

Zaneti

Home Appliances

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Home Appliances

Espresso Machine

INSTRUCTION MANUAL

MODEL: ZZSREG-20P10TAS



1. Important Safeguards

When using electrical appliances, basic safety 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 liquid.
4. The appliance must not be immersed.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
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. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not place the coffee machine on hot surface or beside fire in order to avoid to be damaged.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use and place it in a dry environment.
14. Be careful not to get burned by the steam.
15. The temperature for operating or storing the coffee machine shall be higher than 0°C.
16. Do not operate the coffee machine at an environment with high temperature, strong magnetic field and moist air.
17. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling). Use handle or knobs.
18. Do not let the coffee maker operate without water.
19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
20. Close supervision is necessary when any appliance is used by or near children.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. For Household Use Only.
24. Do not use outdoors.
25. Scalding may occur if the lid is removed during the brewing cycles.

		a chilled Stainless Steel Milk Jug.
	Milk has been boiled.	Start again with fresh, chilled milk.
	The milk is making bubbles rather than microfoam.	Ensure the steam wand tip is positioned correctly when frothing. The steam wand tip just touch the surface of the milk.
		Tap the Jug on the benchtop table when finished to release trapped air bubbles.
	Milk is not taking in enough air.	Keep the steam wand tip just under the surface of the milk. This will help introduce air into the milk to create microfoam.

Do not take apart the appliance by yourself if the cause of failure is not found, contact the qualified servicing center.



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

	The steam wand is too far away from the milk or into the milk too much.	The steam wand tip just touch the surface of the milk.
	Steam wand is blocked.	Clean the steam wand immediately after use every time with a wet sponge.
Milky coffee is too cold.	Milk may not be heated enough.	Ensure that milk is heated properly during frothing, but be sure not to heat too much and burnt the milk.
No steam from the steam wand.	Steam wand tip is blocked.	Cleaning and unblocking the steam wand.
	No water in the water tank.	Fill water tank with filtered cold water. Run hot water through the steam wand to ensure water flows.
	Espresso Machine has scale build up.	A Descaling Cycle is required.
Steam wand making a Screeching noise.	Steam wand tip too deep. Or the steam wand is into the milk too much.	Lower milk jug. Ensure the steam wand tip is positioned correctly when frothing.
Not enough foam when frothing.	Milk is not fresh.	Ensure the milk being used is fresh.

Symptom	Possible Cause	Corrections
Not enough foam when frothing.	Milk temperature is too warm.	Ensure you start frothing with milk that is around 4°C . Ensure steam has warmed up before frothing milk. Steam is ready when steam button light is fully illuminated.
	Type of milk jug being used.	For best frothing results use

26. Check bean hopper for presence of foreign objects before using.
27. To avoid the risk of injury, do not open the brew chamber during brew process. Risks of the fire or electric shock, do not remove this cover. No user serviceable parts inside. Repair should be done by authorized service personnel only.
28. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
29. Save the instruction manual.

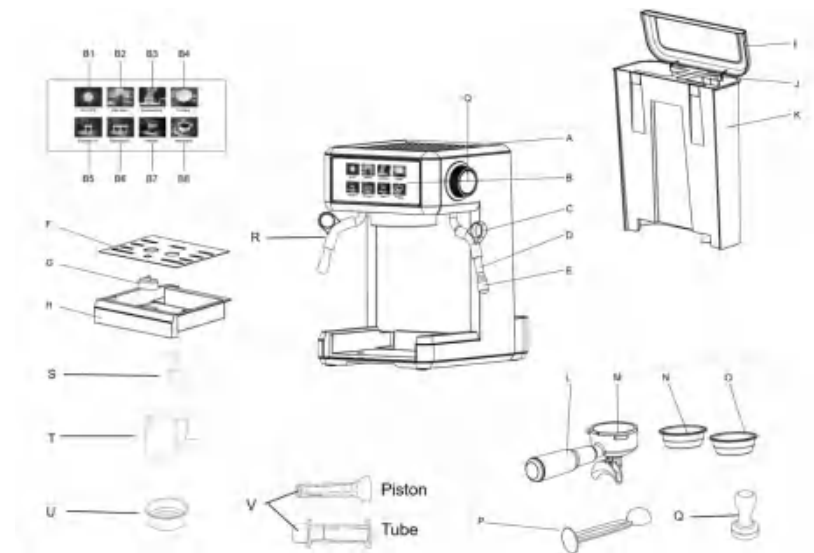
Grounded Plug:

To reduce the risk of electric shock, this machine has a grounding type cord and plug that has a third grounding pin (3 prong plug). The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances. If the plug does not fit into the outlet or if in doubt as to whether the outlet is properly grounded, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.

Product notices:

1. Place the machine on a hard, flat, level surface to avoid interruption of airflow underneath the espresso machine.
2. Do not operate the machine with an empty water tank.
3. Keep the area above the machine clear during use, as hot steam will escape the machine.

2. Features



A	Cup warmer plate	B	Control panel
B1	ON/OFF button	B2	Cold brew button
B3	Espresso hot button	B4	Frothing button
B5	Espresso x1 button	B6	Espresso x2 button
B7	Manual button	B8	Americano
C	Steam wand rubber handle	D	Steam wand
E	Froth nozzle	F	Removable cup shelf (Drip plate)
G	Float cover (Drip tray full indicator)	H	Drip tray
I	Water tank cover	J	Water tank handle
K	Water tank	L	Portafilter handle
M	Filter baskets (For Single shot and Double shot)	N	Portafilter for single shot (un-pressured)
O	Portafilter for double shot (un-pressured)	P	Coffee spoon and Tamper
Q	Stainless steel Tamper	R	Hot water wand
S	Distribution needle	T	Stainless steel pitcher
U	Portafilter for double shot (pressured)	V	Water pusher(Piston & tube including)

3. Before First Use

3.1. Remove packaging

Ensure all packaging has been removed, check all accessories are available.

Water around Drip Tray area or on benchtop table.	Water overflowing from Drip Tray.	Empty if the red water level indicator appears through the drip tray stainless steel removable cup shelf.
	Drip Dray not present when Thermoblock is auto purging.	Keep Drip Tray in place, when cooling to espresso temperature.

13.2 Troubleshooting Guide - Steam Wand

Symptom	Possible Cause	Corrections
Cannot frothing milk.	The machine is not ready for milk frothing.	Check whether the machine is ready for milk frothing.
	The temperature of the milk is inappropriate.	See tips for milk frothing chapter.
	Use skim milk.	Use whole milk or semi skimmed milk.

Espresso shot volume too much or too little.	Custom shot volumes being used.	Restore to default shot volumes or change your custom shot volumes.
Espresso tastes bitter.	Type of coffee beans being used.	Try different brands of coffee beans.
	Custom extraction temperature being used.	Use the default 92°C extraction temperature. See Customisable extraction temperature chapter.
	Steam function has been used just before extracting espresso.	Allow time for water to purge the thermoblock and cool down before extracting espresso.
Spent (used) coffee cake is wet.	A little water will remain on top of the used coffee cake.	Rest Portafilter on the drip Tray for 5 seconds to allow the water to dissipate before disposing cake.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly. See Espresso.
Espresso pours into cup unevenly.	Uneven tamping.	Ensure coffee grinds are tamped evenly.
	Obstruction in the extraction head or Portafilter.	Check there is nothing obstructing the extraction head or portafilter and clean.

Symptom	Possible Cause	Corrections
Pump makes a abnormal noise.	No water in the water tank.	Fill water tank with filtered cold water.
		Prime water through the extraction head, press the coffee button. Allow water to run through.
	Water tank is not correctly positioned.	Insert the water tank into the back of the unit.

3.2. Position machine

Ensure the machine is positioned onto a dry, stable, flat and horizontal benchtop table.

3.3. Wash and dry parts

Wash the parts listed below in warm water with a mild detergent:

- Stainless steel single cup filter basket
- Stainless steel double cup filter basket
- Water tank
- Portafilter
- Coffee spoon and tamper

Rinse and allow thorough air drying.

3.4. Preparing to prime coffee machine

IMPORTANT: This priming step must be completed prior to first use.

- Fill water tank
- Open the lid and lift upwards by using the handle inside.
- Fill with filtered cold water.
- Insert the water tank into position and close the lid.

Note: Make sure that the water tank is clean and free of any debris, as any fine particles may block the water flow.

- READY state

- **Ensure that the steam and hot water knob is in the vertical OFF position.**

- Insert the power plug into a 220-240V AC power outlet and switch the power on.

- Press the ON/OFF button to turn on the machine.

- When the ON/OFF button, espresso hot button, and Cold brew button, are all fully illuminated, the machine is in the **READY state** for all features.

- **Hot espresso coffee mode:** press the espresso hot button, strip light pulse to indicate the thermoblock is heating up. When the strip light for ON/OFF button, espresso hot button, Espresso x1 button, Espresso x2 button, Manual button, Americano button are fully illuminated on, the machine is ready to make hot espresso coffee.

- **Cold brew espresso coffee mode:** press the Cold brew button. When the Cold brew button and Espresso x1 button, Espresso x2 button, Manual button, Americano button are fully illuminated, the machine is ready to make cold brew espresso coffee.

IMPORTANT: Suggest adding ice cubes to the coffee cup in advance, to make cold brew espresso coffee.

- Insert portafilter

- Insert the double cup or single cup filter basket in the portafilter.

- Align the portafilter with the “**UNLOCK**” position located on the left of the extraction head.

- Insert the portafilter flat against the extraction head, slowly turn the portafilter in a **anticlockwise** direction to the centre position, to **LOCK TIGHT**.

NOTE: Turning the portafilter to the centre position might be too tight for the first few uses, which is normal.

3.5. Prime espresso machine

- In hot espresso coffee mode, press espresso x2 button, wait for a moment, the water will start flowing out.

- When the appliance stops pumping water automatically, you can pour away the water in the

cup then clean them thoroughly, repeat and cycle several times, now you can start extraction.

- Press the espresso hot button to exit function. The machine will return to the **READY state**.

NOTE:

There may be a louder than usual noise when pumping the water on the first time, it is normal, the appliance is releasing air in the appliance and begins pumping the water through. After about 20 seconds, the noise will disappear.

- Position steam wand and hot water wand over the jug.

- **Turn the Steam / Hot water knob to MAX to release air in hot espresso mode.**

- Allow water to run through for 20 seconds.

- Return the Steam / Hot water knob to vertical OFF position.

- Now the espresso machine should be thoroughly primed.

- Wash portafilter and filter basket with warm water, dry before making your first coffee.

- If water is not flowing from the extraction head or steam wand, repeat the above operation.

- If water is still not running through, contact the after sales care.

4. Espresso Guide

4.1 Brief Introduction:

Attention: this machine including dual heating systems, allow the hot espresso coffee function, cold brew coffee function, hot water function & steam function to perform simultaneously.

FILLING WITH COFFEE

Place selected filter in portafilter as follows:

- Fill the filter with fresh, fine ground espresso coffee about 2 mm from the rim (DO NOT overfill).
- If the coffee grounds are clumping, you can use a coffee distribution needle to help evenly distribute the ground coffee: by rotating or tapping, create a flat, even layer of coffee in the portafilter to prevent uneven water flow during extraction due to uneven or tilted coffee layers.
- Using the tamping part of the scoop, push the coffee grounds downwards as far as the tamper will go to get your espresso grounds compact and even.
- Clean any excess coffee from the rim to ensure proper fit under brew head.



4.2 Making hot espresso coffee:

Connect the power supply, press the ON/OFF button, and the machine will enter the hot espresso and cold espresso **selection state**.

		water to run through.
No espresso pours.	No water in the water tank.	Fill water tank with filtered cold water. Prime water through the Extraction head, press the coffee button. Allow water to run through.
	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too Hard or too tight.	Apply less force during tamping.
No espresso pours.	Custom shot volume being used.	Reset to the default shot volumes.
	The Filter Basket is blocked.	Cleaning Filter Basket
	Extraction head is dirty.	Cleaning is required.
Espresso pours out in drips. (Over Extracted)	extraction head is blocked.	Descaling is required.
	Coffee grinds are too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too Hard or too tight.	Apply less force during tamping.
	Espresso Machine has scale build up.	Descaling is required.

Symptom	Possible Cause	Corrections
Espresso does not have any crema, or crema is thin. (Under Extracted)	Coffee beans are old or dry.	Use freshly medium roasted or dark roasted coffee beans.
	Coffee grinds too coarse.	Change to a finer Grind Setting.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly.

Espresso squirts or trickles down the side of the extraction head during extraction.	No Filter Basket inserted in the Portafilter.	Ensure a Filter Basket is inserted into the Portafilter before using in the extraction head.
	Extraction head Silicone Seal is damaged or worn.	Contact After Sales Service.
	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too Hard and too tight.	Apply less force during tamping.
	Top edge of Filter Basket has not been cleaned of loose coffee grinds.	Wipe around top edge of the Filter Basket before inserting into extraction head.
	Extraction head inside rim, Silicon Seal or Shower Head is dirty.	Clean the parts with the Cleaning Brush and damp cloth.
	Extraction head Silicone Seal is damaged or worn.	Contact After Sales Service.
	The Portafilter is not installed properly.	Reinstall properly.
	The two outlet holes of Portafilter are blocked.	Clean the holes.
	The holes of the Filter Basket are blocked.	Soak the Filter Basket in clean water for about half an hour, and then clean it with a brush.

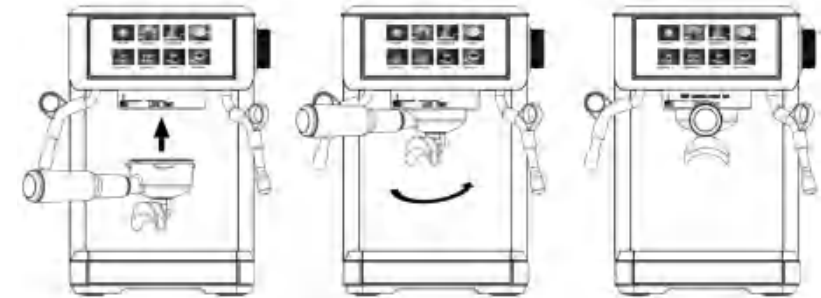
Symptom	Possible Cause	Corrections
Espresso is too cold.	Coffee beans being stored in the fridge or freezer.	Store coffee beans in a dry, airtight container. Place in a cool dark cupboard.
	Cup or glass was cold prior to espresso pour.	Pour hot water from the steam wand into the cup before extracting espresso.
	Extraction head or Handle not warmed before use.	Hold the Portafilter under the extraction head and press the coffee button. Allow

Press the espresso hot button once until the preheating finished and enters hot espresso coffee standby mode.

At the same time, the ON/OFF button, espresso hot button, Espresso x1 button, Espresso x2 button, Manual button, and Americano button are constantly illuminated on.

4.2.1 Brewing a single shot hot espresso coffee: in hot espresso coffee standby mode, install the single cup filter basket in the portafilter and fill it with about 7 g coffee powder. Use the tamper to press the coffee powder tightly, align the portafilter with the “ **UNLOCK** ” position located on the left of the extraction head. Insert the portafilter flat against the extraction head, slowly turn the portafilter in a **anticlockwise** direction to the centre position, to **LOCK TIGHT**, place the coffee cup on removable cup shelf (drip plate), press espresso x1 button, and enter the extraction function for a single shot hot espresso coffee. When the set capacity is reached, the system automatically stops working, the single shot hot espresso coffee ends, and the whole machine enters hot espresso coffee standby mode.

4.2.2 Brewing hot coffee of double shot Espresso , or Manual coffee, Americano coffee: similar operation to brewing a single shot hot espresso coffee.



4.3 Making cold brew coffee:

Connect the power supply, press the ON/OFF button, and the machine will enter the hot espresso and cold brew espresso **selection state**.

Press the Cold brew button and enters cold brew coffee standby mode.

At the same time, the ON/OFF button, Cold brew button and Espresso x1, Espresso x2 button, Manual button, Americano button are constantly on.

4.3.1 Brewing a single shot cold espresso coffee: in cold espresso coffee standby mode, install the single cup filter basket in the portafilter and fill it with about 7 g coffee powder. Use the tamper to press the coffee powder tightly, align the portafilter with the “ **UNLOCK** ” position located on the left of the extraction head. Insert the portafilter flat against the extraction head, slowly turn the portafilter in a **anticlockwise** direction to the centre position, to **LOCK TIGHT**, place the coffee cup on removable cup shelf (drip plate), press espresso x1 button, and enter the extraction function for a single shot cold espresso coffee. When the set capacity is reached, the system automatically stops working, the single shot cold espresso coffee ends, and the whole machine enters cold espresso coffee standby mode.

4.3.2 Brewing cold coffee of double shot Espresso , or Manual coffee, Americano coffee: similar operation to brewing a single shot cold espresso coffee.

Note:

- Cold extraction is not heating and can be done by adding ice water to the water tank, or adding ice cubes to coffee cup in advance.

- If hot espresso function, hot water function or steam function is finishing before making cold brew coffee or the coffee machine is in heat state, cold extraction requires taking away the heat from the heating system by release warm water at the cold brew coffee mode.

4.4 Customisable Shot Volumes:

The features auto shot volumetric control extraction of single shot and double shot just the right amount of espresso then automatically stops. Possible setting range for different brew final dose.

4.4.1 Adjustment of single shot espresso volume:

Press and hold the Espresso x1 button for 3 seconds to enter the flow adjustment mode.

Press the espresso x1 button again, you can hear sound “bi” one time, then machine will start dispensing coffee, while the light indicator flashes. When the desired amount of coffee is reached, press the espresso x1 button again to stop dispensing coffee, and the setting is completed. At this point, the system will record the set by the user. When use it again, the single shot espresso capacity will be adjusted according to last set operation.

Single shot espresso capacity adjustment range: approximately from 30 mL to 400 mL.

4.4.2 Adjustment of double shot espresso volume:

Similar operation to adjustment of single shot espresso volume.

Flow Reset to Factory Settings: Press and hold both the Cold Brew button and the Espresso Hot button for 3 seconds. Except for ON/OFF button, All other buttons' lights will turn off, indicating that the machine has been reset to factory settings. To use the machine again, press ON/OFF button on the screen to wake up the machine and put it into standby mode.

Note: Whether using a single cup or double cup, and whether in Cold Brew or Espresso hot mode, the adjustment volume will retain its memory function once set successfully. The next time this button is used, the volume setting will remain unaffected by the working mode (Cold Brew or Espresso hot) and will continue to use the previous setting.

6. Milk Frothing Guide

Under hot espresso coffee standby mode (at this moment, the ON/OFF button, espresso hot button, Espresso x1 button, Espresso x2 button, Manual button, Americano button are constantly illuminated on) , press down the frothing button, the machine will enter frothing function pre-heating mode till the frothing button is constantly illuminated on. Then the machine is in the READY state frothing mode & hot water

6.1 Brief Introduction:

Milk frothing is the steaming of milk. Milk that has been frothing correctly has a thick, rich

	grinds turn bad.	grinds, reseal and restore in a refrigerator to maintain freshness.
Water leaks from the bottom.	Too much water is in Drip Tray.	Clean the Drip Tray.
	The machine malfunctions.	Contact After Sales Service.
	When the water tank is pulled up after use, it is normal that there will be water left on the desk.	As the water outlet at the bottom of the water tank is a movable part and it is not leaking.
Ticking sounds after turning on the machine and tearing sounds after coffee pouring.	The sounds are caused by the normally working pressure control water pump.	It is normal.
The machine makes weak coffee.	The coffee beans are inappropriate.	Use blended coffee beans.
	The size of coffee grinds is too coarse.	Use fine coffee grinds.
	The amount of coffee grinds is inappropriate.	Not enough coffee grinds, use more grinds.
	The coffee grinds are tamped too light.	Tamp with more force, tamp tight.
	The espresso amount is inappropriate.	Around 40ml per single shot. Around 80ml per double shot.

Symptom	Possible Cause	Corrections
Portafilter is tight to turn in the extraction head.	The extraction head silicone seal is new and needs bedding in.	Keep using. This Seal will bed in during the first few uses and become easier and loose to turn.
	Too much coffee grinds used.	Dose less coffee grinds.
Portafilter is loose or comes off during espresso extraction.	Portafilter is not attached correctly or has not been tightened sufficiently.	Ensure all three tabs of the Portafilter are fully inserted into the extraction head and rotated to the centre position.

- The steam wand and extraction head now need to be purged clean with filtered cold water to remove descaling solution. Rinse water tank.
- Remove the water tank and rinse thoroughly under running water, ensuring that all traces of the descaling solution have been removed.

Fill water tank

- Fill the water tank not exceed the MAX mark with filtered cold water and insert into position.

Empty Containers

- Empty water from the containers and replace.

• Descaling Complete

- **After finish descaling, you need to cancel the descaling.**
- **Turn the steam / hot water knob to the vertical OFF position.**
- **Simultaneously hold and press Frothing button and Espresso hot button for 3 seconds.**
- The machine exit the descaling setting will return to the READY state.
- Descaling Clean Up
- Empty water from the containers and clean, ensuring that all traces of the descaling solution have been removed.

13. Troubleshooting Guide

13.1 Troubleshooting Guide - Espresso Machine

Symptom	Possible Cause	Corrections
The machine cannot work.	The machine is not plugged well into a wall outlet.	Plug the machine into a wall outlet correctly.
Acid(vinegar) taste exists in your espresso.	Not properly purged clean with purified cold water to remove descaling solution.	Purge the machine properly after descaling.
	Coffee grinds are stored in a hot and humid place for a long time. The coffee	Keep the unused coffee grinds in a cool, dry place. After opening a bag of coffee

microfoam with a silky sheen. Frothed involves both heating and aerating milk using steam. Vital elements include positioning of the steam wand, which is on the right side, when to adjust the milk jug position and reaching the correct temperature. Use below steps to help you create coffee style microfoam.

6.2 Tips For Milk Frothing

6.2.1 Fill Milk Jug

Add 100 ~ 150 ml of cold & whole milk around 4°C into a chilled clean stainless steel milk jug. Fill to the bottom of the milk jug spout.

NOTE: 1. pls use whole milk only .

2.The volume of milk will increase or stretch during frothing , so don't overfill the milk jug.



6.2.2 Steam warm up

Turn the Steam / Hot water knob to steam, the steam button start to pulse. Until the steam button fully illuminated, it's ready to make frothing.

NOTE:

For best milk frothing results every time, ensure steam has warmed up before frothing milk. Steam is ready when steam button light is fully illuminated. Place a cup under the froth nozzle, then turn on the knob to steam. Wait about a few seconds, there will be water coming out from the nozzle. Be careful of the hot steam. Then pour away the water of the cup, the purpose is to release the extra water. Once any water has been purged, stop the steam by returning knob to vertical OFF position. Be careful not to get burned by the steam.

6.2.3 Position

Place the steam wand arm in the jug spout at the 12 o'clock position, with the froth nozzle in the milk at the 3 o'clock position, a finger width away from the edge of the Jug.

Keep steam wand tip just touch the surface of the milk. Turn the knob to steam position to start frothing. A whirlpool action should be created in the Jug.



6.2.4 Sound

How air is introduced to the milk determines the consistency of the foam. If large gulps of air are

added to the milk, the foam will have large bubbles. Introducing air to the milk in a controlled, gentle fashion indicated by a gentle hissing sound, will ensure the milk has fine aerated micro foams. For You will also hear the water pump start pumping, it's normal.

Barista Tip:

Milk Frothing Sounds

- Gurgling: Tip not deep enough, raise Jug.
- Smooth Hissing: Just right for latte.
- Screeching: Tip too deep, lower Jug.

6.2.5 Keeping Froth nozzle Position

As the steam heats and frothing the milk, the milk will stretch causing the level of the milk in the Jug rise. As this happens follow the level of the milk by lowering the Jug, keeping the froth nozzle just below the surface. As milk level rises, lower Jug to keep Tip just below surface. When desired microfoam achieved, immerse steam wand half way. Milk ready when milk jug base is too hot to touch.



NOTE:

Some adjustments to technique will be required when using nondairy milk. After the milk jug base is too hot to touch. If you need more milk froth, you can continue to froth or stop according to your needs.

6.2.6 Amount of Foam

Create the amount of micro foams you want. Cappuccinos traditionally have more micro foams than flat whites.

6.2.7 Immerse Tip

After creating the desired amount of foams, immerse the steam wand half depth way into the milk. This heats all the milk and pulls in milk instead of air. This ensures that the milk and foam are blended together, making it denser and smoother.

6.2.8 Correct Temperature

An indication of reaching correct milk temperature is when the milk jug base can only be touched comfortably for approximately 3 seconds.

Barista Tip: Milk Temperature

- Under: If not heated long enough, it will be warm with little texture.
- Optimum: full and skim: 60 ~ 65°C.
- Over: If heated for too long it will start to boil around 70°C and will have a burnt taste with all texture lost.

NOTE:

Above recommendations might vary from one milk brand to another and depending on your taste preference.

6.2.9 Purging the Steam Wand

11. Descaling Cycle - Espresso Machine

- To make sure your machine operates efficiently, internal pipe clean and the peak flavor of coffee, it is necessary to clean the machine's water scale periodically.

- We recommend descaling your Espresso Machine every 4 ~ 6 months, although this period will depend on the hardness of water and frequency of use.

- **Descaling warning will be shown when the appliance has cumulatively worked for 500 cycles, at that time, the Espresso x1 button, Espresso x2 button, Manual button, Americano button and steam button will flash for 5 times, which means that the coffee machine needs to be performed descaling, and then the appliance will go back into normal condition. Descaling warning will be shown each time when you turn on the appliance if you do not cancel.**

Descaling solution, suggest 4 options:

- a. One espresso machine descaling tablet.
- b. Liquid descaler.
- c. White vinegar and warm water.
- d. Powder descalers like citric acid.

For specific cleaning methods, please refer to the instructions provided by your descaler provider.

Descaling Cycle

- Preparing for Descaling Cycle

IMPORTANT:

If the descaling cycle is not completed or stopped part way through any of the descaling steps, then you will need to start the descaling cycle again from the beginning.

- Fill water tank with descaling tablet, liquid descaler, white vinegar or powder descalers.

- Adding filtered cold water, insert the water tank into position.

NOTE:

Recommend using the citric acid, the proportion of citric acid and water is 1:100.

- Place Containers

- Place a 1 Litre container under extraction head and another container under the steam wand.

- Check Power

Ensure that:

- The power plug is inserted into the outlet and switched on, until the machine in **READY status**.
- the steam / hot water knob is in the vertical OFF position.

IMPORTANT:

The descaling cycle can be exited at any point by pressing the ON/OFF button.

Step 1. Start Descaling

- In hot water mode, turn the steam / hot water knob to the MAX position. The pump will start and hot water will run from the steam wand. Repeat some few cycles. Once finished, turn the steam / hot water knob to the vertical OFF position.

- In hot espresso coffee mode, release hot water from coffee outlet. The pump will start and hot water will run from the extraction head. Repeat some few cycles.

- The pump will make different noises, it's normal.

- Repeat above operation by releasing hot water from the extraction head and steam wand.

Step 2. Preparing for Purge

IMPORTANT:

Wash after each use by rinsing them with warm water under the tap.

Regular Intervals

In warm soapy water using a mild detergent, rinse and dry.

Cleaning Extraction Head Every Time

Run water through before and after making an espresso.

Weekly

- Purge water through the extraction head by using the double cup filter.
- Allow water to run through until it stops.

Extraction head silicone seal

A silicone seal is located in the extraction head and creates a seal against the filter basket when making an espresso.

IMPORTANT:

When the machine is not being used, we recommend that you don't leave the portafilter inserted into the extraction head, as this will reduce the life of the silicone seal.

Over time the seal loses its elasticity and may require replacement. The seal may need replacing when watery espresso leaks from around the portafilter handle during extraction, or if the portafilter handle is loose when fully turned to the centre position.

Cleaning Steam Wand Every Time

- After frothing milk, purge the steam wand by turning the steam / hot water knob to steam for about 5 seconds.
- Wipe the steam wand with a damp cloth.

Unblocking Steam Wand

If the Froth nozzle becomes clogged with milk residue:

- Insert the steam wand tip pin up the froth nozzle hole and remove.
- Turn the steam / hot water knob to steam for 5 seconds.

Steam Wand Remains Blocked

- Unscrew the froth nozzle and soak overnight in the milk jug with warm water and one espresso machine cleaning descaler.
- Empty the drip tray.
- The machine is on and in the READY state.
- In the morning rinse the milk jug and froth nozzle under running water ensuring all traces of the cleaning descaler have been removed.
- Use the steam wand tip pin to clean the froth nozzle.
- Ensure red O shape ring is present and undamaged.
- Screw the froth nozzle back into the steam wand arm.
- Turn the steam / hot water knob to steam for 5 seconds.

Cleaning Filter Baskets 2 ~ 3 Months

- Soak the Filter Baskets overnight in the milk jug with warm water.
- In the morning rinse the milk jug and filter basket (s) under running water ensuring all traces of the cleaning descaler have been removed.
- Place a Filter Basket into Portafilter (without coffee grinds) and insert into milk jug.
- Press the Brew button 1 time, then the Single cup indicator will keep white light fixed.
- Long press Brew button to start.
- Allow water to run through until it stops.

When correct milk temperature has been reached, turn the knob to the vertical OFF position and remove the milk jug from the steam wand. Place milk jug to one side. Place the steam wand over the drip tray. Turn the knob to MAX position for a few seconds, then return the knob to the vertical OFF position. This will remove any milk that has been sucked into the steam wand tip.

NOTE:

Milk temperature from 60 ~ 65°C is recommended for milk frothing, or you can increase or decrease the temperature to better suit your taste.

6.2.10 Wipe Steam Wand

Wipe the steam wand arm and froth nozzle with a clean damp cloth to remove any milk residue. To keep optimum frothing performance, always purge and clean the steam wand after frothing milk.

6.2.11 Tap and Swirl the Jug

Tap milk jug to release larger air bubbles. Swirl milk jug to blend milk and create a silky texture. Pour from the milk jug into your cup in one steady motion. A silky appearance:



TIP: You can make milk foam while making coffee. This machine supporting for operating these two functions at the same time.

Note: Frothing function will stop working automatically if continually working time reach to maximum 180 seconds. and beep 3 times as a reminder.

7. Hot Water Function Guide

7.1 Brief Introduction

Hot water can be used for making long black coffee, hot drinks such as tea, instant soups and to warm cups prior to making espresso.

7.2 Check Water

TIP: For best taste, use filtered cold water.

7.3 Start Up

Hot water function will work under steam mode ready status .

Under hot espresso coffee standby mode (at this moment, the ON/OFF button, espresso hot button, Espresso x1 button, Espresso x2 button, Manual button, Americano button are constantly illuminated on) , press down the frothing button, the machine will enter frothing function pre-heating mode, until the frothing button is constantly illuminated on.the machine is in the READY state hot water & frothing .

Hot water.

7.4 Hot Water

Turn the steam / hot water knob anticlockwise to MAX.

Hot water will pour from the hot water wand froth nozzle, which is on the left side, and can be used for making Americano or preheating cups.

When the required amount of hot water is reached, to stop the hot water, return the steam / hot water knob to vertical OFF position

Note: hot water function will stop working automatically if continually working time reach to maximum 60 seconds . and beep 3 times as a reminder.

8. Water Shortage Warning Guide

During the brew/steam function while during operation, if there is suddenly 3 times beep sound and **the Espresso x1 button, Espresso x2 button, Manual button, and Americano buttonc fast flashing for 5 times at the same time** from the machine, then turn to standby state 3 seconds later. which may due to the water in the water tank is not enough for pumping. If so, please pay attention to the water volume and add water in time. Sometimes if the grinds are too fine and tamping too tight, will also active the the the water shortage warning.

Note: If water does not come out of the brewing compartment when the pump is running, do the following:

- Remove the water tank and insert the tube (without the piston) into the hole under water tank.
- Fill the tube halfway with water.
- Insert the piston into the tube. Press the "Cappuccino x2" button. As soon as you hear the pump running, Slowly push the piston in. You may need to repeat this procedure 2-3 times to ensure that the hydraulic system fills with water (water begins to leave the brewing compartment or the pressure relief device).



9. Sleep and Auto Off Function Guide

8.1 In any state after the machine is powered on, if there is no operation for 25 minutes, the machine will enter sleep mode, all indicator lights will turn off, the heating element will not heat up, and the whole machine will be powered off.

8.2 To reactivate the machine, press any button again, the machine will be back to standby status.

9. Restore All Default Settings Guide

- You can easily reset all settings to the factory defaults.

Restore All Default Settings

- The machine is on and in the READY state.
- Simultaneously hold and press Cold brew button and Espresso hot button for 3 seconds to recover the factory setting.
- At this moment, Except for ON/OFF button , All other buttons' lights will turn off.
- Then all default settings will be restored.
- The machine will be back to ready mode.

10. Care and Cleaning - Espresso Machine

The espresso making process involves extracting crema out of ground coffee. Deposits of grinds and crema build up over time, affecting the taste of the coffee and operation of the espresso machine. Purging water through the extraction head and steam wand, before and after making each coffee, is the easiest way to keep your espresso machine clean.

Cleaning Accessories and Removable Parts

- Clean parts in warm water with a mild detergent, rinse and dry.

NOTE: Do not use alkaline cleaning agents, abrasives or metal scourers, as these will scratch the surfaces of parts.

Dishwasher Safe parts:

- Stainless steel removable cup shelf
- Stainless steel single shot filter basket
- Stainless steel double shot filter basket

NON Dishwasher Safe parts:

- Water tank
- Portafilter
- Bean hopper (**not disassemble or removable**)
- Drip tray
- Tamper

Cleaning Cup warming tray and Exterior when Required

- Clean parts in warm water with a mild detergent, rinse and dry.

Wipe over the machine with a soft damp cloth with a mild detergent and wipe dry.

CAUTION:

To prevent damage to the machine, do not use alkaline cleaning agents, abrasives or metal scourers.

Do not immerse the machine in water or any liquid.

Empty if the red Water Level Indicator appears through the stainless steel removable cup shelf, otherwise water will overflow.

Note:

Over time it is normal for the inside of the drip tray and bean hopper to be stained by coffee powder in the coffee grinds.

Weekly clean

Clean in warm water with a mild detergent, rinse and dry.

Cleaning Portafilter and Filter Basket Every Time