

PlumChef

User's Manual

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

Model: 6828
AC 120V 60Hz ; 850W ; 20BAR



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 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

KNOW YOUR COFFEE MAKER



| | | |
|---------------------|------------------------------|--------------------------------|
| 1. Coffee +ON/OFF | 2. Coffee/hot water selector | 3. Steam +switch |
| 4. Drip tray | 5. Removable shelf | 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. Stainless Steel mesh | 15. Measuring spoon and tamper |
| 16. Metal funnel | 17. Funnel handle | |

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 powder in steel mesh).
3. Place a jug on removable shelf. Make sure the steam control knob is on the “OFF” position.

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

4. Connect to power source, Press the “” button , the blue indicator light turns on and flashes continuously.
5. Press the “” , 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. Select the one-cup or two –cup mesh, set stainless steel mesh into metal 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).

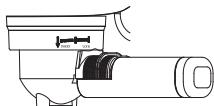


Fig.1

3. Place an espresso cup (your cup) on removable shelf
4. Then connecting the appliance to power supply source. Make sure the steam control knob is on the “OFF” position.
5. Press the “” and press the “” switch, when there is water flowing out and close the pump (press the “” switch), and waiting for a moment, the coffee maker begins to be heated.

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, 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).

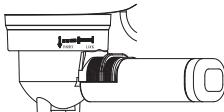


Fig.1

3. Pour out the hot water in the cup. Then place the hot cup (your cup) on removable shelf.
4. At the time, the blue indicator will be flashing ,wait for a moment, once the blue indicator keeps on, and you should press the “”button, there will be coffee flowing out after few seconds

Note: During operation, if the blue indicator will be flashing, you must close the pump and stop to make espresso coffee. After a few seconds, if the blue indicator stop flashing, you can make espresso coffee continued by pressing “”. The blue indicator will be flashed or kept as the repetitive cycle to maintain the water temperature is hot enough.

5. You should press “” button manually when desired coffee is obtained or the colour of coffee changes weak obviously, the blue indicator flashes, and the coffee maker will stop 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”.
2. Press the ‘  ’, waiting for until the BLUE indicator keeps on

Note: During operation, if the blue indicator keeps on, you should turn the steam control knob to anticlockwise revolution

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 $70\pm5\text{mm}$, 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

clockwise rotation.

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

3. 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.
4. Press the " " 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.

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 per “PRE-HEATING”.

4. Press the “” and press the “” switch, when there is water flowing out and close the pump (press the “” switch), and waiting for a moment, the coffee maker begins to be heated.5. When the blue indicator keeps on, it shows the heating is finish. press the “” switch and make coffee . Then close the pump (press the “” switch) and wait for 5s.
6. Press the ‘’, waiting for until the blue indicator is illuminated. Make steam for 2min, then turn the steam control knob to anticlockwise revolution. 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 “”, when the blue lamp is illuminated, press the “” 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 centre line 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. |

| | | |
|---------------------------------------|---|---|
| | 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.

LIMITED WARRANT

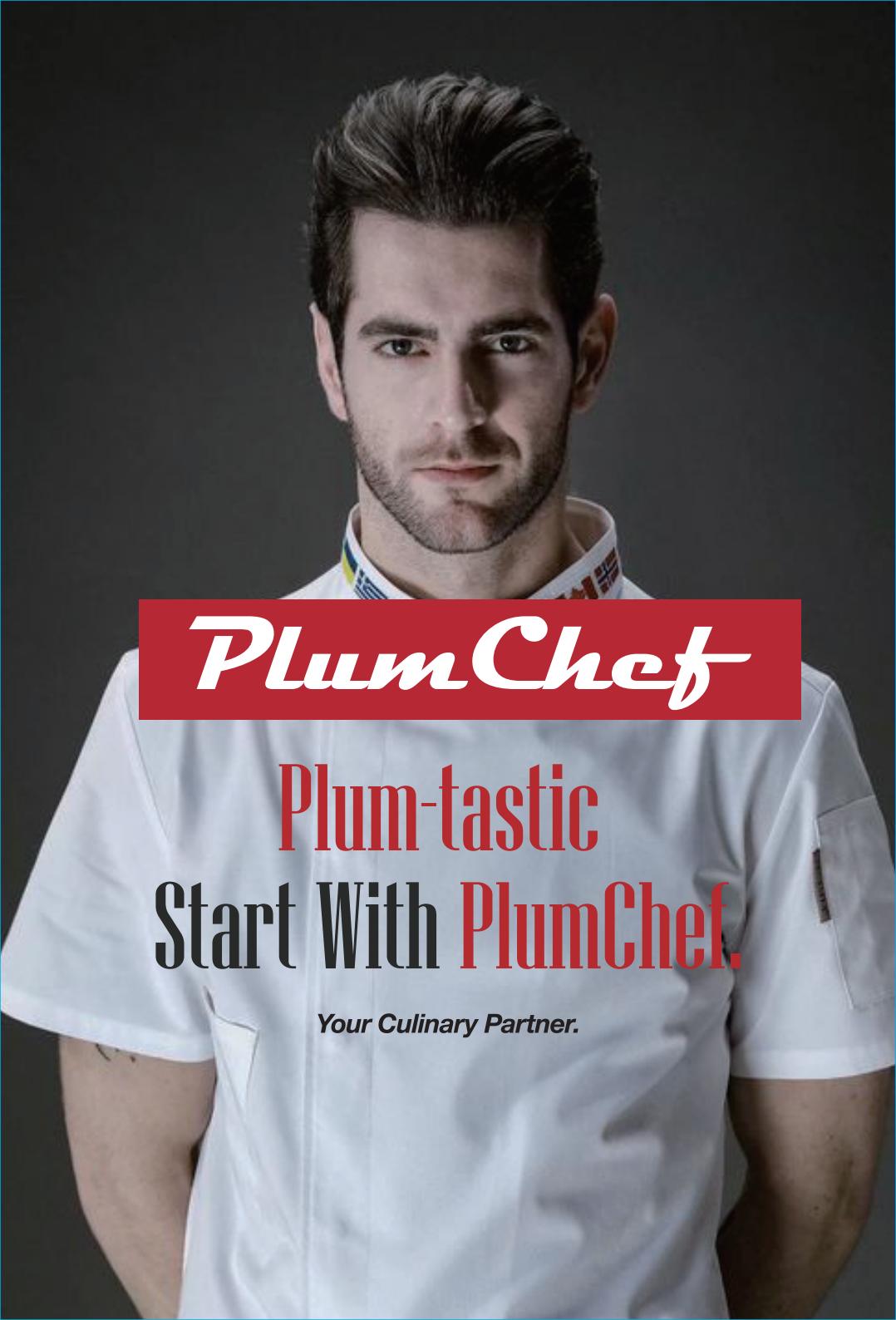
Plum Chef warrants to the original consumer or purchaser this Product is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Plum Chef at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For Warranty Service,e-mail:plumchef@outlook.com. 
Please Have Your Product's Model Number, Date Code(On Rating Label), Your Name, Address, City, State, Zip Code And Phone Number Ready.

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THIS LIMITED WARRANTY DOES NOT APPLY TO :

1. Failure of product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.



PlumChef

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