

# Café Espresso Quick Reference Guide



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## Single time setting of coffee parameters

### Adjusting coffee parameters during a brew cycle.

- Set the amount of coffee beans during the grinding process.
- Set the volume of coffee when making coffee.
- Set the dispense time of milk foam to control the volume when making cappuccino.
- Set the dispense time of milk to control the volume when making latte.
- Set the temperature of hot water before making hot water.
- Set the hot water volume when making hot water.
- Set the dispense time of hot milk to control the volume when making hot milk.
- Set the dispense time of hot foam when making hot foam.

### Detail instructions

You can set the strength of coffee before making the beverage and the volume of the beverage during the brew cycle. The settings will not be saved.

|  |                         |   |
|--|-------------------------|---|
|  | <b>STRONG</b><br>●●●    | When grinding the coffee beans, you can rotate the rotary button to adjust the amount of coffee beans. To the left is <b>STRONG</b> ●●●, and to the right is <b>normal</b> ●●●. The default amount is <b>normal</b> ●●●.  |
|  | <b>VOLUME</b><br>40ML   | When making long coffee, coffee volume can be adjusted by using the rotary button. For example, the current volume is 100ml, 2 clicks to the left to reduce to 80ml and 2 clicks to the right to increase to 120ml.   |
|  | <b>FOAM TIME</b><br>20S | When making cappuccino, milk foam or coffee latte, the foam making time can be adjusted by rotating the rotary button while the milk foam outflows. For example, the current time is 20s, 2 clicks to the left to reduce to 18s and 2 clicks to the right to increase to 22s. |
|  | <b>MILK TIME</b><br>15S | When making hot milk or coffee latte, milk dispensing time can be adjusted by rotating the rotary button. For example, the current milk dispensing time is 15s, 2 clicks to the left to reduce to 14s, and 2 clicks to the right to increase to 16s.                          |
|  | <b>NORMAL</b>           | When making hot water, the temperature can be adjusted by rotating the rotary button. To the left is low, to the right is high. The default temperature is <b>normal</b> .  |
|  | <b>VOLUME</b><br>60ML   | When dispensing hot water, the hot water volume can be adjusted by rotating the rotary button. For example, the current volume is 100ml, 2 clicks to the left to reduce to 80ml, and 2 clicks to the right to increase to 120ml.  |

## Making beverages

This chapter instructs you on how to make various kinds of coffee, hot water, hot milk and milk foam by this coffee machine. Please read the following instructions carefully to help you make high-quality beverages. The temperature of the hot water is high, please do not touch it to avoid being scalded.

Before making all kinds of coffee, please ensure "READY" is indicated on the display.

- The coffee beans should be stored in a dry place and avoid sunlight.
- Only potable water of normal temperature can be used. To make the coffee tastes better, it is recommended to use water around 23°C.
- To ensure the quality of coffee, please change the water in the water tank every day.
- Please warm the coffee cup before making the coffee for better taste.
- Please adjust the height of the coffee spout according to the height of the cup in order to avoid coffee splashing.
- Adjustable height of coffee spout: 80~120mm.

## Preparing coffee by touch icon

You can make 4 kinds of coffee using the touch icons, when the screen shows "READY".

Take espresso for example to explain how to make coffee by touch icons.

The volume of espresso is suggested between 2 to 30ml. Because of the small volume of espresso, please warm the coffee cup before making coffee.

|  |   |  |
|--|---|--|
|  | Touch this espresso icon for espresso function.   |  |
|  | The grinder will begin to grind. At this time you can adjust the amount of coffee beans by rotating the rotary button. Default amount of coffee beans for espresso: ●●● |  |
|  | During making coffee, you can adjust the volume of coffee by rotating the rotary button. Default volume of espresso: 50ML   |  |
|  | When the screen shows as the left picture, it means the espresso is ready, please enjoy it.   |  |

## Power on

- If the machine has been tested at the factory, there may be a little coffee left in the machine.

- The coffee machine will start self-heating and cleaning upon first-time use. This helps the coffee machine achieve the best working condition, and this process cannot be skipped.
- When powering on the coffee machine, it will automatically complete heating and cleaning for one time, every time and the process cannot be stopped. The coffee machine can only be used after the above cycle process is finished.

- During the cleaning process, some hot water may flow out of the coffee spout into the drip tray. Please avoid contacting the hot water.
- Please ensure the power is connected before pressing

## Power off

- When powering off the coffee machine, it will automatically complete the cleaning process for one time, every time and the process cannot be stopped. This operation is to clean up the coffee pipelines and remove the coffee grounds.
- During the cleaning process, some hot water will flow out of the coffee spout into the drip tray. Avoid touching hot water, so as not to be burned. Only after using milk foam/cappuccino/latte, the Milk (Milk) function will be operated when the power is turned off.
- When you press the power button, the machine will be powered off after auto cleaning.

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## Instructions for first-time use

This chapter will help you understand the basic operations and settings for your first-time use.

### Power connection

- Place the coffee machine on a stable workbench that is not close to water.
- Keep the coffee machine far away from high temperature heat sources.
- Be sure to use the power supply that is in accordance with specification label.
- Put the power cord at a suitable place to avoid people tripping over the cord.

### Fill water tank

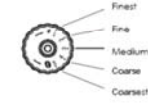
- Only potable water at room temperature is allowed to be ground in the water tank. Never fill any other liquid (e.g. warm water/hot water, milk). It will damage the coffee machine. In order to ensure the taste of coffee, it is recommended to use water at 23°C. Low temperature water will not create a good taste.
- To ensure a healthy and tasty coffee drink, please change the water in the tank every day.
- The amount of water in the water tank cannot exceed the height of the MAX mark.

### Fill beans

- Never put coffee beans that have been specially treated (e.g. sugar, cocoa) into the bean hopper.
- Only roasted coffee beans can be put into the bean hopper. Never put other items like rice, soybeans, chocolate beans, nuts, sugar, and spices into the hopper.
- Never put hard objects into the bean hopper, otherwise it will damage the grinder.
- The bean hopper cover acts as a seal. It keeps the aroma of coffee beans maintained. Please do not lose the cover.
- Don't pour fluid in the bean container.

### Grinding wheel

- Please adjust the fineness of coffee bean grind choice according to the coffee bean type.
- Please adjust the grinding wheel when the grinder is running, or the grinder may be damaged.
- If your coffee beans are dark in color, it is recommended to set to the fine grind.
- If your coffee beans are light in color, it is recommended to set to the coarse grind.
- While making coffee drinks, if the coffee brew dispense very slowly, please change the grind choice to a more coarse grind.
- Adjust grind choice as needed, increase or decrease grind level.
- The adjustment of grinding wheel will be effective only after making two or more cups of coffee.



## Cleaning coffee grounds container and drip tray

- Do not use chemical solvents and caustic cleaner or alcohol to clean the coffee grounds container and drip tray.
- The drip tray and coffee grounds container cannot be cleaned in dishwasher.
- Do not use metal objects to clean dirt or coffee residue to avoid scraping the drip tray and coffee grounds container.

- When prompted to empty the coffee grounds, coffee grounds must be cleaned up, or it will cause the machine to be damaged.

|  |  |
|--|--|
|  | When it accumulates to 35 cups, it will automatically indicate "EMPTY GROUNDS".  |
|  | When it shows "INSTALL TRAY", please remove coffee grounds from the drip tray and coffee grounds container. This will take more than 3 seconds.        |
|  | Reinstall the water drip tray in the machine, it should return to "READY" status. You can continue using the machine.                                  |
|  | If the drip tray is full, the machine will automatically indicate "EMPTY TRAY". Take out the water drip tray and dispose of waste water.               |
|  | After clearing the waste water, reinstall the drip tray to the coffee machine, it should return to "READY" status. You can continue using the machine. |
|  |  |

- Each time you are cleaning coffee grounds and waste water from the drip tray, please empty the drip tray and coffee grounds container.
- Each time after cleaning coffee grounds and waste water from the drip tray, please rinse the tray with clean water, and wipe dry the 2 steel plates at the end of drip tray, then reinstall the drip tray to the coffee machine.

## Preparing coffee with pre-ground coffee

You can choose this function if you want to make coffee with pre-ground coffee.

- Do not use instant coffee powder or cocoa powder in the pre-ground coffee chute. powder container. Otherwise it will damage the machine.
- Do not put pre-ground coffee powder into the coffee bean hopper. otherwise, it will damage the machine.

- Please use proper pre-ground coffee for espresso.
- Only 7-1g of pre-ground coffee can be added. Machine will be damaged.

- The process of using pre-ground coffee to make coffee only skips the process of grinding coffee bean, other operations are the same as making espresso, long coffee, cappuccino, and coffee latte. This chapter illustrates with espresso.

|  |   |
|--|---|
|  | Press and hold the rotary button to enter into programming when the coffee machine is "READY".  |
|  | Display show "GROUND COFFEE" page after enters into programming. Press the rotary button to make coffee.                                |
|  | Open pre-ground coffee chute cover and fill coffee. Touch the beverage icon you need to make coffee. Press the rotary button to cancel. |
|  |   |



Add text to this section –  
“Be sure to empty the drip tray, grounds container and waste water container.”

Remove the existing text here and replace with –  
“Press the rotary button to return to “READY” status.”