

ESPRESSO MACHINE

USER MANUAL



PLumChef

PlumChef Electrical Appliance Co., Limited

A portrait of a chef with dark hair and a slight smile, wearing a white chef's coat. The collar of the coat is decorated with a row of small, colorful national flags. The background is dark and out of focus.

PlurLChef

Plum-tastic

Start With PlumChe

Your Culinary Partner.



IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Before using checks that the voltage of wall outlet corresponds to coffee maker rating plate.
2. The appliance must be earthed.
3. Close supervision is necessary when your appliance is being used near children.
4. Do not place the coffee maker on hot surface or beside fire, avoid to be damaged.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to 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 which is not recommended by manufacturer may cause injury to persons or damage to

PlumChef

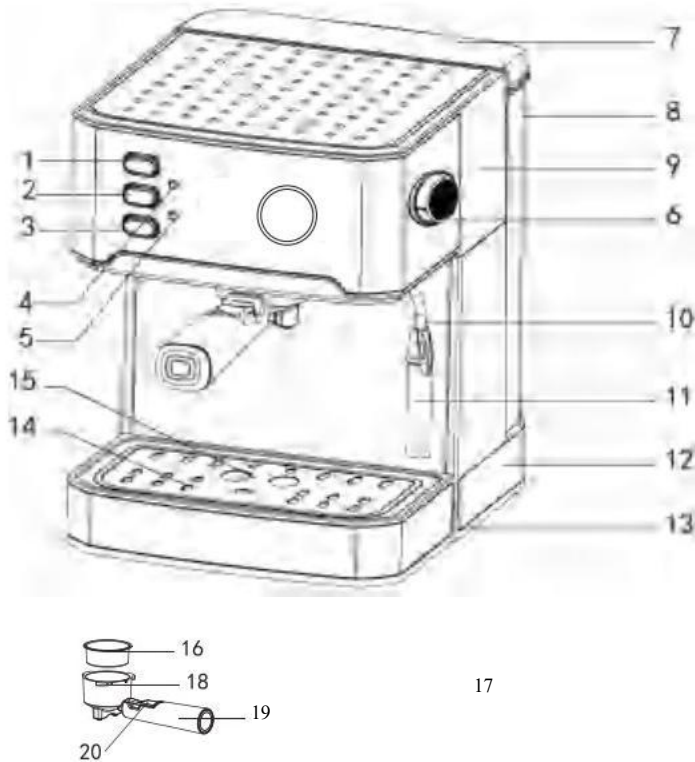
appliance.

8. Place appliance on flat surface or table, do not hang its power cord over the edge of table or counter.
9. Ensure that the power cord does not touch hot surface of appliance.
10. Some parts of appliance are hot when operated, so do not touch with hand directly.
11. Do not immerse appliance or power cord into water or any other liquids.
12. Do not use outdoors.
13. Save these instructions booklet for future reference.

HOUSEHOLD USE ONLY

PlumChef

KNOWYOUR COFFEEMAKER



- | | | |
|---|--------------------------------|-----------------------|
| 1. ON/ OFF switch | 2. Coffee /hot water selector | 3. Steam switch |
| 4. Red lamp | 5. Green lamp | 6. Steam control knob |
| 7. Water tank cover | 8. Water tank | 9. Top cover |
| 10. Steam wand | 11. Froth device | 12. Main body |
| 13. Bottom cover | 14. Drip tray | 15. Removable shelf |
| 16. Stainless Steel mesh | 17. Measuring spoon and tamper | 18. funnel |
| 19. Funnel handle | | |
| 20. Press bar (press steel mesh with it when pour coffee residue to avoid its slipping out) | | |

BEFORE THE FIRST USE

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

PlumChef

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 funnel (no coffee powder in steel mesh).
3. Place a jug on removable shelf. Make sure the steam control knob is on the "O" position.

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

4. Connect to power source, turn the ON/OFF switch. The red lamp will be illuminated.
5. Pressing the steam switch and pressing the coffee /hot water selector switch, the pump will pump water, when there is water flowing out and pressing the coffee/hot water selector switch and waiting for a moment, the appliance begins to be pre-heated until the green lamp is illuminated, it shows the pre-heating is finish. Pressing coffee /hot water selector switch, 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

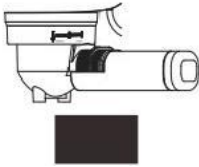
To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the funnel, filter and cup, so that the coffee flavour can not be influenced by the cold parts.

1. Remove the detachable tank and open the tank cover to fill it with desired water, the

PlumChef

water level should not exceed the“MAX”mark in the tank.Then place the tank into the appliance properly.

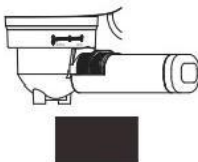
- 2.Select the two-cup mesh,set stainless steel mesh into funnel,pull the press bar backward,make sure the tube on the funnel aligns with groove in the appliance,then insert the funnel into the appliance from the“Insert”position and release the press bar,and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the“lock”position.(See fig.1)



- 3.Place an espresso cup(yourself cup)on removable shelf.
- 4.Then connecting the appliance to power supply source.Make sure the steam control knob is on the "0"position.
- 5.Press the ON/OFF switch,the red lamp will be illuminated,press the coffee/hot water selector switch.Press the steam switch,when there is water flowing out, close the pump(pressing coffee/hot water selector switch)immediately.The purpose of the step is that pump the water of the tank into the housing.
- 6.When the green lamp is illuminated,you should press the coffee/hot water selector switch again,there will be hot water flowing out.When the green lamp is extinguished,close the pump.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 powercan make about a cup of top-grade coffee,then press the ground coffee powder tightly with the tamper.
- 2.Set steel mesh into funnel.pull the press bar backward.make sure the tube on the funnel aligns with groove in the appliance,then insert the funnel into the appliance from the "Insert"position and release the press bar.and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “lock”position.(See fig.1)



PlumChef

3. Pour out the hot water in the cup. Then place the hot cup (yourself cup) on removable shelf.
4. At the time, the green lamp is illuminated, if the green lamp is extinguished, wait for a moment, once the green lamp is illuminated, and you should press the coffee/hot water selector switch, waiting for a moment, there will be coffee flowing out.

Note: During operation, if the green indicator is extinguished, you must close the pump and stop to make espresso coffee. After a few seconds, if the green lamp is illuminated again, you can make espresso coffee continued by pressing coffee/hot water selector switch, the green lamp is cycle ON and OFF to maintain the water temperature is hot enough.

5. You should press coffee/hot water selector switch manually when desired coffee is obtained or the colour of coffee changes weak obviously, the red and green 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 anticlockwise, and 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 "0" position

PlumChef

2. Press the steam switch, waiting for until the green indicator is illuminated.

Note: During operation, if the green indicator is extinguished, you should turn the steam control knob to “O” position. Press coffee/hot water selector switch and pump water, after about 30s, close the pump (coffee/hot water selector switch), then wait for until the green indicator is illuminated and turn the steam control knob in anti-clockwise, the steam will come out again.

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 recommended the diameter is not less than 70 ± 5 mm, and bear in mind that the milk increases in volume by 2 times, make sure the height of jug is enough.

4. Turn the steam control knob slowly in anti-clockwise, steam will come out from the frothing device

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. Insert the frothing device into the milk about two centimetre, froth milk in the way moving vessel round from up to down.

6. When the required purpose is reached, you can turn the steam control knob to “0” position.

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

7. 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.

PlumChef

8. Press the ON/OFF switch 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 occur in your Espresso coffee.

MAKE HOT WATER:

1. With this function, you can pre-heat your coffee cup to ensure that the temperature of the coffee will not decrease. So as to improve the coffee flavor.
2. Clean your coffee cup. After drinking coffee, you can directly make hot water with this coffee maker to clean the cups. This makes it more simple and convenient to clean the cups.

Methods:

1. Press the On/Off switch; press the Steam switch and Coffee/hot water selector switch. The red lamp will be illuminated; waiting for a moment, the green lamp will be illuminated.
2. First, turn the steam control knob in anti-clockwise. (Turn the knob with at least 135 degree.) Then press coffee/hot water selector switch, and hot water will flow out from the steam wand

Note: At first the hot water will scatter from the steam wand. May let the steam wand outlet close to the coffee cup wall. Thus at this moment, you need to pay attention to the protection of hot water splash burns skin.

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. Open the tank cover, 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. Replace the tank, then connecting the appliance to power supply source.

PlumChef

3. Press the ON/OFF switch, the red lamp is illuminated
4. Turn the steam control knob to "0" position, press the coffee/hot water selector switch, the pump will pump water, when there is water flowing out, close the pump (press the coffee/hot water selector switch) immediately, pressing the steam selector switch 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 "0" position.
8. Press the ON/OFF switch 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 anticlockwise, 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 "PRE-HEATING".
4. Press the ON/OFF switch, the red lamp will be illuminated, press the steam switch

PlumChef

and press the coffee/hot water selector switch too,when there is water flowing out and close the pump(press the coffee/hot water selector switch),and waiting for a moment,the coffee maker begins to be heated.

- 5.When the green lamp is illuminated,it shows the heating is finish.Pressing the coffee/hot water selector switch and make two cups coffee.Then close the pump (press the coffee/hot water selector switch)and wait for 5s
- 6.Press the steam switch,waiting for until the green indicator is illuminated.Make steam for 2min,then turn the steam control knob to“0”position to stop making steam.Press the steam switch 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 Press the ON/OFF switch,when the green lamp is illuminated,press the coffee/hot water selector switch 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
Carafe leakage water or water leaks out from lid of carafe	The carafe is not located properly	Let centreline of carafe aligns with leakage opening of brew basket well.
	The level of water in the tank exceeds the scale of MAX.	The water level in the tank should be within the scale of MIN and MAX.
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.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
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.

PlumChef

	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 is not illuminated.	Only after the steam ready indicator is illuminated, the steam can be used to froth
	The container is too big or the shape is not fit	Use high and narrow cup
	You have used skimmed milk	Use whole 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.

MADE IN PRC

Plum-tastic

Start With PlumChef.

Your CulinaryPartner.

PlurpLChef

