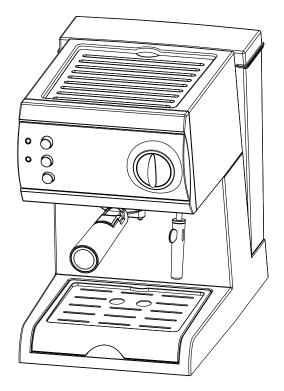
# **COFFEE MAKER**

# **INSTRUCTION MANUAL**



MODEL: CEM-1515

Read this booklet thoroughly before using and save it for future reference

#### 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. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.

4. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.

5. 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.

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. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.

8. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.

9. Ensure the power cord do not touch hot surface of appliance.

10. Do not place the coffee maker on hot surface or beside fire in order to avoid to be damaged.

11. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.

12. Do not use appliance for other than intended use and place it in a dry environment.

13. Close supervision is necessary when your appliance is being used near children.

14. Be careful not to get burned by the steam.

15. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling). Use handle or knobs.

16. Do not let the coffee maker operate without water.

17. Scalding may occur if the water tank is removed during the brewing cycles.

18. Do not remove the metal funnel when appliance in brewing coffee or when steam and hot water escape

from metal funnel and ensure to release the pressure in water tank before removing metal funnel.

19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.

20. Relief pressure through steam wand before removing tank cover or metal funnel.

21. This appliance is not intended for used 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 appliances by a person responsible for their safety.

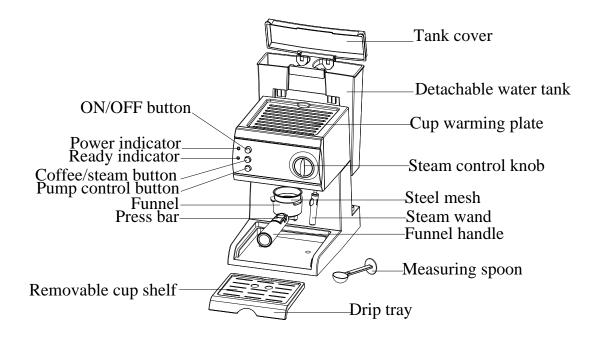
22. Children should be supervised to ensure that they do not play with the appliance.

22. Save these instructions.

#### HOUSEHOLD USE ONLY

### **KNOW YOUR COFFEE MAKER**

(Product may be subject to change without prior notice)



### **BEFORE THE FIRST USE**

To ensure the first cup of coffee tastes excellent, you should rinse the coffee maker with warm water as follows:

1. Pour water into water tank, the water level should not exceed the "MAX" mark in the tank. Then replace the water tank cover.

**Note**: the appliance is supplied with a detachable tank for easy cleaning, you can fill the tank with water firstly, and then put the tank into the appliance.

2. Set steel mesh into metal funnel (no coffee in steel mesh). make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance as indicating of "Insert" mark, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the **lock** position

3. Place an espresso cup (yourself cup) on removable cup shelf. Make sure the steam control knob is on the minimum position.

Note: the appliance is not equipped with jug, please use yourself jug or coffee cup.

4. Connect to power source, press down the ON/OFF button to the lower position which is the "<sup>ON</sup>" position. The power indicator (red) will be illuminated.

5. Press down the pump control button to the lower position which is the "🗳" position, the pump will

pump water, when there is water flowing out and close the pump by pressing the pump control button again to the " $\overset{\text{STOP}}{\blacksquare}$ " position, make sure the coffee/steam button is on the higher position which is the  $\overset{\text{STOP}}{\blacksquare}$  position and waiting for a moment, the appliance begins to be pre-heated until the ready indicator (green) is

illuminated, it shows the pre-heating is finish. Pressing the pump to the lower position which is the " $\mathbf{\dot{\Sigma}}$ " position again, and water will flow out.

6. After water not dropping out any more, you can pour the water in each container out then clean them thoroughly, now you can start brewing.

Note: There may be noise when pump the water on the first time, it is normal, the appliance is releasing the air in the appliance. After about 20s, the noise will disappear.

#### **PRE-HEATING**

# To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the funnel, filter and cup, so that the coffee flavour can not be influenced by the cold parts.

- 1. Remove the detachable tank and open the tank cover to fill it with desired water, the water level should not exceed the "MAX" mark in the tank. Then place the tank into the appliance properly.
- 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 as indicating of "Insert" mark, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the **lock** position.(See fig. 1).
- 3. Place an espresso cup (yourself cup) on removable cup shelf.

4. Then connecting the appliance to power supply source. Make sure the steam control knob is on the minimum position.

5. Press the ON/OFF button to the lower position which is the "ON" position, the power indicator (red)

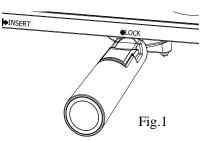
will be illuminated, make sure the coffee/steam button is on the higher position which is the  $\mathbf{I}$ 

position. Press down the pump control button to the lower position which is the " $\overset{\bullet}{\Sigma}$ " position, when there is water flowing out, close the pump immediately by pressing the pump control button again to the higher position of " $\overset{\text{STOP}}{\blacksquare}$ ". The purpose of the step is that pump the water of the tank into the housing.

6. When the ready indicator (green) is illuminated, you should press down the pump control button to the lower position which is the "🗳" position again, there will be hot water flowing out. When the ready indicator (green) is extinguished, close the pump by pressing the pump control button again to the higher position of "<sup>STOP</sup>". The pre-heating is finished.

#### MAKE ESPRESSO COFFEE

1. Remove the funnel by turning it in clockwise, .Add ground coffee to steel mesh with measuring spoon, a spoon ground coffee power can make about a cup of top-grade coffee, then press the 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 as indicating of "Insert" mark, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the **lock** position.(See fig. 1).
- 3. Pour out the hot water in the cup. Then place the hot cup (yourself cup) on removable cup shelf.
- 4. At the time, the ready indicator (green) is illuminated, once the green lamp is illuminated, you should

press down the pump control button to the lower position which is the " $\overset{"}{\Sigma}$ " position, waiting for a moment, there will be coffee flowing out.

Note: During continuous operations, the ready indicator is likely to extinguish due to the inadequate temperature of the water in the boiler, but it does not mean the unit will stop operating, you may continue to make coffee regardless of it.

OFF 5.You should press and release the ON/OFF button to the higher position which is the "**I**" position manually when desired coffee is obtained or the colour of coffee changes weak obviously, the power indicator and ready indicator go out and the coffee maker stops working, your coffee is ready now.

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

6. After finishing making the coffee, you can take the metal funnel out through turn clockwise, then pour the coffee residue out with the steel mesh pressed by press bar.

7. Let them cool down completely, then rinse under running water.

#### FROTHING MILK/ MAKE CAPPUCCINO

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

Method:

- 1. Prepare espresso first with container big enough according to the part "MAKE ESPRESSO COFFEE", make sure that the steam control knob is at the minimum position.
- 2. Press down the coffee/steam button to the lower position which is the position, waiting for until the ready indicator (green) is illuminated.

Note: During continuous operations, the ready indicator is likely to extinguish due to the inadequate temperature of the water in the boiler, but it does not mean the unit will stop operating, you may continue to make coffee regardless of it.

3. Fill a jug with about 100 grams 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 of jug, it is recommend the diameter is not less than  $70\pm5$ mm, and bear in mind that the milk increases in volume by 2 times, make sure the height of jug is enough.

4. Insert the frothing device into the milk about two centimetre, then turn the steam control knob slowly in anti-clockwise, steam will come out from the frothing device. Froth milk in the way moving vessel round from up to down.

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

5. When the required purpose is reached, you can turn the steam control knob to the minimum position.

Note: Clean steam outlet with wet sponge immediately after steam stops generating, but care not to hurt!

6. Pour the frothed milk into the espresso prepared, now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

7. Press and release the ON/OFF button to the higher position which is the "**I**" position to cut the power source off.

**Note:** we recommend you allow the maker to cool down at least for 5 min before making coffee again. Otherwise burnt odor may occurred in your Espresso coffee .

#### PRODUCING STEAM TO HEAT LIQUIDS

The steam wand (without the frothing device) can be used to make hot beverages like drinking chocolate, water or tea.

Method:

1. Remove the detachable tank and fill it with desired water, the water level should not exceed the "MAX" mark in the tank. Then place the tank into the appliance properly.

2. Then connecting the appliance to power supply source.

3. Press down the ON/OFF button to the lower position which is the "<sup>ON</sup>" position, the power indicator (red) is illuminated.

4. Press down the pump control button to the lower position which is the "🗳" position, make sure the

coffee/steam button is on the higher position which is the **n** position, the pump will pump water, when there is water flowing out, close the pump immediately, pressing down the coffee/steam button to the

lower position which is the  $\stackrel{\text{lower}}{=}$  position and waiting for a moment, the appliance begins to be heated until the green lamp is illuminated, it shows the heating is finish.

5. Remove the frothing device from the steam wand.

6. Dip the steam wand into the liquid to be heated. Turn the steam control knob in anti-clockwise slowly to start making steam.

7. When the required temperature is reached, you can turn the steam control knob to the minimum position.

8. Press and release the ON/OFF button to the higher position which is the "**I**" position to cut the power source off.

#### **CLEAN AND MAINTENANCE:**

- 1. Cut off power source and let the coffee maker cool down completely before cleaning.
- 2. Clean housing of coffee maker with moisture-proof sponge often and clean water tank, drip tray and removable shelf regularly then dry them.

Note: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.

3. Detach the metal funnel through turn it clockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last you must rinse with clear water.

4. Clean all the attachments in the water and dry thoroughly.

#### **CLEANING MINERAL DEPOSITS**

1. To make sure your coffee maker operating efficiently, internal piping is cleanly and the peak flavor of coffee, you should clean away the mineral deposits left every 2-3 months.

2. Fill the tank with water and descaler to the MAX level ( the scale of water and descaler is 4:1, the detail refers to the instruction of descaler. Please use "household descaler", you can use the citric acid (obtainable from chemist's or drug stores) instead of the descaler (the one hundred parts of water and three parts of citric acid).

3. According to the program of pre-heating, put the metal funnel (no coffee powder in it) and carafe (jug) in place. Brewing water per "PRE-HEATING".

4. Press down the ON/OFF button to the lower position which is the " $\stackrel{ON}{=}$ " position, the power indicator (red) will be illuminated, you should press the pump control button to the lower position which is the  $\stackrel{\blacksquare}{=}$  position, make sure the coffee/steam button is on the higher position which is the  $\stackrel{\blacksquare}{=}$  position, when there is water flowing out and close the pump by pressing the pump control button again to the " $\stackrel{\text{STOP}}{=}$ " position, and waiting for a moment, the coffee maker begins to be heated.

5. When the ready indicator (green) is illuminated, it shows the heating is finish. Pressing down the pump control button to the lower position which is the " $\stackrel{\bullet}{=}$ " position and make make two cups coffee (about 2Oz). Then close the pump and wait for 5s.

6. Press down the coffee/steam button to the lower position which is the  $\checkmark$  position, waiting for until the green indicator is illuminated. Make steam for 2min, then turn the steam control knob to the minimum  $_{OFF}^{OFF}$  position to stop making steam. Press and release the ON/OFF to the higher position which is the " $\blacksquare$ " position to stop the unit immediately, make the descalers deposit in the unit at least 15 minutes.

7. Restart the unit and repeat the steps of 4-6 at least 3 times.

8. Then pressing and release the coffee/steam button to the higher position which is the  $\mathbf{I}$  position, when the green lamp is illuminated, press down the pump control button to the lower position which is the " $\mathbf{I}$ " position to brew until no descaler is left.

9. Then brewing coffee (no coffee powder) with tap water in the MAX level, repeat the steps of 4-6 for 3 times (it is not necessary to wait for 15 minutes in step of 6), then brewing until no water is left in the tank.10. Repeat the step of 9 at least 3 times to make sure the piping is cleanly.

# TROUBLE SHOOTING

Symptom	Cause	Corrections
Water leaks from the bottom of	There is much water in the drip	Please clean the drip tray.
coffee maker.	tray.	

	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in "before the first use" for several times.
Acid (vinegar) taste exists in Espresso coffee.	The 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.
The coffee maker cannot work any more.	The 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.
The steam cannot froth.	The steam ready indicator (green indicator) is not illuminated. The container is too big or the	Only after the steam ready indicator (green indicator) is illuminated, the steam can be used to froth. Use high and narrow cup.
	shape is not fit. You have used skimmed milk	Use whole milk or half-skimmed milk

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving 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.