

MyEspressino Coffee Machine Instruction Manual



ltem	MyEspressino	
Voltage	AC220-240V, 50Hz	
Power	1450W	
Water tank	1.7L	
Pressure	15Bar	

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. Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- 2. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
- 3. Close supervision is necessary when the appliance is used by people. Place the machine out of the reach of children and persons with limited capabilities.
- 4. Do not place on or near a hot gas or electric burner or in a heated oven.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting or taking off parts, and before cleaning the appliance.
- 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.
- 7. The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- 8. Be careful to ensure that the power cable does not become trapped and does not rub against sharp edges.
- 9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- 10. Do not touch any hot parts. Use the handle of the funnel.
- To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
- 12. It must be protected against freezing conditions.
- 13. Please fill up no more than 1.7L to upper MAX mark, when pure water in water tank.
- 14. Once the fault, defect or machine drop caused by suspicious defect, unplug the power plug immediately, do not operate on the problem machine.
- 15. Do not use outdoors.
- 16. SAVE THESE INSTRUCTIONS FOR YOUR REFERENCE.



Warning: The machine must use a grinding Coffee powder and is composed of a central structure for obtaining espresso and steam/hot water.

A. FOR THE FIRST USE

- 1. Move the coffee maker from the package, and check the accessories according to the list;
- Clean all the detachable components;
- Operation the appliance according to the section of "B" and "C" (no coffee powder in filter). Repeat 2-3 times.

B. MAKE ESPRESSO COFFEE

- Open the lid, take out water tank, and pour appropriate water into tank.
 Do not exceed the MAX capacity;
- Put back the water tank and close the lid;
- Connect power plug, press power button, then machine will automatically pump water about 2s, and coffee indicator and steam indicator always light on, then coffee indicator is flashing and the machine start preheating, coffee indicator will light on and then preheating finished after 2min;
- 4. Take out filter holder, pour appropriate coffee powder into the filter with coffee spoon, then press the coffee powder tightly;
- 5. Lock the filter holder into the group head;
- 6. Put cup(s) under coffee outlet;
- 7. Start brewing by pressing coffee button;
- 8. Remove filter holder, knock it out and clean it with hot water immediately, and lock it again for next use.

Note: Check frequently the water level in the tank. Refill if necessary. Do not touch the hot surfaces of the machine with hands, especially brewing outlet, steam nozzle when use machine.

C. FROTHING MILK/ MAKE CAPPUCCINO

- 1. Prepare espresso first with a large enough cup according to part "B. MAKE ESPRESSO COFFEE";
- 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 \pm 5mm, due to the volume of milk will increase after frothing.
- 3. Press steam button, it starts preheating, and steam indicator is flashing, then wait for lamp lights on;
- 4. Put a stainless steel cup under steam nozzle;
- 5. Open knob, release steam, make the steam nozzle floating on the surface of milk, and adjust the height of steel cup to froth milk;
- 6. Remove product when finished, turn off the knob, and Pour the frothed milk into the espresso prepared; now the cappuccino is ready.
 - Note: Purge steam to clean steam nozzle after use, warning hot surface.

D. MAKE HOT WATER

- 1. Put a stainless steel container under steam nozzle;
- 2. Open knob after coffee indicator always lights on, and then hot water is ejected from the steam nozzle;
- 3. Close knob when the desired amount is reached.

 Note: Check frequently the water level in the tank. Refill if necessary. Do not touch the hot surfaces of the machine with hands, especially brewing outlet, steam nozzle when use machine.

E. HEATING LIQUID

- Use a stainless steel cup, pour cold liquid to 1/2 cup;
 Note: Cup diameter should not less than 70 ± 5mm.
- Press steam button, it start preheating, and steam indicator is flashing, then wait for lamp lights on;
- 2. Put cup under steam nozzle;
- 3. Turn on the knob, release steam, let the steam nozzle is inserted into the liquid;
- 4. Turn off the knob when the desired temperature is reached.

 Note: When steam is stopped, clean the steam nozzle immediately, and release the liquid in the pipe, to prevent the liquid scaling, because the surface temperature of steam pipe is very high when in use, be careful not to be scalded.

*INDICATOR TIPS

Coffee Indicator	Steam Indicator	Cause	Solution
Flashing	Lights on	Power on	/
Flashing	Lights off	Pre-heating coffee	/
Lights on	Lights off	Coffee Pre-heating finished	/
Lights off	Flashing	Pre-heating Steam	/
Lights off	Lights on	Pre-heating finished	/
Flashing	Lights off	Temperature is too	Wait temperature naturally fall or press coffee button boil water to cooling
Flashing	Flashing	NTC is open circuit or short circuit	Please contact with the authorized service facility for repairing.
Flashing	Lights off	Making coffee for too long	Turn off coffee button
Flashing	Lights off	Making hot water too long	Turn off the knob
Lights off	Flashing	Making coffee for too long	Turn off the knob

*CLEAN AND MAINTENANCE

- 1. The machine has to be switched off and cooled down;
- 2. Clean housing with damp cloth;

Note: Do not use abrasive sponges and detergents or solvents.

Do not immerse the machine into water.

- 3. Clean steam outlet, confirm there is no blockage;
- 4. Brush the outlet and the seal under the group head;
- 5. Rinse with hot water to dissolve any coffee bean oil residue;
- 6. Clean all the detachable attachments in the water and dry thoroughly.

*CLEANING MINERAL DEPOSITS

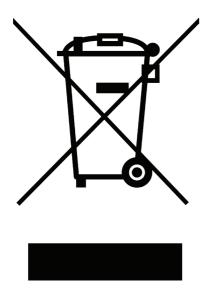
- The machine builds up lime scale deposits over time, and you need descale the machine 2-3 months;
- Pour water and descale in water tank up to MAX capacity (water and descale ratio is 4:1, follow the instruction of descale. Please use "household descale", or you can use the citric acid replace descale (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. Press coffee button, then make about 150ml coffee after coffee indicator always lights on, turn off coffee button and turn on steam button, then open knob after steam indicator always lights on, release steam about 2 min and turn off the knob, then make descales deposit in the machine at least 15 min;
- 5. Repeat the steps 4 for 3 times;
- 6. Press coffee button to brew coffee until there is no descale left;
- 7. Make coffee again(no coffee powder), repeat the steps 4 for 3 times (no need wait for 15 min), then 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.

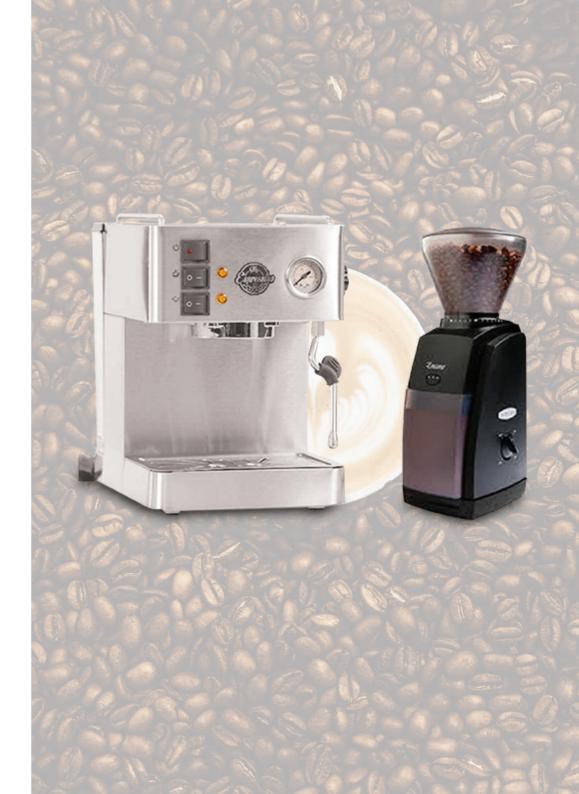
*TROULBE SHOOTING

Problem	Cause/Result	Solution	
	Water tank is empty	Pour water in water tank	
No water comes out	The input voltage or frequency is inconsistent with nameplate	Make sure the voltage and frequency is consistent with the nameplate	
	Machine malfunctions	malfunctions Please contact with the authorized service	
	Steam nozzle clogged	Clean steam nozzle	
No steam is generated	Water tank is empty	Pour water in water tank	
	Machine malfunctions	please contact with the authorized service	
	Too much coffee in filter	clean the filter, then pour appropriate coffee powder	
Coffee runs out around the edge of the filter holder	There is coffee in the seal under group head	Clean the seal under group 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 outlet is not plugged well.	Please contact with the authorized service	
	NTC is short circuit	Plug the power cord into a wall outlet correctly	
	Machine malfunctions	Please contact with the authorized service	
FASTIN .	Steam indicator is flashing	Wait steam indicator lights on.	
The steam cannot froth.	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	

*DISPOSAL

Please dispose of old machines in an environmentally neutral way. Old machines contain valuable materials which should be salvaged for recycling. Please therefore dispose of old machines via your regional collection system.







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