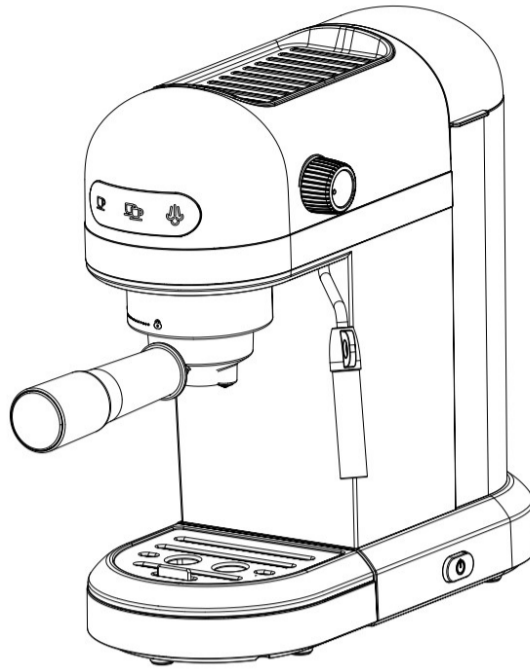


Espresso Coffee Machine



Item	COFF1001
Voltage	220-240V~
Frequency	50/60 Hz
Power	1350W
Water tank	1.4L
Pressure	20Bar

IMPORTANT SAFEGUARDS

Before using machine always carefully read and comply with all these instructions. We cannot accept any responsibility for the consequences of improper use.

1. Warning: potential injury may cause from misuse of appliance
2. The heating element surface is subject to residual heat after use.
3. Cleaning and user maintenance shall not be made by children without supervision.
4. 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.
5. 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.
6. Children shall not play with the appliance.
7. Before using checks that the voltage of wall outlet corresponds to coffee maker rating plate;
8. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
9. Do not place the coffee maker on hot surface or beside fire, avoid to be damaged.
10. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before taking off, attaching components or before cleaning.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.

- Return appliance to the nearest authorized service facility for examination, repair or adjustment.
12. The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
 13. Place appliance on flat surface or table, do not hang its power cord over the edge of table or counter;
 14. Be careful to ensure that the power cable does not become trapped and does not rub against sharp edges.
 15. Ensure that the power cord does not touch hot surface of appliance;
 16. Do not touch any hot parts. Use the handle of the filter holder or steam pipe ;
 17. To protect against fire, electric shock and injury to persons, do not immerse appliance or power cord into water or any other liquids;
 18. Do not use outdoors, It must be protected against freezing conditions;
 19. Do not fill more than 1.4L to upper MAX mark, when pure water in water tank;
 20. Once the fault, defect or machine drop caused by suspicious defect, unplug the power plug immediately, do not operate on the problem machine;
 21. Save these instructions booklet for future reference;
 23. Do not immerse the machine into water.

CLEAN AND MAINTENANCE

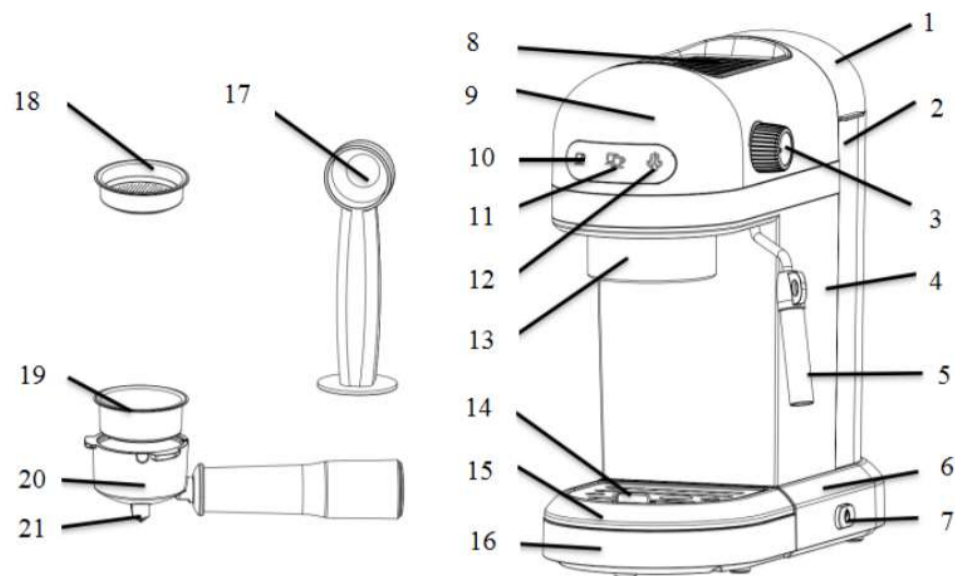
1. The machine has to be switched off and cooled down;
 2. Use a clean damp cloth to clean the stainless steel surface;
Note: Do not use abrasive sponges and alcohol or solvents.
 3. Clean the outlet and the seal ring under the group head with professional brush;
 4. Clean steam outlet, confirm there is no blockage
-
5. Detach the metal funnel through turn it anticlockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last you must rinse with clear water.
 6. Clean all the attachments in the water and dry thoroughly.
 7. Clean drip tray and removable shelf regularly then dry them.
 8. Clean water tank regularly.

***CLEANING MINERAL DEPOSITS**

1. The machine builds up lime scale deposits over time, and you need descale the machine 2-3 months;
2. Pour water and descales in water tank up to MAX capacity (water and descale ratio is 4:1, follow the instruction of descale. Please use "household descale", or you can use the citric acid replace descales (water and citric acid ratio is 100:3);
3. Lock the filter holder (no coffee powder) into the group head. According to part "B" MAKE ESPRESSO COFFEE;
4. Touch coffee button, make about 150ml coffee(or Make 3 cups of coffee). Then touch Steam warm-up switch, it starts preheating , open steam knob after steam indicator always lights on, release steam about 2min and turn off the knob, then make descales deposit in the machine at least 15min;
5. Repeat the steps 4 for 3 times;
6. Touch double coffee button to brew coffee and repeat the steps until there is no descales left;
7. Make coffee again(no coffee powder), repeat the steps 4 for 3 times (no need wait for 15 min), then repeat brewing until no water is left in the boiler;
8. Repeat the step 7 at least 3 times to make sure the piping is cleanly.

HOUSEHOLD USE ONLY

Accessories:













- | | | |
|--|--|-----------------------|
| 1. Water tank cover | 2. Water tank | 3. Steam control knob |
| 4. Main body | 5. Steam pipe and nozzle | 6. Base |
| 7. ON/OFF switch | 8. Warm cup board | 9. Top cover |
| 10. Single-cup coffee switch/ indicator lamp | 11. Double-cup coffee switch/ indicator lamp | |
| 12. Steam warm-up switch/ indicator lamp | 13. Funnel holder | |
| 14. Buoy | 15. Drip tray cover | 16. Drip tray |
| 17. Coffee spoon | 18. Single-cup coffee filter | |
| 19. Double-cup coffee filter | 20. Filter Holder | 21. Coffee outlet |

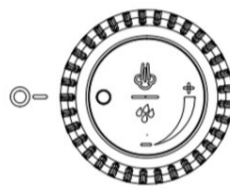
Warning: The machine must use a grinding Coffee powder and just make coffee, coffee drink(ex: Cappuccino, Latte and so on), heating milk, and other irregular use may cause danger.

Operation manual



- “” : **ON/OFF switch**, Press the switch, the machine is powered on, the indicator lamp “”、“” and “” flashing on, the machine starts to preheat. when the all indicator lamps stop blinking and turns normal on, the preheating is completed, that the machine enters the making coffee or hot water mode. Press the switch again during or after preheating, and the machine is powered off. (If the indicator lamp “” keeps flashing fast when the machine is powered on, check the steam knob and rotate clockwise to put it off.)
- “” : **Single cup of coffee switch**, Touch it to start extracting coffee after preheated, the indicator lamp “” breath flashes. Automatically extract until the machine stops working or touch the button again to stop working during the extraction process, the indicator lamp “”、“” and “” become constant light. (The automatic extraction time machine has been set and contains pre-brewed coffee time)

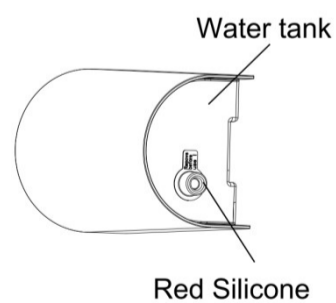
- “☕” : **Double cup of coffee switch**, touch it to start extracting coffee after preheated , the indicator lamp “☕” breath flashes. Automatically extract until the machine stops working or touch the button again to stop working during the extraction process, the indicator lamp “☕”、“☕” and “☞” become constant light. (The automatic extraction time machine has been set and contains pre-brewed coffee time)
- “☞” : **steam preheating switch**, touch the switch, the indicator lamp “☞” flashes , begin to preheat the steam. After the preheated, the indicator lamp “☞” become constant light and the machine enters the steam making mode. (If you touch the steam preheating switch again during the whole process, the machine switches back to the coffee extraction state from steam preheating. If the indicator lamp “☕”、“☕”flashing , It indicates that the coffee temperature is too high, you need to cool naturally or make hot water manually. Coffee cannot be extracted until the indicator lamp “☕”、“☕”and“☞” become constant light.)
- **The steam knob:** The steam knob shown below is in the closed position. There are two working states when the steam knob is turned on. When the machine is in coffee mode, the steam pipe gives hot water. When the machine is in steam mode, the steam tube gives steam .




Note: when the power is turned on, the steam preheating indicator keeps flashing fast, it means that the steam knob is not closed, and you can turn the steam knob to the closed position .

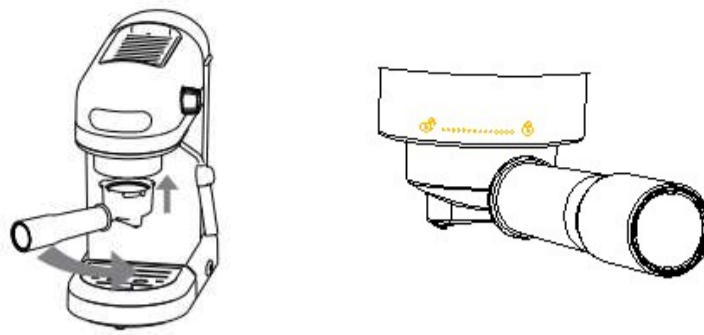
A. BEFORE THE FIRST USE (Important)

1. Move the coffee maker from the package, and check the accessories according to the list;
2. Clean all the detachable components;
3. Remove the red silicone from the water tank before using the coffee maker ;




4. Pour water into water tank and the water level should not exceed the "max" mark, Put back the water tank and close the water cover;
5. Plug in and press the ON/OFF switch “☞” . At this time, all indicator lamps are flashing, The machine starts to preheat, when the indicator lights stop blinking and turns normal on, the preheat is completed, it takes about 1 minutes.
6. After the preheating is completed, turn the steam knob counterclockwise to the maximum position, and the electromagnetic pump works until continuous hot water comes out from the steam pipe and at least 30 seconds (this process takes 1-2 minutes) to clean the steam pipe, then turn off the steam switch;
7. From position “☞” to position “☞”, rotate counterclockwise to install the filter holder (No coffee powder added) into the funnel holder of the machine,

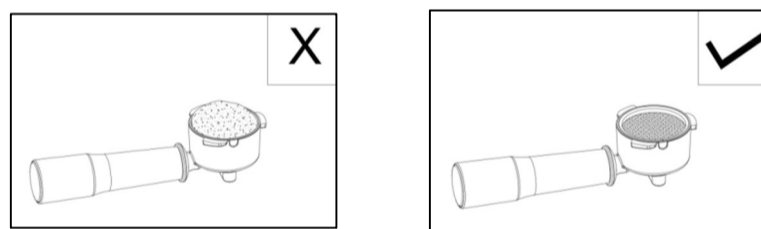
then touch the double-cup coffee switch “” to let the hot water out to wash the coffee filter and the cup .





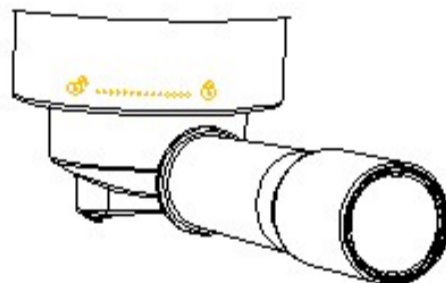
B. MAKE ESPRESSO COFFEE (Double-cup Coffee for example)


1. Open the lid, take out water tank, and pour appropriate water into tank. Do not exceed the MAX capacity;
2. Put back the water tank and close the lid;
3. Plug in and press the ON/OFF switch “”, all indicator lamps re flashing, machine start preheating, preheating will be finished after 1min, coffee and steam indicator lamp will always light on ;
4. Take out filter holder, pour appropriate coffee powder(16-16.5gram) into the coffee filter with coffee spoon, then press the coffee powder tightly, clean the extra coffee powder overflow the edge of holder, to avoid damage the seal ring of group head.

Note: If too much coffee powder remaining in the edge of the filter, will easily to cause poor sealing and water leakage.



5. Rotate the high-pressure funnel assembly counterclockwise from position “” to position “” (must be tightened);



6. Put cup(s) under coffee outlet;
 7. Touch the double-cup coffee switch “”, the machine starts pumping water, and coffee flows out of the coffee nozzle;
 8. The coffee machine automatically stops working (the light from Breathing light on to a constant light), and the coffee is made at this time, then remove the coffee cup;
- Warning:** Do not leave the coffee machine unattended during the coffee making process, as it sometimes requires manual operation.
9. After the coffee is made, take out the high-pressure funnel assembly by rotating it clockwise, clean the coffee grounds in the filter in time, and rinse it with hot water. Touch the single-cup or double-cup coffee button, flush the outlet with water, install the clean high-pressure funnel assembly on the outlet, and wait for the next use.
 10. When making a single cup of coffee, use a single-cup coffee filter, touch the single-cup coffee switch when making, and the other steps are the same as

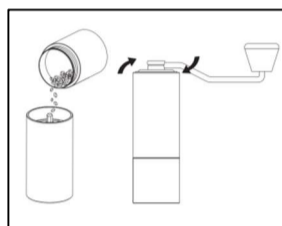
double-cup coffee making.

Warning: Do not touch the hot surfaces of the machine with hands to avoid scald, especially brewing outlet, steam nozzle when use machine.

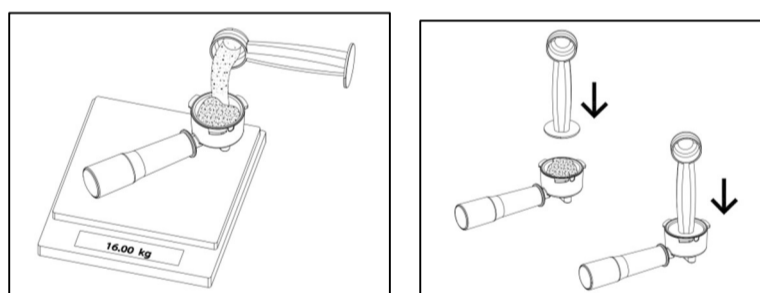
★ How to make a good cup of coffee

Grinding coffee bean and grinding quality largely determines the quality of coffee, the time should be 25s-30s to make a cup of coffee, if the powder is too coarse, coffee extract inadequate, the taste is light, and color is lighter, the cream also will be very thin, and color is white; if the powder is too fine, coffee over extraction, it will be too dark, and no cream. A good cup of coffee should use freshly ground coffee beans (use burr coffee grinder), and use appropriate amount of coffee beans. Each time when you making coffee with coffee powder, the freshness of the beans is very important, long time storage will make coffee bean oil decomposition.

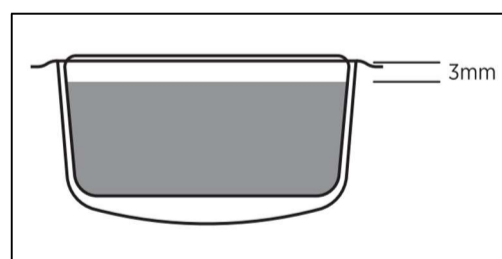
1. Use the bean grinder to adjust the appropriate grinding thickness, and then pour the fresh coffee beans into the grinding chamber for grinding. Use the bean grinder to adjust the appropriate grinding thickness.



2. It is recommended to weigh each time you make coffee to ensure the amount of coffee powder added (single cup: 9-9.5g; double cup: 16-16.5g), and compact the coffee powder with a powder press:



3. Distance to the surface of pressed coffee powder should be about 3mm away from the edge of the filter cup (important indicator). Too high or too low will affect the extraction pressure and effect of coffee, please reduce or increase the amount of coffee powder;




4. Coffee making time : single cup of coffee: 22 seconds, double cup of coffee: 32 seconds, the machine has set the time;

5. Make coffee liquid : single cup of coffee: 25-35g; double cup of coffee :40-60g, this can be adjusted by the thickness of the ground coffee.

C. MAKE CAPPUCINO


1. Prepare espresso first with a large enough cup according to part "B";
2. Use whole, fresh cold milk out of the fridge(8°C-10°C), and pour 1/3 milk in cup;

Note: Use a stainless steel cup, and cup diameter should not less than 70 ± 5mm, due to the volume of milk will increase after frothing.

3. Touch steam switch “”, it starts preheating, Single-cup and Double -cup coffee indicator go out, steam indicator is flashing, then wait for steam indicator lights on, now preheating finished.
4. Put an empty cup under the steam pipe, turn the "steam knob" counterclockwise to the maximum position, release a little water in the steam pipe, and turn the "steam knob" clockwise to turn off the steam after the steam comes out.
5. Put a stainless steel cup under steam nozzle, Let the steam pipe nozzle float below the surface of the milk;
6. Open steam knob, rotate it to the maximum position to frothing milk;
7. When desired milk foam reached, then turn off knob, steam is stopped, remove cup and pour the frothed milk into prepared espresso, now cappuccino is ready, you can add some sugar or Coco powder if you like it.

Note: After the steam stops spraying, please clean the steam pipe assembly immediately and discharge the milk in the pipe to prevent the milk froth from scaling on the pipe wall. During the operation, due to the high surface temperature of the steam pipe, be sure not to be scalded.

D. MAKING HOT WATER

1. Put a container under hot water outlet;
2. When all indicator lamp always keep on, Open steam knob, rotate it to the maximum position, hot water will be come out from hot water pipe immediately: In the process of making hot water, the single-cup coffee indicator “” Breathing light on;
3. When the hot water reaches the required amount, turn the "steam knob" clockwise to the off position, and the hot water stops flowing out.

Reminder: The hot water function can also be used to quickly cool down the coffee machine.


Note: When using, be careful of the hot parts of the machine. Especially the water outlet (funnel holder), hot water nozzle and steam pipe. When

operating, please do not put your hands on the above parts for any reason.

E. HEATING LIQUID (Steam function)

1. Use a stainless steel cup, pour cold liquid to 1/2 cup;

Note: Cup diameter should not less than 70 ± 5mm. Because it is heated by steam to avoid liquid overflows or spills when steam is released.

2. Touch steam button “”, it starts preheating, the single and double cup coffee indicator lights go out, then steam indicator lamp is flashing, preheating will be finished after steam indicator lamp light on.
3. Put a cup under steam nozzle, let steam nozzle insert into the liquid;
4. Turn on steam knob, release steam.
5. Turn off the steam knob when desired temperature is reached, now steam is stopped.

Note: Clean steam nozzle immediately after use, to prevent milk scaling. Caution high temperature of hot water outlet when in use.

INDICATOR TIPS

Single-cup Coffee Indicator	Double-cup Coffee Indicator	Steam Indicator	Cause	Solution
Flashing	Flashing	Flashing	Coffee and hot water is pre-heating	/
Lights on	Lights on	Lights on	Coffee and hot water pre-heating finished	/
Breathing light on	Lights off	Lights off	Making single cup coffee or water	/
Lights off	Breathing light on	Lights off	Making double cup coffee	/
Lights off	Lights off	Flashing	Steam is pre-heating	/
Lights off	Lights off	Lights on	Steam pre heating finished	/
Lights off	Lights off	Breathing light on	Making steam	/

Lights off	Lights off	Lights on	Steam finished	/
Flashing quickly	Flashing quickly	Flashing quickly	Temperature sensor short circuit or open circuit	Please contact with authorized service facility for repairing.
Flashing quickly	Flashing quickly	Lights off	After making the steam, touch the steam switch (the temperature is too high)	Wait temperature naturally fall or open steam button to making hot water quick cooling
Lights off	Lights off	Lights off	Turn off	/
			Thermal fuse open circuit	Please contact with authorized service facility for repairing.
Lights off	Breathing light on	Lights off	Standby for more than 30 minutes	Touch display switch

TROULBE SHOOTING

Problem	Cause/Result	Solution
No water comes out	Water tank is empty	Pour water in water tank
	The input voltage or frequency is inconsistent with nameplate	Make sure the voltage and frequency is consistent with the nameplate
	Machine malfunctions	Please contact with the authorized service
No steam is generated	Steam nozzle clogged	Clean steam nozzle
	Water tank is empty	Pour water in water tank
	Machine malfunctions	Please contact with the authorized service
Coffee runs out around the edge of the filter	Too much powder in the filter	Turn off the machine and wait for it cool down, clean the filter, then pour appropriate coffee powder
	There is powder in the seal ring under group	

holder	head	
	Implementation of the above operation problems still exist	Please contact with the authorized service
Coffee comes out too slow or no coffee comes out	coffee powder is too fine, and clogged filter	With thicker coffee powder
	Filter holes are blocked	Brush / clean the filter
	Water tank is not inserted	Insert the water tank in place
Water leakage on the bottom of machine	Drip tray is filled up	Please clean the drip tray
	Machine malfunctions	Please contact with the authorized service
Machine is not working	The power cord is not plugged well.	Plug the power cord into a wall outlet correctly,
	NTC is short circuit	Please contact with the authorized service
	Machine malfunctions	
The steam cannot froth.	Steam indicator not light on	Wait steam indicator lights on.
	The container is too big or the shape is not fit	Use high and narrow cup or garland cup
	Used skimmed milk	Use whole milk

*If you have not been able to solve the problem, contact customer support in your country.

Content of hazardous substances in the product						
Accessory	Hazardous Substances					
	(Pb)	(Hg)	(Cd)	(Cr(VI))	(PBBs)	(PBDEs)
Plastic	○	○	○	○	○	○
Hardware	○	○	○	○	○	○
Power Cord	×	○	○	○	○	○
Electrical device	×	○	○	○	○	○
Silicone	○	○	○	○	○	○

parts						
Package	○	○	○	○	○	○

This form is compiled in accordance with the provisions of SJ/T 11364.
○: Indicates that the content of the hazardous substance in all homogeneous materials of the part is within the limit requirement of GB/T 26572.
×: It means that the content of the hazardous substance in at least one of the homogeneous materials of the part exceeds the limit requirement of GB/T 26572.

Environment friendly disposal



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.