

# **K B** ELEMENTS



## **Preciso Coffee Machine with Integrated Grinder**

### **ELK201CS**

USER MANUAL

Please read this manual carefully and retain for future references.

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# 1. IMPORTANT SAFETY INSTRUCTIONS

- 1. Voltage Compatibility:** Ensure that your outlet voltage matches the coffee machine's specified range of "220-240V".
- 2. Placement:** Position the coffee machine on a stable, flat surface or table.
- 3. Avoid Water Contact:** NEVER immerse the coffee machine or its cable in water or any other liquid to prevent electric shock.
- 4. Damaged Parts:** DO NOT USE the coffee machine if the cord or any part is damaged to reduce the risk of electric shock. Contact the nearest KB ELEMENTS point of sale for assistance.
- 5. Cord Safety:** Do not place heavy objects on the cord. Keep it away from edges or hot surfaces to avoid damage.
- 6. Heat Sources:** Do not position the coffee machine on or near high-temperature objects like ovens, heaters, refrigerators, or stovetops.
- 7. Original Accessories:** Use only the original accessories provided with the machine.
- 8. Intended Use:** This machine is designed solely for making coffee. Do not use it for other purposes, and always store it in a dry place.
- 9. Hot Parts:** Avoid touching hot parts to prevent serious injuries.
- 10. Regular Maintenance:** Clean and maintain the coffee machine and its components regularly to ensure high-quality coffee and prolong the machine's lifespan.
- 11. Operational Safety:** Do not move or turn off the coffee machine while it is in operation.
- 12. Water Requirement:** Always ensure the coffee machine has water before use.
- 13. Foreign Objects:** Inspect the bean hopper for any foreign objects before each use.
- 14. Usage Limitation:** The coffee machine is intended for domestic indoor use only. It is not suitable for commercial use or outdoor use.
- 15. Initial Use:** Before the first use, brew with clean water at least twice to eliminate any odors.
- 16. Ventilation:** Do not use the coffee machine in a closed cabinet.
- 17. Child Safety:** Keep the coffee machine and its cord out of reach of children.
- 18. Filtered Water:** It is recommended to use filtered water to extend the service life of the coffee machine.

## TECHNICAL SPECIFICATIONS

Coffee machine power: 2250W

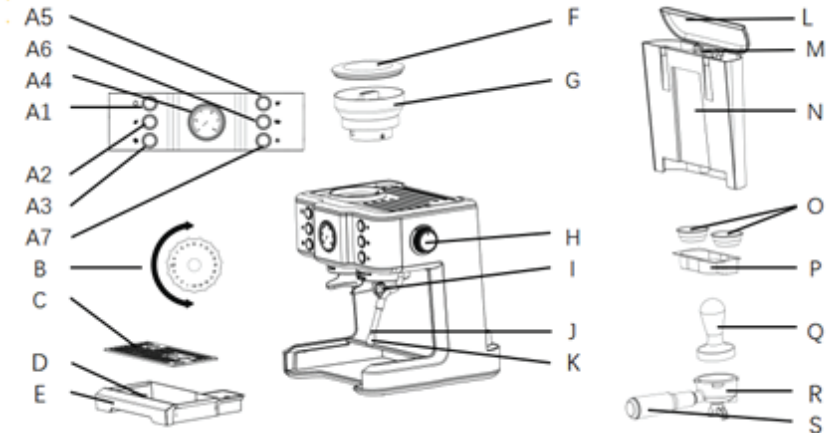
Coffee grinder power: 150W

Bean box capacity: 220g

20 bar

2.6 L detachable transparent water tank

## 2. COFFEE MACHINE CONTROLS:



A1	Power button	A2	Single shot grind button
A3	Double shot grind button	A4	Pressure gauge
A5	Single shot espresso button	A6	Double shot espresso button
A7	Steam button	B	Grind size selector
C	Removable cup shelf (Drip plate)	D	Float cover (Drip tray full indicator)
E	Drip tray	F	Bean hopper lid
G	Detachable bean hopper	H	Steam/Hot water dial
I	Steam wand rubber handle	J	Steam wand and Hot water wand
K	Froth nozzle	L	Water tank cover
M	Water tank handle	N	Water tank
O	Filter baskets (For Single shot and Double shot)	P	Accessories storage home
Q	Tamper	R	Portafilter (Metal funnel)
S	Portafilter handle (Metal funnel handle)		

## **IMPORTANT INFORMATION:**

The portafilter machine comes factory-equipped with a portafilter basket for two espressos.

The amount of espresso dispensed can also be used as a single espresso, depending on your preference. However, if you only wish to prepare a single espresso, please use the portafilter basket for one espresso. The portafilter basket and other accessories are stored behind the drip tray. Carefully remove the drip tray to access the accessories. Afterward, ensure the drip tray is properly reinserted.

## **PERFECT ESPRESSO PREPARATION WITH YOUR KB ELEMENTS PORTAFILTER MACHINE**

To prepare the perfect espresso with your portafilter machine, please follow these steps:

### **1. Bean Selection and Age**

The correct grind setting depends on the type and age of the coffee beans:

Fresh Beans: Usually require a finer grind.

Older Beans: A coarser grind is better for optimal results.

### **2. Proper Dosing (First Recommendation)**

Weigh the coffee grounds from the grinder for the best results:

Single Espresso: 12–13 grams.

Double Espresso: 17–19 grams.

Always start with the lowest gram amount for your first attempt.

### **3. Factory Settings**

The amount of ground coffee is preset to a typical espresso strength.

Adjust the grind setting between 4 and 5 to achieve the ideal extraction.

For the first attempt, we recommend starting with grind setting 5.

### **4. Fine-Tuning the Grinding Time**

To set the desired amount of ground coffee, follow these steps:

Hold the single-cup grinding button for 3 seconds to activate the custom grinding mode.

The grinder will start automatically.

Press the grinding button again to stop the process once the desired time (approx. 20 seconds) has been reached.

## **Important Note on the Pressure Gauge**

The pressure gauge on your machine will only function if both the grind size and coffee dosage are properly adjusted. Ensure these settings are accurate to achieve the optimal pressure during extraction.

**You can check the instruction video also on our Youtube channel:**

**<https://youtube.com/shorts/TPonWrsQw0s?feature=shared>**

## **A1. POWER BUTTON**

Press the power button to turn on the machine. The button will fully illuminate when the machine is on. After 25 minutes of inactivity, the machine will automatically enter sleep mode, and the power button light will turn off.

## **A2. Single shot grind button**

Grinding coffee beans for a single shot.

## **A3. Double shot grind button**

Grinding coffee beans for a double shot.

## **A4. Pressure gauge**

Enhances espresso extraction performance to achieve great-tasting coffee.

## **A5. Single shot espresso button**

Brewing a single shot of espresso.

## **A6. Double shot espresso button**

Brewing a double shot of espresso

## **A7. Steam button**

Activates the steam function

## **B. Grind size selector**

Offers 20 precise grind settings, ranging from fine to coarse, to ensure optimal extraction..

## **C. Removable cup shelf (Drip plate)**

Easily removable for cleaning.

## **D. Float cover (Drip tray full indicator)**

Indicates when the drip tray is full.

## **E. Drip tray**

Collects spills and drips for easy cleaning.

## **F. Bean hopper lid**

Features a silicone sealing ring to maintain freshness.

## **G. Detachable bean hopper**

Holds up to 220g of beans and can be easily removed for cleaning.

## **H. Steam wand and Hot water wand**

Turn clockwise for hot water and counterclockwise for steam.

## **I. Steam wand rubber handle**

The silicone handle allows smooth movement of the steam wand to any position without the risk of burns, providing precise control and manipulation of the steam.

## **J. Steam/Hot water dial**

The stainless steel, 360° swivel-action steam wand allows for effortless milk frothing.

## **K. Froth nozzle**

Features heat insulation and convenient rotation, serving as the dual outlet for both steam and hot water.

## **L. Water tank cover**

Covers the water tank to prevent contamination.

## **M. Water tank handle**

For easy removal and carrying.

## **N. Water tank 2.6L**

Fill with filtered cold water by pushing back the lid or removing the tank using the handle inside.

## **O. Filter baskets (For Single shot and Double shot)**

Includes baskets for both single and double shots.

## **P. Accessories storage home**

Located behind the drip tray, providing a convenient storage space for filter baskets, a cleaning brush, and a cleaning pin.

## **Q. Tamper (58mm size)**

Ensures even distribution of coffee grounds for better extraction.

## **R. Portafilter (Metal funnel) (58mm size)**

Ensures coffee grounds are evenly distributed and easier to tamp.

## **S. Portafilter handle (Metal funnel handle)**

Ergonomically designed for comfortable use.

## 3. MORE DETAILS

### Thermoblock technology

The Thermoblock ensures rapid heating and precise water temperature for optimal espresso extraction and milk steaming. By heating only, the necessary amount of water it operates efficiently and swiftly. Set to 94°C, the Thermoblock reaches the ideal temperature for extracting cream from properly tamped coffee grounds. Deviations from this range may result in burnt or bitter espresso.

### Advanced PID Controller

The PID controller diligently oversees and regulates the Thermoblock, guaranteeing that water is dispensed to the tamped coffee grounds at the exact temperature required.

### Pre-infusion

Prior to the steady water flow, a small amount of water delicately saturates the tamped coffee grounds, yielding a more flavorful espresso.

### 58mm extraction head and portafilter

Crafted with a commercial-sized 58mm diameter, the extraction head and portafilter are optimized to extract maximum flavor and cream. Paired with the PID controller, water is delivered at the precise temperature, delivering a genuine café-style coffee experience.

### Built-in Grinder

Indulge in convenient on-demand grinding with our integrated grinder.

### Customizable extraction temperature

Tailor your extraction temperature to your preference with three options: 92°C, 94°C, or 96°C.

### Dual thermoblock heating system (Dual boilers heating system)

The dual thermoblock heating system features separate boilers for coffee extraction and milk frothing. This configuration ensures active temperature control, maintaining optimal stability for both processes simultaneously, thus allowing for a seamless milk frothing and espresso extraction with our dual thermoblock heating system.

## 4. BEFORE FIRST USE

1. Ensure all packaging is removed and verify the presence of all accessories.
2. Wash the following parts with warm water and a mild detergent:
  - \* Stainless steel single cup filter basket
  - \* Stainless steel double cup filter basket
  - \* Water tank
  - \* Portafilter
  - \* Bean hopper
- . Rinse tamper and allow it to air dry.

### **Accessories Placement:**

- Store the cleaning brush and cleaning pin behind the drip tray.
- Place the tamper on the cup warming tray.
- Install the bean hopper:
  - Align the bean hopper lock with the front of the machine.
  - Gently push down and insert the bean hopper into the machine's connection.
  - Turn the bean hopper lock clockwise to secure it in place.
- This action will open the hopper gate, allowing you to fill it with freshly roasted coffee beans.
- Fill the bean hopper with medium or dark-roasted coffee beans. As a starting point for espresso extraction, use grind setting 5.

### **Before First Use:**

Ensure completion of these steps before initial use:

- **Fill Water Tank:** Remove the orange silicone cap from the bottom of the watertank valve. Open the lid and lift it upwards using the handle inside. Fill with filtered cold water. Insert the water tank into position and close the lid.

Note: Ensure the water tank is clean to prevent blockage.

### **READY State:**

When the machine is ready for operation:

- **Press Power Button:** Turn on the machine. The power button will illuminate, and the coffee and steam buttons will pulse, indicating the thermoblock is heating up.
- **Grind Button Illumination:** Upon correct installation of the bean hopper, the grind button will fully illuminate. Incorrect installation will result in rapid pulsing of the grind button.
- **READY State Indication:** All buttons, including power, single shot grind, double shot grind, single shot espresso, double shot espresso, and steam, will be fully illuminated.

### **Insert Portafilter:**

Prepare the portafilter for use:

- **Insert Filter Basket:** Place either a single or double cup filter basket into the portafilter.
- Align and Lock: Align the portafilter with the "INSERT" position on the extraction head's left side. Insert the portafilter flat against the extraction head and slowly turn it anticlockwise to lock it in place.
- **Note:** Initial uses may require more force due to tightness, which is normal.

### **Espresso Extraction:**

For extracting espresso:

- **Press Espresso Button:** Choose between single shot or double shot espresso. Wait for water to begin flowing.
- **Water Flow:** Upon automatic cessation of water flow, discard the water in the cup and clean it thoroughly. Repeat this process several times before extraction. Press the power button to exit function and return to READY state.
- **Initial Noise:** Initial water pumping may produce a louder noise, indicating air release. After about 20 seconds, the noise will diminish.
- **Steam Wand Preparation:** Position the steam and hot water wands over the drip tray hole. Turn the dial to hot water and allow water to flow for 20 seconds. Return the dial to the OFF position to return the machine to the READY state.
- **Machine Priming:** The espresso machine should now be thoroughly primed.
- **Portafilter Cleaning:** Wash the portafilter and filter basket in warm water, ensuring they are dry before use.

## 5. GRINDING GUIDE

### 5.1 Introduction:

#### Grind Setting:

Adjusting the grind setting is essential when using different coffee beans and considering bean freshness. The 20-gear grind setting allows precise adjustments, enabling control over grind size and, consequently, the resulting extraction's characteristics.

#### Achieving Optimal Grind:

Finding your optimal grind may require several incremental adjustments. Dial in your grind setting based on pour time and taste.

### 5.2 Grinding Tips:

After adjusting the grind setting, it's crucial to purge a small amount of coffee grinds from the grinder for 1-3 seconds. This clears the grinder of previous grind settings, ensuring the next espresso extraction uses only coffee grinds from the new setting.

- Smaller Number Settings: Produce finer coffee grinds and a slower extraction.
- Larger Number Settings: Deliver coarser coffee grinds and a faster extraction.



### IMPORTANT:

Avoid disassembling or removing the bean hopper when coffee beans remain inside to prevent it from becoming stuck. Once all beans are used, it's safe to disassemble or remove the hopper.

#### Grinding Gear Adjustments:

Set the grinding gear to levels 18, 19, or 20, and only allow backward adjustments at this time. Similarly, set the grinding gear to levels 3, 2, or 1, and restrict further forward adjustments.

### 5.3 Filter Baskets:

The filter baskets are optimized for freshly medium-roasted or dark-roasted coffee beans. Note that preground coffee is too coarse for single-wall filter baskets.

### 5.4 Grind Dosage and Tamp Force:

Consistency is key for optimal results:

- The correct dose of coffee grinds may appear overfilled in the filter basket before tamping. Evenly tamp the grinds using a firm force of 8-15 kg.
- One cup requires 10-12g of coffee grinds, while two cups require 16-18g.

### 5.5 Powder Size Reference:

Understanding powder size for various uses:

- Grind size settings 1-2 produce coffee powder unsuitable for espresso but suitable for Turkish-style or Mocha coffee.
- For espresso, use grind size settings 3-8. One cup requires 10-12g of coffee grinds, and two cups require 16-18g.
- Grind size settings 9-15 are suitable for drip or pour-over coffee.
- Grind size settings 16-20 are suitable for French press coffee.



Above cases may change due to the coffee bean variety and roast degree.

**Note:** Additionally, if the GRIND SIZE selector is adjusted, the volume of coffee powder will also change.

### 5.6 Operation

Note: Changing the GRIND SIZE selector will alter the volume of coffee powder.

#### 5.6.1 Check Water and Coffee Beans

TIP: For optimal espresso results, use filtered cold water and freshly medium-roasted or dark-roasted coffee beans.

#### 5.6.2 Start Up

1. Press the power button to turn on the machine.
2. The power button will illuminate, and the coffee and steam buttons will pulse to indicate that the thermoblock is heating up.
3. The single shot grind button and double shot grind button will fully illuminate once the machine is powered on.
4. When all buttons are fully illuminated, the machine is in the READY state and all features are operational.

### 5.6.3 Dose Coffee Grinds

1. Slide the portafilter into the grinding cradle.
2. Ensure the portafilter sits flat and unsupported in the grinding cradle.

### 5.6.4 Wipe Excess Grinds

Wipe away any excess grinds to clear the edges of the portafilter.

## 6. ESPRESSO GUIDE

### 6.1 Brief Introduction

- Single Shot Mode: Press the button once to start the brewing process. The machine will automatically stop when the desired amount of coffee has been brewed.
- Double Shot Mode: Press the button once to start the brewing process. The machine will automatically stop when the desired amount of coffee has been brewed.

### 6.2 Tips for Espresso

#### 6.2.1 Extraction Time

Espresso should yield approximately 30ml per cup for single shots and 60ml per cup for double shots. Extraction time is a good indicator of the quality of the pour. The optimal time per shot can vary depending on the type and freshness of the coffee beans. However, in general, the pour time should be between 20-35 seconds for both single and double shots.

#### 6.2.2 Type of Extraction

- Optimum Extraction: A quality pour has a steady flow with a consistency similar to warm honey with a dark golden cream creating a rich-tasting espresso.
- Under Extraction: When the pour is fast and light in color, the resulting cream appears thin, with a creamy light brown color that quickly fades. This occurs when an insufficient amount of essential cream, flavors, and colors are extracted from the coffee grounds, leading to a sour-tasting espresso.
- Over Extraction: The pour may be slow or not occur at all, with the resulting cream being very dark. This happens when too much of the essential cre , flavors, and colors are extracted from the coffee grounds, resulting in a bitter-tasting espresso.

#### 6.2.3 Look for Color Change

The optimum shot contains three elements:

- Heart: The base starts out dark brown.
- Body: Blends with the heart, becoming a rich caramel with reddish reflections.
- Cream: The top layer, dark golden in color.

#### 6.2.4 Espresso Extraction Guide

- Correct Extraction (Correct Espresso Extraction Range):
- Flow starts after about 4-7 seconds.
- Flowing slowly like warm honey.
- Cream is golden brown with a fine mousse texture.
- Espresso is dark brown.
- After extraction, remove used grinds. Rinse the filter basket and keep it clean to prevent blockages. Lock the portafilter into the machine and run hot water through it without ground coffee in the filter basket.

- **Under Extraction (Below the Espresso Extraction Range):**

- Flow starts after about 3-5 seconds.
- Flows fast like water.
- Cream is thin and pale.
- Espresso is pale brown.
- Tastes bitter/sharp, weak, and watery.
- Extraction takes up to 20 seconds.

**Solution:**

- Adjust and retest:
- Grind size finer.
- Tamp using approximately 8-15 kg of pressure.
- The top edge of the metal cap on the tamper should be level with the top of the filter basket after tamping.

- **Over Extraction (Over the Espresso Extraction Range):**

- Flow starts after about 8 seconds.
- Flow either drips or does not occur at all.
- Crema is dark and spotted.
- Espresso is very dark brown.
- Tastes bitter and burnt.
- Extraction takes more than 40 seconds.

**Solution:**

- Adjust and retest:
- Grind size coarser.
- Tamp using about 8-12 kg of pressure.
- The top edge of the metal cap on the tamper should be level with the top of the filter basket after tamping.

**NOTE:**

- Ensure coffee beans are medium-roasted or dark-roasted and fresh.
- Old coffee beans, regardless of grind setting, will result in a fast extraction and produce an under-extracted tasting espresso.
- The grind size will affect the water flow rate through the coffee in the filter and the flavor of the espresso.

### **6.2.5 Customizable Shot Volumes**

This feature provides auto shot volumetric control, allowing for the extraction of single and double shot volumes, with just the right amount of espresso, and then automatically stops.

- **Setting the Dispensing Amount of Single Shot Espresso:**

- To set the dispensing amount of single shot espresso, hold and press the single shot espresso button for 3 seconds to enter the mode. Then, press it again to initiate coffee dispensing and the button will flash simultaneously.

Continue pressing the button until the desired amount is reached, at this point the coffee will stop dispensing.

The setting will be saved for the next operation. The adjustable dispensing amount for a single shot espresso range between approximately 30ml and 400ml.

- Setting the Dispensing Amount of Double Shot Espresso:
- To set the dispensing amount of double shot espresso, hold and press the double shot espresso button for 3 seconds to enter the mode. Then, follow the same procedure as setting the dispensing amount for a single shot espresso. The adjustable dispensing amount for a double shot espresso range between approximately 30ml and 400ml.

#### Restore Factory Setting Volume

To restore the factory setting volume, simultaneously hold and press both the single shot espresso button and the double shot espresso button for 3 seconds.

#### Access Extraction Temperature Custom Mode

Our thermoblock heating system allows for espresso extraction at a temperature of 94°C, achieving a perfect balance of bitterness and acidity. For the ultimate espresso experience, you can adjust the extraction temperature in 2°C increments between 92°C and 96°C to suit your preferred roast level or personal taste.

#### • To Access the Extraction Temperature Custom Mode:

- Simultaneously hold and press the double shot grind button and the single shot espresso button for 5 seconds. You will hear a beep, and the power button will begin to flash quickly. The machine will then prompt you to adjust the extraction temperature as follows:
  - Press the double shot grind button to select an extraction temperature of 92°C. The indicator will illuminate.
  - Press the single shot espresso button to select an extraction temperature of 94°C. The indicator will illuminate.
  - Press the double shot espresso button to select an extraction temperature of 96°C. The indicator will illuminate.

**IMPORTANT:** Please note that if you do not press any buttons within 5 seconds after entering a custom mode setting, the machine will automatically exit and return to the READY state.

## 6.3 Operation:

### 6.3.1 Check Water

- Fill Water Tank: To fill the water tank, fill it with cold water up to the MAX line. Then, set up the water tank vertically and align the buckles to the holes on the back of the machine. Press it down until it is parallel to the top of the machine.

TIPS: For optimal espresso results, use filtered cold water and freshly medium-roasted or dark-roasted coffee beans.

Important Temperature Control: The machine's espresso extraction temperature is precisely controlled at 94°C, while the milk frothing heating temperature is set at 100°C. This ensures that your espresso and milk froth are always prepared to your desired taste.

**NOTE:** Before inserting the refill water tank, wipe it off with a clean cloth to remove any water residue. Failure to do so may result in excessive steam and hot water splashing from the portafilter, leading to a small amount of coffee and a poor taste. When pulling up the refill water tank, be aware that water will flow out from the outlet at the bottom of the tank. If you continue to pull it up without wiping away the excess water, it may accumulate and eventually spill onto the floor. This is not a leak, but rather a normal function of the movable part.

### 6.3.2 Start Up

1. Insert the power plug into the machine.
2. Press the power button to turn on the machine.
3. The power button will illuminate, and the coffee and steam buttons will pulse to indicate that the thermoblock is heating up.
4. The single shot grind button and double shot grind button will be fully illuminated after the machine is turned on.
5. When all the buttons (power button, single shot grind button, double shot grind button, single shot espresso button, double shot espresso button, and steam button) are fully illuminated, the machine is in the READY state for all features.

### 6.3.3 Warm Cup - Hot Water Function

- To warm a cup using the hot water function:
- Place a cup on the benchtop and position the steam wand as needed.
- Turn the dial to select the hot water function.
- Empty the cup after 20-30 seconds.
- Alternatively, you can warm your cup using the warming plate, which is available when the machine is in the READY state.

### 6.3.4 Warm Group Head, Portafilter, and Filter Basket

- To warm the group head, portafilter, and filter basket:
- Hold the portafilter under the extraction head while water flows from the machine.
- Wipe the filter basket with a dry cloth to ensure it is clean.

### 6.3.5 Tamp

- To prepare your coffee for brewing:
- Dose the filter basket with grinds according to your desired serving size:
- One cup: 10-12g of coffee grinds
- Two cups: 16-18g of coffee grinds
- Evenly tamp (press) the grinds to the level indicated by the portafilter.

**NOTE:** When tamping the grounds, do not press with too much force. Use the tamper lightly to avoid clogging your machine. If grounds are too tightly packed, the water cannot flow through the portafilter and may cause blockage or leakage.

- Wipe Excess Grinds: Wipe away any excess grinds to clear the edges.
- Insert Portafilter:
- Keep the portafilter flat and align it with the extraction head.
- Insert the portafilter and turn it into the extraction head until it is securely seated.
- Ensure the portafilter is in the center position.

**NOTE:** If the portafilter is not installed parallel to the machine, it can cause the coffee to splash and leak from the gap at the connection position.

- Position Cup:
- Place the cup on the Drip Tray, under the Portafilter.

**TIPS:** If the cup is tall, you can remove the drip tray cover and place the cup directly into the drip tray.

**• Espresso Extraction:**

- Press the single shot espresso button or double shot espresso button to initiate extraction.

The process will automatically stop when complete. The crema should now be a golden-brown color with a fine mousse texture.

**TIPS:** Remove the portafilter periodically to allow the machine to relieve pressure.

Failing to do so can cause the steam to splash out due to excessive pressure.

Remove the portafilter in parallel. The high pressure will allow the water to fully penetrate into the coffee grounds, which takes time for the water to pass through and flow out of the coffee grounds. As a result, it's normal for excess coffee to drip off.

**NOTE:** When the machine starts to operate, you may notice some noise as it pumps water with high pressure. During operation, if you hear sudden beeps and the single shot espresso and double shot espresso buttons rapidly flash for 10 seconds simultaneously, it may indicate that the water is low. Please check the water level and add water as needed.

**Remove Coffee Residue Wait 20 seconds: After pouring, wait for 20 seconds before removing the portafilter from the extraction head to avoid any splashing or water discharge.**

**1. Remove and Clean:**

- Remove the used coffee residue from the portafilter.
- Use a damp cloth to wipe the powder outlet clean.
- Check if the drip tray needs to be emptied.
- Finally, wash the portafilter with warm water.

**7. Milk Frothing Guide**

**7.1 Brief Introduction**

Milk frothing is the process of steaming milk to create a thick, rich microfoam with a silky sheen. This process involves both heating and frothing the milk using steam, requiring attention to several key elements, including the steam wand position, the timing of adjusting the milk jug position, and the correct temperature. Follow these steps to help you create café-style microfoam.

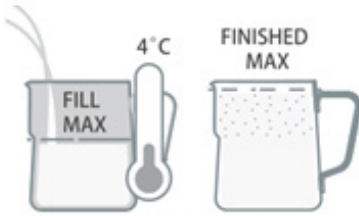
**7.2 Tips for Milk Frothing**

**7.2.1 Fill Milk Jug**

Add 100-150 ml of cold milk (around 4°C) to a chilled, clean stainless steel milk jug. Fill the jug to the bottom of the spout.

**Important Frothing Tips**

To ensure optimal frothing results and prevent overflow, avoid overfilling the milk jug. During the frothing process, the milk volume will expand or "stretch." For best results, fill the milk jug to no more than one-third of its capacity. This allows ample space for the milk to froth and increase in volume, ensuring a smooth and efficient process.



Use the 12 Oz (350mL) milk Jug.

### 7.2.2 Steam Warm-up

#### Prepare the Steam Function:

- Turn the steam/hot water dial to the steam setting. The steam button will begin to pulse.
- Wait until the steam button is fully illuminated, indicating the steam is ready for frothing.

Note: For optimal milk frothing results, ensure the steam is adequately warmed up before starting. The steam is ready when the steam button is continuously illuminated.

#### Release Excess Water:

- Place a cup under the froth nozzle.
- Turn the dial to the steam setting and wait a few seconds until water starts to flow from the nozzle.
- Be cautious of the hot steam, then discard the water collected in the cup. This step is crucial to remove any excess water.
- Once all excess water is purged, stop the steam by returning the dial to the vertical OFF position. Be mindful to avoid burns from the steam.

### 7.2.3 Positioning the Steam Wand

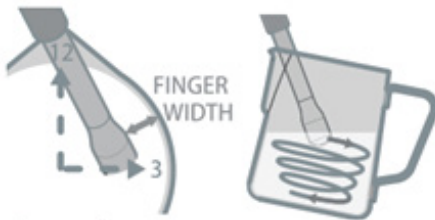
#### 1. Position the Steam Wand:

- Insert the steam wand arm into the jug spout at the 12 o'clock position.
- Hold the froth nozzle in the milk at the 3 o'clock position, maintaining a finger-width distance from the edge of the jug.

#### 2. Begin Frothing:

- Keep the steam wand tip just touching the surface of the milk.
- Turn the dial to the steam position to start frothing.
- Ensure a whirlpool action is created in the jug for consistent frothing results.

By following these steps precisely, you will achieve consistent and high-quality milk frothing every time. Be cautious of hot surfaces and steam to ensure a safe and enjoyable frothing experience.



### 7.2.4 Sound and Consistency

The way you introduce air to the milk greatly influences the consistency of the foam. When large gulps of air are incorporated, it results in large bubbles. Conversely, gently and precisely introducing air, signaled by a soft hissing sound, creates finely aerated microfoam. Additionally, you may hear the water pump activate, which is normal.

Tips for Milk Frothing Sounds

- Gurgling: The tip is not deep enough; raise the jug.
- Smooth Hissing: This is ideal for lattes.
- Screeching: The tip is too deep; lower the jug.

### 7.2.5 Maintaining the Froth Nozzle Position

As the steam heats and froths the milk, the milk will expand, causing its level in the jug to rise. To maintain optimal frothing, follow the rising milk level by gradually lowering the jug, ensuring the froth nozzle stays just below the surface. Continue this adjustment as the milk level rises, keeping the tip just beneath the surface. Once the desired microfoam is achieved, immerse the steam wand halfway into the milk. The milk is ready when the base of the milk jug becomes too hot to touch.



### Milk Frothing Instructions

**Note:** When using non-dairy milk, some adjustments to technique are required.

Once the base of the milk jug is too hot to touch, you can continue frothing or stop according to your preference.

### 7.2.6 Amount of Foam

Create the desired amount of microfoam for your beverage. Traditionally, cappuccinos have more microfoam than flat whites.

### 7.2.7 Immerse Tip

After achieving the desired amount of foam, immerse the steam wand halfway into the milk. This heats all the milk evenly and pulls in milk instead of air, ensuring a smooth and dense blend of milk and foam.

### 7.2.8 Correct Temperature

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

Note: The above recommendations might vary depending on the milk brand and your taste preference.

### 7.2.9 Purging the Steam Wand

When the correct milk temperature has been reached, turn the dial to the vertical position and remove the milk jug from the steam wand. Place the milk jug to one side. Position the steam wand over the drip tray and turn the dial to the hot water position for a few seconds before returning it to the vertical position. This will remove any milk that has been sucked into the steam wand tip.

Note: For milk frothing, a temperature range of 60°C to 65°C is recommended. However, you can adjust the temperature to your taste by increasing or decreasing it.

### 7.2.10 Wipe Steam Wand

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

### 7.2.11 Tap and Swirl the Jug

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

a silky appearance.



## **7.3 Espresso Machine Hot Water Function Guide**

### **. Introduction**

The guide for utilizing the hot water function on your espresso machine.

### **. Water Quality**

For optimal results, it is recommended to use filtered cold water, particularly for espresso brewing.

### **. Starting Up**

To initiate the machine, simply press the power button. Once all buttons are fully illuminated, the machine is ready for operation across all functions.

## **8. Hot Water Dispensing**

To engage the hot water function, position a cup on the benchtop and adjust the steam wand accordingly. Rotate the steam/hot water dial clockwise to activate the hot water function. Hot water will flow from the outlet (steam wand tip) and can be utilized for various purposes. To cease the dispensing of hot water, return the dial to the vertical OFF position.

### **Tip for Multitasking**

It's worth noting that you can concurrently froth milk or dispense hot water while brewing espresso or grinding coffee.

## **9. Sleep and Auto-Off Function**

If there is no activity for 25 minutes, the machine will automatically enter the auto-off mode. During this state, all button lights and indicator lights will be deactivated.

To reactivate the machine, simply press the power button, and it will return to standby status.

## **10. Water Shortage Warning**

While utilizing the brew or steam function, if the machine emits a sudden beep and both the single shot espresso and double shot espresso buttons flash rapidly for 10 seconds, it indicates a potential water shortage in the tank. This can result from insufficient water volume or excessively fine coffee grounds and tight tamping. In such instances, it's advisable to check the water level and adjust as necessary.

### **Addressing Water Shortage**

If the water shortage warning is triggered, it's essential to follow these steps for safe operation:

- Exit the coffee function by pressing the single shot espresso or double shot espresso button.
- Remove and clean the portafilter, ensuring no residual coffee powder is left.
- Position the steam wand towards the drip tray and activate the steam function to release pressure. Once released, return the dial to the OFF position.
- Power off the machine.
- Refill the water tank with filtered cold water, ensuring it does not surpass the "MAX" mark.
- Power on the machine again. Once all buttons are fully illuminated, the machine is ready for use.

## **11. Restoring All Default Settings Guide**

To reset all settings to factory defaults:

- Ensure the machine is on and in the READY state.
- Simultaneously hold the single shot espresso and double shot espresso buttons for 3 seconds. Upon release, all default settings will be restored, and the machine will return to the READY state.

## **12. Care and Cleaning- Espresso Machine**

Regular cleaning is vital for maintaining the performance and longevity of your espresso machine. Here are some essential cleaning guidelines:

- Purge water through the extraction head and steam wand before and after each use.
- Clean removable parts with warm water and mild detergent, ensuring thorough rinsing and drying.
- Avoid using alkaline cleaning agents, abrasives, or metal scourers, as they can damage the machine's surfaces.
- Certain parts are dishwasher safe, while others are not. Refer to the manual for specifics.
- Regularly clean the drip tray, bean hopper, portafilter, and filter basket to prevent buildup and maintain hygiene.

### **1. Cleaning the Espresso Machine**

**Purging Water Through the Extraction Head:** Utilize the double cup filter to flush water through the extraction head.

**Allow Water to Run Through:** Let water flow through the extraction head until it ceases.

**Clean Around the Extraction Head:** With the Cleaning Brush, meticulously eliminate any coffee grounds around the inner rim and Silicone Seal of the extraction head.

**Wipe the Extraction Head:** Using a damp cloth, gently wipe down the extraction head.

**Extraction Head Silicone Seal:** This vital component ensures a proper seal with the filter basket during espresso preparation. To prolong its lifespan, avoid leaving the portafilter inserted when the machine is idle.

**Note:** Signs of a worn-out seal include watery espresso leaks or loose portafilter handles.

### **2. Steam Wand Cleaning**

**Routine Cleaning:** After frothing milk, purge the steam wand for approximately 5 seconds, then wipe it with a damp cloth.

**Deep Cleaning (Every 2-3 Months):** Soak the steam wand overnight in warm water. The next morning, rinse thoroughly and purge with steam.

**Unblocking Steam Wand:** If the froth nozzle becomes clogged, use the steam wand tip pin to clear it. Purge with steam afterward.

**Persistent Blockage:** For stubborn blockages, soak the froth nozzle overnight in warm water and cleaning descaler solution. Rinse, ensure the red O-shaped ring is intact, and reassemble.

### 13. Care and Cleaning - Grinder

Conical burrs are used to grind coffee beans to a suitable size for espresso extraction.

Deposits of grinds and crema build up over time, affecting the taste of the espresso and operation of the integrated grinder.

Cleaning Portafilter support and Grind Outlet Weekly

- Remove any coffee grinds from the portafilter support and grinder outlet with the cleaning brush and wipe with a damp cloth, wipe dry.

Cleaning the Bean hopper 2 ~ 3 Months for random use

- If the grinder is used frequently like every day, the bean hopper needs to be cleaned.

**CAUTION:**

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

**NOTE:**

Do not immerse the machine in water or any liquid.

• Preparing to Clean Bean hopper

- Turn off the machine, switch off and unplug at power outlet.

• Remove and Clean Bean hopper

- Take off the bean hopper cover.

- Turn the bean hopper lock in an anticlockwise direction, to unlock the bean hopper.

- Remove the bean hopper from the machine and store any remaining beans in an airtight container to preserve their freshness.

**IMPORTANT:**

Suggest not to disassemble or remove the bean hopper, once there are still some coffee beans remaining inside the bean hopper. Otherwise, the bean hopper may be stuck by the coffee bean.

Once use up the coffee bean inside the bean hopper, and there isn't any left, then it's proper to disassemble or remove the bean hopper.

### 14. 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 power button, single shot espresso button, double shot espresso 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 Liter 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 reaches READY status.
- The steam/hot water dial is in the vertical OFF position.

## **IMPORTANT:**

The descaling cycle can be exited at any point by pressing the power button.

## **Step 1. Start Descaling**

- Turn the steam/hot water dial to the hot water position.
- Press both the double shot espresso button or single shot espresso button.
- The pump will start and hot water will run from the extraction head and steam wand. Over a 2-minute period the pump will make different noises, it's normal.
- When hot water has stopped being released from the extraction head and steam wand, to indicate the machine has finished this step, the machine will beep.
- Turn the steam/hot water dial to the vertical OFF position.
- Repeat above operation by releasing hot water from the extraction head and steam wand.
- Move to next step.

## **Step 2. Preparing for Purge**

### **IMPORTANT:**

- 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.
  - Move to next step.

### Step 3. Start Purge

- Turn the steam/hot water dial to hot water position.
- The pump will start and hot water will run from the steam wand.
- Repeat above operation by releasing hot water from the extraction head and steam wand.
- Descaling Complete
- After finish descaling, you need to cancel the descaling.
- Turn the steam/hot water dial to the vertical OFF position.
- Simultaneously hold and press the single espresso coffee button, double espresso coffee button and steam button for 3 seconds.
- The machine exits 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.

### Step 4: Commence Purge

1. Adjust Dial: Turn the steam/hot water dial to the hot water position to initiate the purge process.  
2. Activation: The pump will initiate, and hot water will seamlessly flow from the steam wand, signifying the commencement of the purge.

3. Repeat Procedure: Repeat the aforementioned steps of Step 2 until every trace of the descaling solution has been meticulously eradicated, ensuring a thorough cleanse.

#### Descaling Complete

1. Cancellation: Following the successful descaling procedure, promptly cancel the descaling mode by simultaneously pressing and holding the single espresso coffee button, double espresso coffee button, and steam button for a duration of 3 seconds.

2. Return to Ready State: Upon completion of the cancellation process, the machine will seamlessly transition from the descaling setting back to the READY state, signifying the completion of the descaling process.

#### Descaling Clean Up

1. Container Maintenance: Empty the water from all containers utilized during the descaling process and meticulously cleanse them to ensure the thorough removal of any lingering descaling solution residue.

Maintaining this meticulous approach to the descaling process ensures the longevity and optimal functionality of your machine, ensuring a consistently delightful coffee experience.

# 15. Troubleshooting Guide

## 15.1 Troubleshooting Guide - Espresso Machine

Problem	Possible Cause	Solution
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.	Keep the unused coffee grinds in a cool, dry place. After opening a bag of coffee 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 sealing ring of the water inlet hole is deformed.	Contact After Sales Service.
	The machine malfunctions.	
	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.
	Not an appropriate temperature for brewing coffee.	Make sure the temperature is correct(92~96°C).
	The espresso amount is inappropriate.	Around 30ml per single shot. Around 60ml per double shot.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
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 many coffee grinds used.	Dose fewer 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 center position.
	No filter basket is inserted in the portafilter.	Ensure all three tabs of the portafilter are fully inserted into the extraction head and rotated to the center position.
	Extraction head silicone seal is damaged or worn.	Contact after sales services.
Espresso squirts or trickles down the side of the extraction head during extraction.	Coffee grind is too fine.	Change to a coarser grind setting.
	Too many coffee grinds used.	Dose fewer 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 filterbasket before inserting into extraction head.
	The inner rim of the extraction head, the silicon seal, or the 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 services.
	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 brush.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
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.
	Custom extraction temprature being used.	Use the default 92°C extraction temprature. or adopt customizable extraction temperature chapter.
	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 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 fewer coffee grinds.
	Coffee grinds tamped too hard or too tight.	Apply less force during tamping.
	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.
	Extraction head is blocked.	Descaling is required.
Espresso pours out in drips (over extracted).	Coffee grinds are too fine	Change to a coarse gring setting.
	Too many coffee grinds used.	Dose fewer coffee grinds.
	Coffee grinds tamped too hard or too tight.	Apply less force during tamping.
	Espresso machine has scale buildup.	Descaling is required.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Espresso does not have any cream, or cream 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 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 customizable 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.
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.
Espresso pours into cup unevenly.	Uneven tamping.	Ensure coffee grinds are tamped evenly.
	Obstruction in the extraction head or portafilter.	Ensure that there are no obstructions impeding the extraction head or portafilter, and proceed with cleaning if necessary.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Pump makes an abnormal noise.	No water in the water tank.	Fill water tank with filtered cold water.
	Water tank is not correctly positioned.	Insert the water tank into the back of the unit.
	The silicone cap from the packaging may still be inserted	Remove the silicone cap found at the the base of the water tank.
Water around drip tray area or on benchtop table.	Water overflowing from drip tray.	Empty the red water level indicator appears through the drip tray stainless steel removable cup shelf.
	Drip Tray not present when thermoblock is auto purging.	Keep drip tray in place, when cooling to espresso temperature. The steam light flashes and water purges into drip tray.

### 15.2 Troubleshooting Guide - Steam Wand

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Cannot frothing milk.	The machine is not ready for milk frothing.	Ensure that the machine is ready for milk frothing
	The temperature of the milk is inappropriate.	See tips foe milk frothing.
	Use skim milk.	Use whole milk or semi skimmed milk.
	The steam wand is too far away from the milk or into the milk too much.	The steam milk wand tip just touched 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 stream wand.	Steam wand tip is blocked.	Cleaning and unblocking the steam wand
	No water in the water tank.	Fill the 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.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>	
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 fully illuminated.	
	Type of milk jug being used.	For best frothing results use 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 touches the surface of the milk
			Tap the jug on the benchtop table when finished to release tapped air bubbles.
Milk is not taking in enough water.	Keep the steam wand tip just under the surface of the milk. This will help introduce air into the milk to create microfoam.		

### 15.3 Troubleshooting Guide - Grinder

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
The grind button light keeps flashing.	Bean hopper is not installed.	Install the bean hopper properly.
		Ensure that the lock position is aligned with the front.
	Take off the bean hopper during working.	Do not take off the bean hopper before all the beans finish grinding.
Optimum grind setting is producing an under extracted espresso.	This is normal for first few uses.	Turn to a finer grind setting to keep an optimum espresso extraction.
	Beans are losing freshness.	Use freshly medium roasted or dark roasted coffee beans.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped enough.	Tamp more Firmly.
Grinder light does not illuminate after pressing power button.	The machine is not plugged into the power outlet.	Ensure that the machine is plugged and switch on.
No coffee grinds coming from the grind outlet.	Coffee are stuck in the blades of the grinder outlet	Grinder outlet needs cleaning.
Coffee grinds are coarse when on a fine grind setting.	Grind setting is not correct.	Adjust the grind setting.

Espresso is under extracted even with a fine coffee grinds	Not enough coffee grinds used.	Dose more coffee grinds.
	Beans are too old.	Use freshly meduim roasted or dark roasted coffee beans. No matter the grind setting, will have a fast extraction and will produce an under extracted tasting espresso.
Bean hopper can not be locked into position	The bean hopper lock is not in the correct position.	Ensure the lock position aligned with the front.

**Important Notice:**

**Do Not Attempt Disassembly:** In the event of an appliance malfunction where the root cause remains unidentified, it is imperative to refrain from dismantling the device independently. Please exercise caution and adhere strictly to this instruction.

**Contact Qualified Service Center:** To ensure the safety and integrity of the appliance, we strongly advise reaching out to an authorized servicing center for professional assistance. Their expertise and specialized knowledge are essential for diagnosing and rectifying any issues effectively.

**Preserving Functionality and Safety:** Attempting self-disassembly without appropriate expertise may not only compromise the appliance's functionality but also pose potential risks to personal safety and property. Therefore, it is imperative to prioritize caution and engage the services of certified professionals for any maintenance or repairs.

Thank you for Your Understanding: We appreciate your cooperation in adhering to these guidelines, which are designed to safeguard both the appliance and its users. Should you require further assistance or clarification, please do not hesitate to contact our customer support team. Your satisfaction and safety remain our utmost priority.

**ADDITIONAL SUPPORT**

For a detailed guide, watch our instructional video on YouTube:

**KB ELEMENTS YouTube Channel**

**Our experts are happy to assist you:**

**Email: [sales@kbelements.de](mailto:sales@kbelements.de)**

We wish you great enjoyment and exceptional espresso with your portafilter machine!



[www.kbelements.de](http://www.kbelements.de)