

**KGNCMAVAA** 

**USER MANUAL** 





## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. Read all Instructions.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, in water or other liquid.
- 4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 6. The use of accessory attachments not recommended or sold by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 7. Do not use outdoors.
- 8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 9. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 10. To disconnect, turn any control to "off", Then remove plug from wall outlet.
- 11. Do not use appliance for other than intended use.
- 12. Avoid contacting moving parts.
- 13. Don't move the covering lid away when the appliance is in use.
- 14. Scalding may occur if the brewing unit is removed during the brewing cycles.

# SAVE THESE INSTRUCTIONS

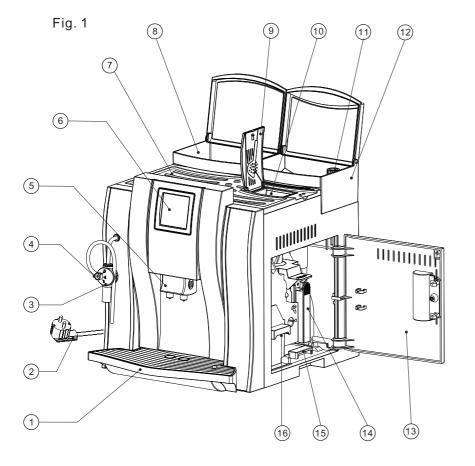
If an extension cord is used:

- (1) the marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- (2) the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord:
- (3) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other work environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments.

# Machine components



- 1) Drip tray
- 2 Power cord
- Milk-Frothing Device
- (4) Steam/hot water pipe
- Coffee spout

- 6 Display
- (7) Cup warming plate
- 8 Water tank
- Powder cover

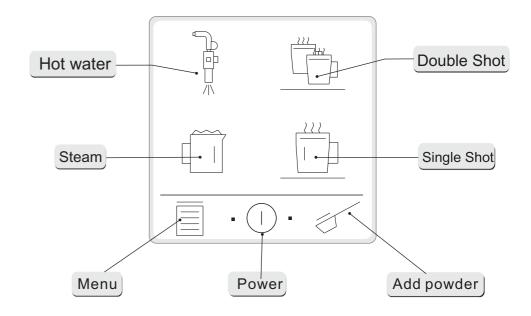
Powder funnel

- 11 Adjusting knob
- 12 Coffee bean tank
- Brewing door
- Brewing unit
  Dreg plate

16 Dreg drawer

Fig. 2

# Control panel



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#### 1. Coffee machine introducton

## 1.1 Machine components

See fig.1 above

## 1.2 Control panel

See fig.2 above

## 1.3 Safety features of the coffee machine

#### 1.3.1 Excessive powder protection

If the user adds excessive powder, the machine will stop brewing after 2 seconds. Unnecessary powder will be discharged, then machine will resume making coffee.

## Adjust powder quantity

For additional adjustments to coffee powder quantity, use the following instructions:

Check the machine before adjusting:

First, choose the coffee grind thickness level;

Check if there is coffee powder overflowing from the brewing unit, or there is too much coffee powder in dreg plate.

Adjust powder quantity to the maximum, if there is still too little coffee powder in brewing unit, the coffee powder quantity needs to be increased.

#### Adjust method:

Active: when coffee making is finished, before the LCD display shows 'ready for use', press 'MENU' key (see FIG 3) and hold until LCD shows FIG 4, then press 'OK' key to enter the coffee powder quantity adjustment option(see FIG 5), in this mode, press '-' key to reduce coffee powder quantity, up to -9G, press '+' key to increase coffee powder quantity, up to +9G; after adjustment, press 'OK' key to save and return to normal working condition. If you do not want to adjust, then press 'ESC' key to exit.

Passive: when making coffee, if there is too much coffee powder in brewing unit causing the coffee powder to overflow, then the LCD would show FIG 5, in this mode, press '-' key to reduce coffee powder quantity, up to -9G, press '+' key to increase coffee powder quantity, up to +9G; after adjustment, press 'OK' key to save and return to normal working condition, if you do not want to adjust, then press 'ESC' key to exit.



CALIBRATION

- 0ML +
OG

OK · ① · ESC



FIG.3

FIG 4

FIG. 5

#### 1.3.2 Impurity filter

The impurity filter in the grinder keeps unwanted sand and stones that may be contained in the coffee beans away. These impurities may otherwise cause damage to the machine. If some impurities still find their way into the grinder, they will cause the grinder to make unusually loud noises and the coffee machine will shut off automatically after 20 seconds. If the grinder is blocked by stone or sand, never try to take out the impurity yourself, please contact an authorized

#### 1.4 Specification parameters

Rated voltage	☐ 220-240V AC 50-60Hz
Rated power	☐ 1250-1450W
Size(L*W*H)	415 x 320 x 365mm
Net weight	12.0Kg
Dreg cake	8PCS
Exterior power cord	0.9m
Temperature control	Digital control
Coffee powder quantity	program adjust
Coffee powder thickness	Manually adjusted, 3 settings
Water tank capacity	1.6L
Coffee bean tank capacity	200g
Steam/hot water exhaust range	60°-70°
Coffee spout height range	80-110mm
Overheat protection	Dual protection:temperature fuse and temperature sensor
Pump pressure	19 bar
Compliance with EN bylaw	EN 60335-1; EN 60335-2-14 ;EN 60335-2-15; EN 62233

#### 1.5 Accessories included with the machine

## 2. Read before starting the coffee machine

## 2.1 Safety

## A Danger

The machine is an electrical appliance; there is risk of short circuit and electric shock if it comes in contact with water. Steam and hot water can scald users; never aim hot water or steam at yourself or others. Avoid touching steam and hot water exhaust directly with your hands.

Do not make any technical changes of the machine.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine. Don't use the machine for any other purpose.

Please operate only as shown in the manual.





#### Warning

This machine should only be operated by adults who have read and understood the manual. Never touch the machine with the electrical objects as they can cause injury or death. Plug the machine into a suitable electrical socket. The voltage must correspond to the voltage on the rating plate.

Do not use the machine outdoors.

Avoid touching moving parts. (Lids of containers, brewing unit)

Don't shake the machine when it is in working.

Scalding may occur if the protective parts of the machine (such as covering lids, funnel cover, brewing door) are removed during the brewing cycles.

#### 2.1.1 Power cord

Never use the coffee machine if the cord is damaged. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Do not pass the cable around corners, over sharp edges or over hot surfaces and keep it away from oil. Do not use the cable to carry or pull the machine. Do not remove the plug by tugging on the cable and do not touch it with wet hands. Make sure the cable cannot drop freely from tables or shelves

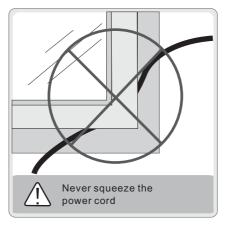
#### 2.1.2 Keep children away from the machine

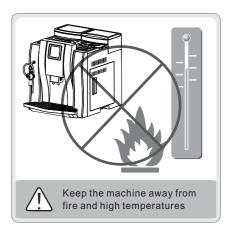
Children are unaware of the danger that electrical machines represent, therefore children should never be left unsupervised with the machine.





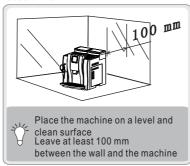






#### 2.1.3 Placement of machine

Place the machine on a flat and horizontal surface, and make sure it is inaccessible for children or pets to avoid harm. The most appropriate temperature for operating the machine is between 10°C to 35°C. Do not place the machine near hot surfaces or fire.



## 2.1.4 Cleaning

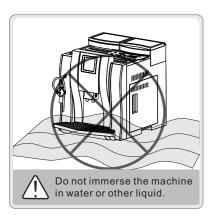
Before cleaning, make sure that all switches have been turned off and unplug the coffee machine. Then wait until the machine is cool before cleaning it. Never put the machine

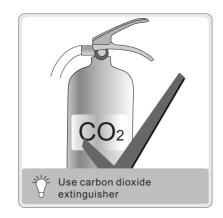
## 2.1.5 Repair and maintenance

Unplug the machine immediately if it falls down. Do not operate the machine with a damaged cord or plug or has been damaged in any manner. Manufacturer will not assume responsibility for damage caused by unauthorised repair.



Use carbon dioxide extinguisher in case of fire.

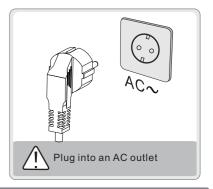




## 2.2 Connect the supply cord

The coffee machine must be connected to an AC outlet. Make sure the actual voltage matches the rating voltage label on bottom of the machine.

Never use a damaged cord or plug.





Warning: Electric current can cause death! Handle with care at all times. Do not immerse plugs in water or other liquid.

## 3. How to operate the machine

#### 3.1 Install the machine



Never start the machine if it does not contain water or coffee beans.



Put drip tray into the groove located in lower part of the machine. Make sure the drip tray cover is correctly positioned.



Remove coffee bean tank cover and put the proper quantity of coffee beans (no more than 200g) into the container.



Put coffee beans into bean tank

Remove the water tank from the machine and fill it with fresh water to 3/4 capacity. The valve in bottom of the water tank is for water discharging. Gently press down the water tank, then cover the lid to replacement.



Untie the power cord, then connect to power supply, touch the " "symbol press the power icon on the Display. The screen shows "self test" first and then "warming up". Disappearance of the tiny dots represents the boiler temperature reaches a higher level. The machine will start rinsing after the boiler reaches appropriate temperature. Please wait until a "beep" and the screen shows standby, the machine has finished preparing.

#### Caution:

Use pure water only. Do not fill liquid other than water into the water tank.

In order to extend service life of the coffee machine, do not mix coffee bean with other material (such as sugar and so on), otherwise the grinder will be damaged. These damages are not in the scope of warranty.

## 3.2 Discharge water

Turn the steam/hot water exhaust towards the drip tray, place a cup under it, and then touch the "OK" button by following the instructions on the screen. The machine will then start to pump water out.

#### Caution:

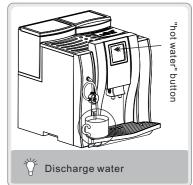
The drainage procedure should be carried out in the following four cases:

The initial use of the machine

After the water tank was completely emptied

The machine has not been use for a long period of time.

Upon completion of the use of steam.



## 3.3 Operation

## 3.3.1 Single Shot/Double Shot of coffee

Touch the "single shot" button or "double shot" button

to start making one shot or

two shots of coffee.

The following adjustments can be made:

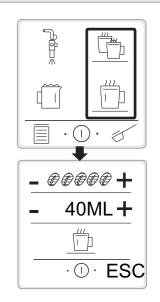
Powder quantity: Press "+" or "-"during grinding process in order to adjust the quantity of coffee powder.

Coffee quantity: Press "+" or "-"when coffee is following out from the spout in order to adjust the quantity of coffee liquid.

Both of the two adjustments will automatically be saved.

#### 3.3.2 Stop coffee brewing

Touch ESC key to terminate the coffee making process.



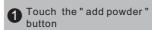
#### 3.3.3 Making coffee with coffee beans

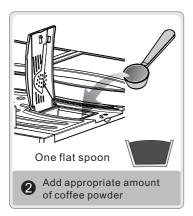
There are two methods to make coffee with the machine. Either coffee bean or coffee powder can be used. In order to keep the freshness of the beans, the appropriate amount of beans will be grinded to brew a cup of coffee.

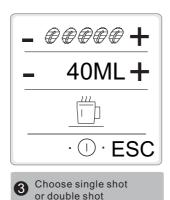
## 3.3.4 Making coffee with coffee powder

Touch the "add powder" button Open the funnel cover [9] when fill powder icon appears on the screen, fill a flat spoon of coffee powder into the funnel, then touch either "Single Shot" or "Double Shot" button to start making coffee.









#### 3.3.5 Milk-Frothing Device

#### 3.3.5.1 Frothing milk

Fill milk into a milk jug, then pull the pipe out from the slot, and immerse it into the jug.

Place a must be the device.

Touch the to start heating up, at this point please wait.

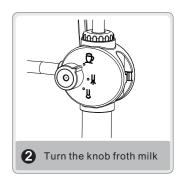
Once the steam is ready, turn the tiny knob on the device to milk frothing mode (See Fig.2), and then the device will start frothing milk. Press the steam button on the machine to stop frothing when the milk foam meets your expectation.

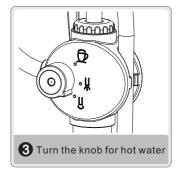
Please clean the device after use.

Fill fresh water into a jug, immerse the pipe into it, and press the steam button to start cleaning. Refer Fig.3 to switch to hot water mode.

Refer Fig.4 to switch to steam mode.







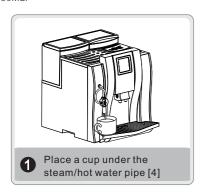


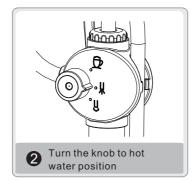
Press the steam button

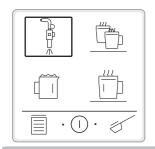
#### 3.3.5.2 Hot Water

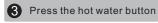
Steam/Hot water pipe is separated from coffee spout. Hot water can be used for making tea,

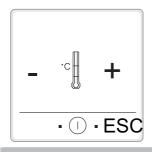
Place a cup under the pipe and then refer to Fig. 2 to switch to hot water mode. Touch to start producing hot water. The temperature of hot water can be adjusted by touching "+"or"-" during this period, there are three levels available. The maximum production of hot water is 250ML.

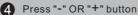












## 3.4 Suggestions

#### 3.4.1 Pre-warm cups

Place cups above the cup warming plate to warm them up.



#### 3.4.2 Adjust coffee grind thickness

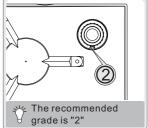
Grinding grade need to be adjusted if either the coffee flows out too fast (coffee granules are too big) or too slow (coffee granules are too small).



The adjustment can only be made during grinding, otherwise the machine will be damaged.

The recommended grade is 2.

Turn the powder thickness adjust knob to a lower number if the coffee granules are too big, turn the powder thickness adjust knob to a higher number if the coffee granules are too small.



#### 3.4.3 Adjust the height of the coffee spout

Move the coffee spout up and down to make the spout a little higher than the cup so as to keep the aroma of the coffee.



#### 3.4.4 Pre-brewing coffee

The pump will stop for 2 second after the coffee powder has been wet, then continue.

#### 3.4.5 Coffee bean storage

To make sure that the coffee beans or coffee powder is fresh, put coffee beans into a sealed container, then put the container in a cool, dark place.

## 3.4.6 Water quality

Besides the coffee beans grinding and water temperature, water quality is also important. We suggest treating the water with a water filter or purifier before putting it in the coffee machine. The water in the water tank must be changed daily.

#### 3.4.7 Work time

The machine can work continuously all day.

#### 3.4.8 Turning off the power

Please wait until the machine is in "standby" mode before turning off the power.

## 3.5 Program

#### 3.5.1 Menu

Press the "Menu" button, then choose from the following options

ENGLISH COFFEE TEMP. DESCALING TIMER 30MIN. WATER HARDNESS **TONES SETTING** ABOUT PRODUCT FACTORY SETTING  $OK \cdot (1) \cdot ESC$ 

## LANGUAGE

Press OK to access language menu, then choose your preferred language.

D.

**ENGLISH** COFFEE TEMP. **DESCALING** TEMER 30MIN. WATER HARDNESS TONES SETTING **ABOUT PRODUCT FACTORY SETTING** OK · (1) · ESC

WATER HARDNESS

Press MENU to choose water hardness setting, Choose hardness value, press OK button to confirm.

В.

**ENGLISH** COFFEE TEMP. DESCALING TIMER 30MIN. WATER HARDNESS **TONES SETTING ABOUT PRODUCT FACTORY SETTING**  $OK \cdot (1) \cdot ESC$ 

## TEMPERATURE OF COFFEE

Press ok to adjust temperature of coffee (standard cup), then press oK to confirm.

**ENGLISH** COFFEE TEMP. **DESCALING** TIMER 30MIN. WATER HARDNESS TONES SETTING **ABOUT PRODUCT FACTORY SETTING** 

OK · (1) · ESC

**TONES SETTING** 

Press OK to switch button keypad/warning tone on or off.

C.

COFFEE TEMP. DESCALING TIMER 30MIN WATER HARDNESS TONES SETTING ABOUT PRODUCT FACTORY SETTING

**ENGLISH** 

## **ENERGY SAVING SETTING**

Press OK to set whether the machine automatically goes to energy saving mode after a certain period of time.

ENGLISH COFFEE TEMP. DESCALING TIMER 30MIN. WATER HARDNESS TONES SETTING ABOUT PRODUCT **FACTORY SETTING** 

#### Decalcification

Decalcification is vital to ensure the valves, heating controller and other important components stay in good working condition.

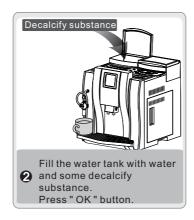
According to the water hardness coefficient, decalcification should be taken every 3 or 4 months. Decalcification has to be taken as soon as the reminding message "decalcify" appears on the screen. Please press "OK" to start decalcification. Refer to following steps.



Choose the DESCALING program, display will FILL SOLUTION IN TO TANK



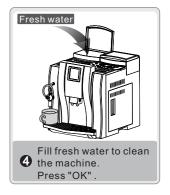
Fill water into water tank and add the decalcify substance into the water tank. Press " OK " to start descaling. The LCD shows DESCALING...



After about 60 minutes, the water tank will be empty and the LCD will show PRESS OK BUTTON

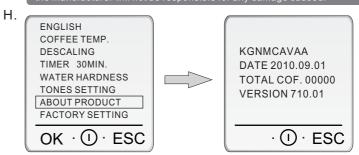


Take out the water tank and clean it, then fill more than 1 litre of fresh water into the water tank. Press "OK" button. LCD shows RINSING MACHINE The machine will be back to standby mode after rinsing.



If the descaling is interrupted by switching off the machine, it will automatically resume when the machine is switch back on.

Importance of decalcification: Seasonal decalcification can save expensive maintenance costs. If the decalcification is not complete or done correctly, the manufacturer will not be responsible for any damage caused.



## **ABOUT PRODUCT**

Press OK key to view the product information.

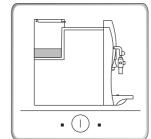


## **FACTORY SETTING**

Press OK to restore the factory settings.

## 3.6 Other indicators





## **FILL WATER**

If this message is shown on the LCD, there is either no water in the water tank or it is not installed properly. Add fresh water and make sure it is set in the correct position.





## **ADD BEANS**

If this message is displayed on the LCD, add beans in the coffee bean container.





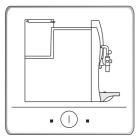
## DREG DRAW FULL

If this message is displayed on the LCD dreg drawer is full, remove the dreg drawer and empty it.



Note:The dreg drawer may be emptied only when the machine is switched on. The dreg drawer must be removed for warning tone will be repeated.

D



#### DRIP TRAY MISSING

If this message is indicated on the LCD, install the drip tray or make sure it is correctly positioned

Ε



#### DREG DRAWER MISSING

Dreg drawer is not in the right position. Please check if the dreg drawer is correctly installed.

F.



#### **BREWING UNIT MISSING**

Brewing unit is not in position, please check if the brewing unit is installed, or if correctly installed.

G.



#### CLOSE THE DOOR

Brewing door is not closed, Be sure to close the brewing door.

Η.



#### **VENTILATE**

The machine needs to be cooled.



## **DECALCIFY**

When LCD shows " DECALCIFY " . that means the machine needs to be descaled. Press "ESC" to cancel decalcify, (The warning will be repeated next time) Press " OK " to continue.

## 3.7 Cleaning and maintenance

Keeping the machine clean is vital to making high quality coffee and extending the service life of the machine.

Shut off the power before cleaning and wait for the machine to be cool.

Never put the machine into water or other liquids in order to avoid causing short circuit.

Never put the parts of the machine into a dishwasher.

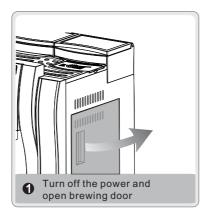
Never put components into microwave oven or over dries.

#### 3.7.1 Cleaning the main components

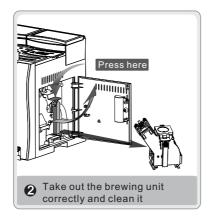
In order to keep the coffee spout and the brewing unit clean, it is recommended to empty the dreg drawer and drip tray once a day. Clean the water tank, drip tray, drip tray cover and dreg plate regularly.

When the red buoyage in drip tray is higher than drip tray surface, please empty the drip tray as soon as possible.

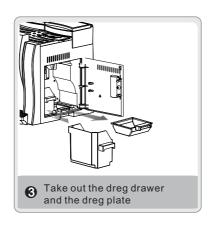
1 Turn off the power, pull out the plug, then open the brewing door.



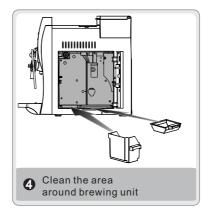
Lift the handle on the brewing unit, and push the "press" lever. Take out the brewing unit. Clean the main equipment with hot water without detergent.



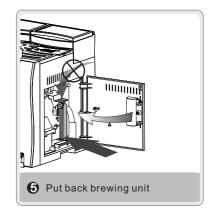
Take out dreg plate and dreg drawer. Clean them



Clean the area around brewing unit competely. And then, install dreg drawer again.



Take out brewing unit with handle. Slide into the initial position. Be sure the brewing unit is well positioned after hearing click sound, then install the dreg drawer. Close the brewing door finally.

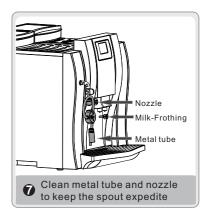


Note: When inserting the brewing unit, never push the "press" lever. It will cause damage to the machine.

Usually, the bean tank is not required to be clean. Clean it with cotton if needed.

Clean the milk-frothing device Remove the metal tube. Clean the metal tube and nozzle with water If the nozzle was blocked, clean if with pin, wash it with water.

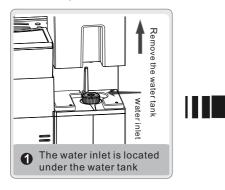
Re-assemble after cleaning.



Warning: Make sure the machine is switched off and the steam/hot water pipe has cooled down completely.

#### 3.7.2 Cleaning the water tank filter

Remove the water tank. There is an inlet which connects with water tank. Turn the cover anticlockwise, take out the filter in it and clean it. Reassemble after cleaning.





## 3.7.3 Storage

If you do not plan to use the machine for a long period, turn it off and pull out the plug. Store the machine in a dry place and keep away from children. Keep the machine clean. Check the machine regularly and clean it according to the instruction manual

## 4.Troubleshooting

Switch power off, then pull plug out immediately when the machine has been damaged in any manner.

When malfunction occurs, try to find solutions for the manner by referring to the table below. Do not try to fix the machine by yourself in order to avoid getting injured, return machine to the nearest authorized service facility for examination, repair or adjustment if needed. Otherwise

Problem	Possible Reason or indication	Possible Fix
Grinder sounds unusual	There are some external items in the grinder	Contact factory or authorised dealer
Coffee does not flow	Grinding coefficient is excessively high	Adjust grinder level
Brewing unit can not be moved	Brewing unit is not in original position	Close the brewing door,restart the machine,brewing unit will return in original position
No water or steam	The steam/hot water nozzle is blocked	Dredge the nozzle with needle.
No water or steam	▲ To avoid scalding, make sure	the machine has been turned off.