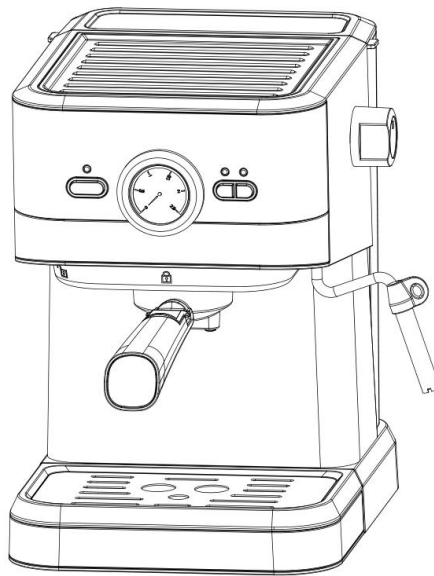


ESPRESSO COFFEE MACHINE

INSTRUCTION MANUAL

CM3110



Before operating this unit, please read the instructions completely

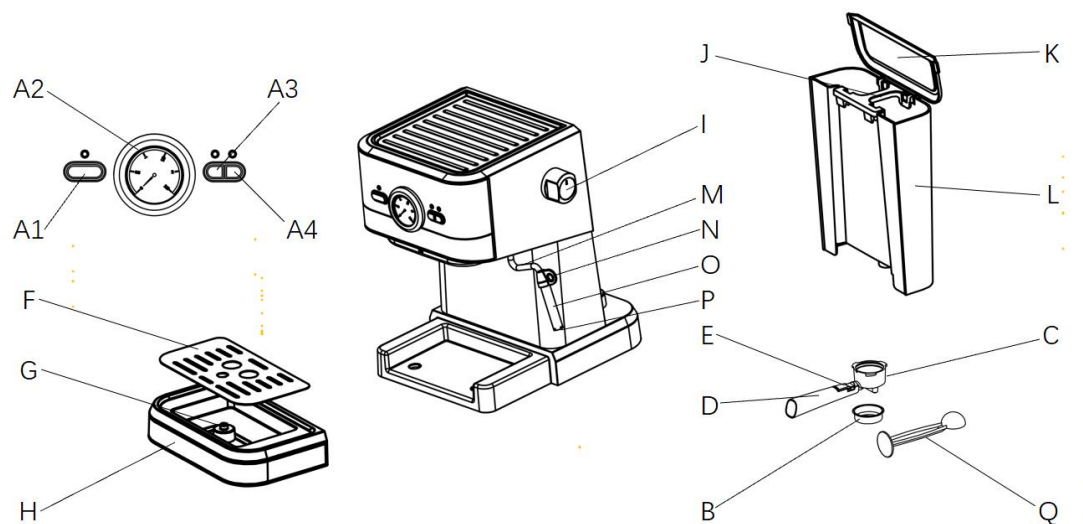
IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic 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 persons do not immerse cord, plug in water or other liquid.
4. 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.
5. 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.
6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
7. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
8. Ensure power cord do not touch hot surface of appliance.
9. Do not place the appliance on hot surface or beside fire in order to avoid being damaged.
10. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
11. Do not use appliance for other than intended use and place it in a dry environment.
12. Close supervision is necessary when your appliance is being used near children.
13. Be careful not to get burned by the steam.
14. Do not touch the hot surface of appliance (**such as steam wand, steam wand sleeve, metal funnel and the steel mesh just boiling**). Use handle or knobs.
15. Do not let the coffee maker operate without water.
16. Do not remove the portafilter (metal funnel) when appliance is brewing coffee or releasing steam.
17. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
18. This appliance can be used by children aged from 8 years and above and 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
19. Children should be supervised to ensure that they do not play with the appliance.
20. Operating or storing environment temperature shall be more than 0°C.
21. 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.
22. If you do not use the product for a long time, you need to turn on the power and then release steam for 3 minutes before leaving this product.
 23. If you cut off power during steam release, residual heat will make product continue to release steam for a length of time, the product will stop releasing steam immediately once you turn steam knob to OFF position.
 24. Do not use outdoors.
 25. Save these instructions.

KNOW YOUR COFFEE MAKER



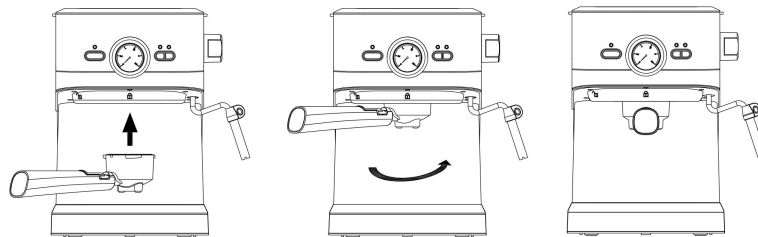
A	Control panel (Power button, Temperature display, Coffee button, Steam button)		
A1	Power button	A2	Temperature display
A3	Coffee button	A4	Steam button
B	Steel mesh	C	Metal funnel (Portafilter)
D	Funnel handle (Portafilter handle)	E	Funnel holder clip (Portafilter holder clip)
F	Removable cup shelf	G	Float cover (Drip tray full indicator)
H	Drip tray	I	Steam/hot water control knob
J	Water tank handle	K	Water tank cover
L	Water tank	M	Steam wand
N	Steam wand handle	O	Steam wand sleeve
P	Steam nozzle (Froth nozzle)	Q	Measuring spoon and tamper

THE FIRST TIME USE AND PREHEATING

To ensure the first cup of coffee tastes excellent, we recommend you should preheat and rinse the machine. Purified water is preferred.

1. Open water tank cover, fill water into water tank, water level should not exceed the MAX line. Set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine.
2. Set steel mesh into the metal funnel (without coffee in steel mesh), make sure the tube on funnel aligns with groove in the appliance, then insert the funnel into the appliance from the "UNLOCK" position, and fix them into coffee maker firmly by turn it anticlockwise until it is at the "LOCK" position.

3.



4. Place a mug or jug on removable cup shelf, make sure the steam control knob is at the OFF position.
5. Plug in the power source or connect the appliance from the mains supply, press power button, indicator light become to red color, the machine begins preheating. When the coffee button indicator light become to green color, the preheating is finished.
6. Press the coffee button, the appliance will pump water, water will pass through the system, then pour out in the mug and clean them thoroughly. Dispose of the water and repeat the process a further 3 times or more.

Place the steam wand into a mug or jug and slowly turn the steam control knob until water dispenses, keep the steam control knob open for at least 30 seconds and close the steam control knob. Take care performing this process as the hot water will pulse into the receptacle, and it may emit steam.

Now the appliance is ready for making coffee.

Note:

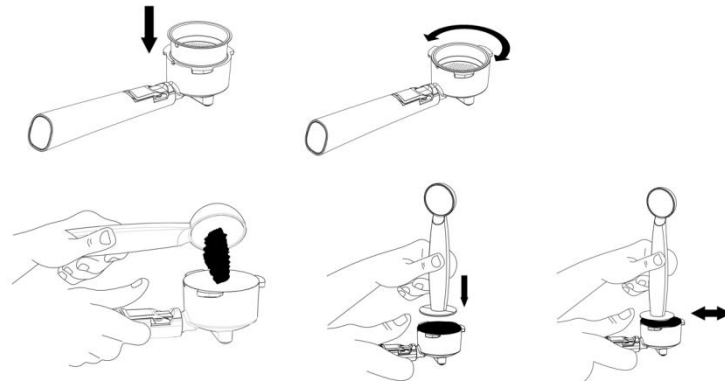
If preheating is not completed yet, press the coffee button, the pump does not work.

During water flowing out, before the receptacle is full, press the coffee button again to stop pumping water immediately.

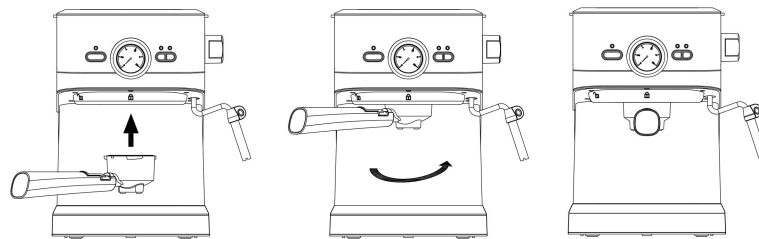
There may be noise when pumping water for the first time or after a long time not used, it's normal that appliance is releasing the air inside. After about 20s, the noise will disappear.

MAKE ESPRESSO COFFEE

1. Remove funnel by turning it clockwise. Adding ground coffee into steel mesh with measuring spoon, a spoon of ground coffee power can make about a cup of top-grade espresso coffee, then press ground coffee powder tightly with the tamper.



2. Set steel mesh into metal funnel, make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the "UNLOCK" position, and fix them into appliance firmly by turning it anticlockwise until it is at the "LOCK" position.



3. Place an espresso cup on removable cup shelf.
4. After preheating is finished, press the coffee button, the product will start brewing, working time is around 34s.
5. After finish making coffee, take metal funnel out by turning it clockwise, then pour coffee residue out with steel mesh pressed by funnel holder clip.
6. Let them cool down completely, you can take the metal funnel out through turn clockwise, then pour the coffee residue out, then rinse under running water.

Warning:

Do not leave the coffee maker unattended during making the coffee, as you need operate manually sometimes!

Immediately turn off the power source, if the water tank is empty during brewing coffee. Adding water, then release the air by steam mode before starting the espresso mode!

Do not let the appliance work if the water tank is empty, otherwise the pump will cause abnormal noise or get broken.

MAKE HOT WATER

When the preheating is finished, the coffee indicator lights up solidly. Then press coffee button, the water pump starts to pump water. Turn the steam control knob to "Hot water", then hot water will flow out from the steam wand.

To stop making hot water, press the coffee button again, and turn the steam control knob to OFF position. Hot water is used for warming cup, making tea or cooling down the appliance.

MAKE CAPPUCCINO / FROTHED MILK

You get a cup of cappuccino when you top up a cup of espresso with frothed milk.

Method:

1. Prepare espresso first with cup big enough according to the part "MAKE ESPRESSO COFFEE", make sure the steam control knob is at the OFF position.
2. Press the steam button, wait for until the steam button indicator lights up solidly.
Note: During working, the indicator of steam button will cycle on and off to maintain to desired temperature.
3. Fill a jug with about 100ml~150ml of milk for each cappuccino to be prepared, you are recommended to use whole milk at refrigerator temperature (not hot!).
Note: In choosing the size jug, it is recommended the diameter is not less than 70+/-5mm, and bear in mind that the milk increase in volume by 2 times, make sure the height of jug is enough.
4. Turn the steam control knob slowly anti-clockwise, steam will come out from the frothing device.

Note:

In order to get better milk foam performance, you are recommended to keep steam control knob at the open position for approximate 10s~15s, to release the water from steam wand, since the early steam contains too much water.

5. Insert the steam wand into the milk about 1cm~2cm, turn the steam control button slowly in anticlockwise, steam will come out from the steam wand, froth milk in the way moving vessel round from up to down.

Note:

Never touch steam outlet during steam jetting and be careful not to burnt.

Never turn the steam control knob rapidly, as the steam will accumulate rapidly in short time which may increase the potential of risk of explosion.

6. When the required purpose is achieved, you can turn the steam control knob to OFF position and press the steam button again to exit the steam function.

Note:

Please follow the operation as below to avoid the steam outlet (steam nozzle or froth nozzle) being blocked after frothing milk each time: put an empty jug under the steam wand, then turn on the steam control knob and press the coffee button, the pump will pump water, after water flowing out for 30s, press the coffee button again to stop the pump. Clean steam outlet (steam nozzle or froth nozzle) and steam wand sleeve with

wet sponge immediately, but care not be hurt!

7. Pour the frothed milk into the espresso prepared, now the cappuccino is ready. Sweeten if desired, sprinkle the froth with a little cocoa powder.
8. Press the power button, and pull out the power plug to the power source. All indicators will be extinguished.

Warning:

After steaming, the appliance temperature is too hot and the appliance need to be turned off and cool down at least for 10 minutes before making coffee again, or you can activate the “Hot water” function to cool down the appliance. The coffee will be burnt and there will be overflow at the funnel if the appliance brew coffee directly without being cooled down.

Do not leave the coffee maker unattended during making the coffee, as you need operate manually sometimes!

Immediately turn off the power source, if the water tank is empty during brewing coffee. Adding water, then release the air by steam mode before starting the espresso mode!

Do not let the appliance work if the water tank is empty, otherwise the pump will cause abnormal noise and broken.

Note: Please follow below operation if the steam outlet (steam nozzle or froth nozzle) is blocked:

Firstly, turn the steam control knob to OFF position and cool down the appliance for about half an hour, then poke the steam outlet (steam nozzle or froth nozzle) for several times with a needle about 1mm in diameter, finally press the steam button and turn on the steam control knob to check if the appliance can produce steam normally when the steam button indicator lights up solidly. Please contact service department if the appliance can't produce steam after above operation.

AUTOMATIC POWER OFF FUNCTION

If there is no any operation within 25 minutes, the unit will power off automatically.

CLEAN AND MAINTENANCE

1. Disconnect the appliance from the mains supply, cut off power source.
2. Make sure the appliance has completely cooled down.
3. Simply wipe the steam wand and exterior with a clean, damp cloth or sponge. Use a pin to clean the nozzle head and air holes in the steam wand sleeve. Do not use any abrasives or metal scourers as this will damage the finish on the unit.
4. The metal funnel and water tank should be washed after each use by rinsing them under water. To assist in keeping the metal funnel clean, recommend you periodically run the machine with the metal funnel in place, without coffee, using water only. Should the holes in the steel mesh become blocked with coffee grinds, use a fine bristled brush to

help clean. When your coffee maker is not being used, recommend that you do not leave the metal funnel attached to the machine as this will reduce the life of the gasket.

5. Remove the removable cup shelf and drip tray from the appliance and remove any spilt coffee and water. Then, clean them with a damp cloth or a damp sponge.
6. You must clean the steam wand and steam wand sleeve immediately after each use, after it has cooled down. Place the steam wand in a jug or mug and use the steam setting to clear any remaining milk out of the steam wand and steam wand sleeve. Remove the steam wand sleeve, place under warm running water to remove excess milk. If the steam wand becomes blocked, use a small pin to clean more thoroughly.

WARNING: Steam from the steam wand is extremely hot and can scald.

Note:

Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning. Never wash your coffee machine accessories in a dishwasher.

CLEANING MINERAL DEPOSITS (DESCALING)

1. Disconnect the appliance from the mains supply, cut off power source.
2. Make sure the appliance has cooled down completely.
3. Remove the water tank and drip tray from the appliance.
4. Fill water tank with water and dissolved descaler solution to the MAX level (the proportion of water and descale, refer to the instruction of descaler). Please use "household descaler", instead of industrial descaler.
5. Re-fit the water tank and drip tray to the appliance.
6. Place an empty container under the brewing head to gather the descaled hot boiled water.
7. Connect the appliance to the mains supply.
8. Press the power button and wait for the coffee button indicator light become to green color.
9. Place the steam wand into a mug or jug and slowly turn the steam control knob until water dispenses.
10. Keep dispensing to fill the mug or jug, then empty when full.
11. Repeat the process until the water tank is empty.
12. Immediately refill the water tank with clean water and repeat the process to flush the system.

TROUBLE SHOOTING

Symptom	Cause	Corrections
The metal parts in the tank have rust.	Descaler is not recommended type. It may corrode the metal parts in the tank.	Use the descaler recommended by manufacturer.
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
	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.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
	The funnel is not installed properly or rotated to the right position	Install the funnel properly and ensure the tunnel is in the right position.
	Milk foaming is finished just now or the steam is generated just now, or the steam button is not reset due to too high temperature.	Operating after cooling down.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in "before the first use" for several times.
	Coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
Coffee maker cannot work anymore.	Power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact with the authorized service facility for repairing.
Steam cannot froth.	The Milk Frothing indicator is not illuminated.	Only after the Milk Frothing indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape not fits.	Use high and narrow container.
	You have used skimmed milk.	Use whole milk or half-skimmed milk.
	There is some dirt inside the steam nozzle.	Clean the steam nozzle immediately after use every time with wet sponge.

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

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.