.2 Place container

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



10.2.3 Empty the drip tray and install it in place.

10.2.4 Turn on the machine and make it stay under the standby mode.

NOTE:

1. You can exit the cleaning program at any time by pressing the Power Button.
2. If the descaling doesn't start within 1 minute, the appliance will exit the descaling cycle and return to standby mode.

10.3 Descaling operation


Step 1. Standby mode

Under the standby mode, hold and press the Grind, Single-cup and Double-cup button for 5 seconds to start the descaling process, at that time, the power indicator flashes, the hot water and steam indicator illuminate solidly, the single-cup and double-cup indicator extinguish, and other indicators keep their original states.

Step 2. Descaling cycle

Turn the knob to steam position.

The steam indicator flashes, other indicators keep their original states. The pump starts to work, the hot water will go through from the brewing head and steam tube. When hot water dispensing is stopped, the power indicator flashes slowly, the steam and hot water indicators flash quickly, single-cup and double-cup indicators and other lights keep their original states.


Turn the knob to "  " position, the steam and hot water indicator will illuminate solidly, and other indicators will keep their original states.

Step 3. Cleanup cycle

Important: Allow up to 5 minutes to complete the following steps before exiting the descaling cycle: Clean the water tank; Fill the water tank; Empty the containers. The steam tube and brewing head need to be cleaned with fresh water to remove the descaling solution as the steps shown below:

1. Turn the knob to hot water position;
 2. The hot water indicator will flash, other indicators will keep their original states.
- The pump starts to work, the hot water will go through from the brewing head and steam tube. When the hot water dispensing is stopped, the hot water and the steam indicators will flash, the Power and Grind indicators illuminate solidly, single-cup and double-cup indicators extinguish.

Step 4. Descaling completed

The power indicator stops flashing. Turn the knob to the "  ", the descaling cycles will be cleared, and the machine will return to standby state.

11. CLEANING AND MAINTENANCE

11.1 Cleaning

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 coffee machine to remove dirt.

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

3. Turn the metal portafilter clockwise to detach it to remove the coffee grounds, then you can use detergent to clean the portafilter and metal filters, but you must rinse them with clean water after.


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

NOTE: The detachable water tank cannot be washed in the dishwasher.

NOTE: The machine is equipped with tool box which is used for storing cleaning pin and cleaning brush. Single-cup filter and Double-cup filter can be stored in the tool box as well. The tool box is placed to the lower right corner of the machine, and you can see it when you remove drip tray from the machine.

11.2 Maintenance

11.2.1 Water Shortage Reminder

When the water tank is short of water, the machine will remind the user to refill water in water tank. At that time, the power indicator“”, grind indicator, single-cup indicator, double-cup indicator will flash, and other indicators keep their original states, accompanied with a buzzer sound.

NOTES:

1. The reminder will appear when the coffee powder used 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 minutes after reminder occurs, the machine will enter into standby mode.

11.2.2 Restore To Factory Settings

In the case of wrong settings, the user can hold and press the Power button and Grind button at the same time. The machine will beep and all the indicators will flash for 2 times together. Then the machine will return to the factory settings.

11.2.3 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.

12.TROUBLESHOOTING

Malfunction	Reason	Solution
No indication.	Check that the plug is in place and Power button is pressed.	Insert the power plug, make sure you press the Power button.
The grind indicator on the frontpanel of the machine is flashing.	The bean box is not installed.	Install bean box well in position.
There are water marks on the bottom of the machine.	1. The water tank or the water tray is not installed in place. 2.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 forreparation.
You will hear a ticking sound after starting the machine and a hissing sound after the coffee is delivered.	This is a normal phenomenon and the sound is produced by the normal operation of the pressure control valve.	

Coffee without crema.	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 is produced.	1. The steam function is not preheated. 2. The steam nozzle is blocked.	1. The machine can only produce steam after the machine is preheated under the steam mode. 2. 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 dispenses and the machine will pump water automatically.	After steaming is completed, the pressure needs to be released to reduce the temperature. At that time, other operations cannot be performed. The water-pumping operation is used for cooling down the heating element quickly.	It takes 20-30 seconds to release the pressure and cool down. After the pressure is released and the cooling down is completed, the indicators on the control panel work properly, and then you can brew coffee or make hot water normally.

No coffee comes out from portafilter, or coffee comes out from portafilter drop by drop, or the portafilter cannot be installed in portafilter bracket properly.	Excessive amount of coffee powder, too fine coffee powder or excessive pressure.	The amount of powder should not exceed the standard. Adjust the grinder level of the grinder appropriately until it is suitable. The ground coffee should not be tamped repeatedly
		with excessive force when tamping the powder.

WARNING: Please do not disassemble the appliance and contact the local maintenance agency if the reason of the malfunction is not found.

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.



Thank you for purchasing this product! If you have any questions about the product, such as missing parts, damaged products, product assembling, and operation, please contact us via customer service number: **213-4467172 or 661-4358826**

IMPORTANT

Please call our customer service department for any consulting:

213-4467172

661-4358826

(8:30am - 5:30pm P.S.T.)

DATED PROOF OF PURCHASE IS REQUIRED FOR WARRANTY SERVICE.

AVIS

Veuillez appeler le service à la clientèle pour toutes questions au:

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661-4358826

(8:30am - 5:30pm P.S.T.)

PREUVE D'ACHAT ORIGINALE REQUISE POUR SERVICE DE GARANTIE.

IMPORTANTE

Sólo hay que llamar nuestro departamento de servicio al cliente en caso de tener preguntas o inquietudes:

213-4467172

661-4358826

(8:30am - 5:30pm P.S.T.)

SE REQUIERE PRUEBA DE COMPRA CON FECHA PARA SERVICIO BAJO GARANTÍA.

Address: ROWAN ELECTRIC APPLIANCE LLC
750S. Valley View Avenue, San Bernardino, CA 92408
Phone: 213-4467172 or 661-4358826

8:30am-5:30pm PST. Monday to Friday