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# Semi-automatic Cappuccino Coffee Machine

SKU / H13A

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

## Chapter I: Precautions for Safe Use

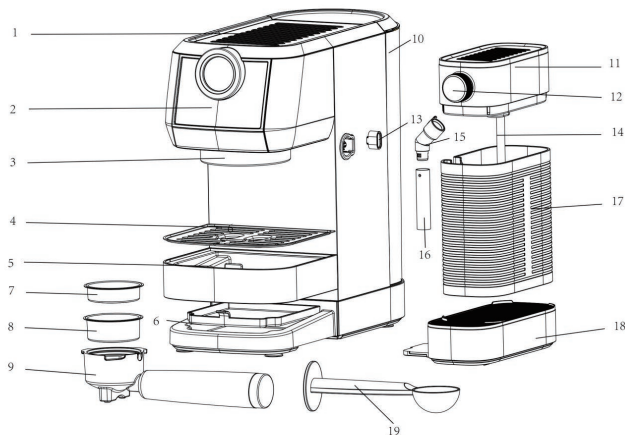
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When using electrical appliances, basic safety precautions should be followed to reduce the risk of fire, electric shock, and injury to persons or property. Read all instructions before using any appliance.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
4. Check the appliance before each use and ensure that the appliance, power cord and plug are not damaged and no parts have come loose.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. This appliance is intended to be used in household and similar applications such as:
  - staff- kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
7. The appliance must not be immersed in water.
8. The heating element surface is subject to residual heat after use.
9. Cleaning and user maintenance shall not be made by children without supervision.
10. Never touch the hot appliance parts like the steam/hot water outlet, the metal part of the portafilter or the filter during or shortly after use. Only touch the heat insulated handles, buttons or selectors.
11. Never take the portafilter off while the appliance performs a brewing process or steams milk-the appliance is pressurized!
12. Never point the steam/hot water wand towards persons, animals or steam and moisture sensitive furniture! The escaping steam or the water is very hot and could cause scalding!
13. Only cups and tamper may be placed on the cup tray. Do not place any other items on the appliance.  
**CAUTION:** After prolonged use, the cup shelf gets so hot that you might scald yourself on it!
14. Do not leave the espresso machine unattended when in use. This applies especially when children are nearby.
15. **CAUTION:** The appliance becomes very hot during use! Allow the appliance to cool down before removing or attaching parts, moving, relocating or cleaning it.
16. Oils or lubricants must not be used with this appliance.
17. Pull the plug after every use. Only then, the appliance is fully switched off.

**FOR HOUSEHOLD USE ONLY.**

Chapter II: Component Description



1	Cup Warmer	2	Control Panel	3	Brew Head
4	Drip Tray Lid	5	Drip Tray	6	Inner Drip Tray
7	Single Cup Filter	8	Double Cups Filter	9	Filter Holder/Portafilter
10	Water Tank	11	Milk Reservoir Lid	12	Milk Knob
13	Locker of Milk Reservoir	14	Silicon Tube	15	Connector of Milk Dispensing Tube
16	Milk Dispensing Tube	17	Milk Reservoir	18	Milk Reservoir Plate
19	Coffee Spoon with Tamper	-	-	-	-

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Chapter III: Operating Procedures

Control Panel



- A** - Digital Display : Show the coffee maker time or Number
- B** - Power ON/OFF Button: Press to turn on/off the machine
- C** - Espresso Button: Press once to brew a single shot of espresso,  
Press twice to brew a double shot of espresso,  
Press and hold for 3 seconds to customize the volume of Espresso, Cappuccino and Latte
- D** - Cappuccino Button: Press once to brew a small cup of cappuccino  
Press twice to brew a large cup of cappuccino  
Press and hold for 3 seconds to manually froth milk
- E** - Latte Button: Press once to brew a small cup of latte  
Press twice to brew a large cup of latte  
Press and hold for 3 seconds to run the cleaning cycle of milk-frothing system

Operation Function	Press Once				
	Cup Size	Indicator	Coffee Volume	Time to make milk froth	Recommended Cup Capacity
Espresso	Single Cup	White Light	35 ml	-	≥35 ml
Cappuccino	Small Cup	White Light	35 ml	26s	≥200 ml
Latte	Small Cup	White Light	35 ml	41s	≥350 ml

Operation Function	Press Twice				
	Cup Size	Indicator	Coffee Volume	Time to make milk froth	Recommended Cup Capacity
Espresso	Double Cup	Blue Light	70 ml	-	≥70 ml
Cappuccino	Large Cup	Blue Light	70 ml	32s	≥300 ml
Latte	Large Cup	Blue Light	70 ml	46s	≥450 ml

## Before First Use

### Cleaning The Appliance

- \* Carefully remove the appliance from the packaging and remove all packaging materials.
- \* Remove all accessories from the packaging and from the appliance.

- \* Remove the water tank.
- \* Clean the water tank with the lid, the measuring spoon and the filter as well as the filter holder with warm water and some mild dish-washing liquid. After that, rinse with clear water and dry.
- \* Also, wipe the body of the espresso machine and the drip tray and grid with a soft, damp cloth and dry all parts.
- \* Make sure that the milk reservoir is assembled well.

## Note

-The filter holder and filters are not dishwasher safe.

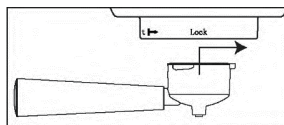
## Initial Use

1. Fill the water tank and the milk reservoir with cold water up to the MAX level of the tank.
2. Insert the plug into a wall outlet with suitable voltage.
3. Press the Power button, the Power indicator light turns on and the coffee machine starts to preheat automatically. Once the preheating is finished, all the buttons will light up continuously.
4. Place a cup under the brew head. Turn the milk knob point at the cup. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk tube. Let the hot water flow out of the milk tube for about 8 seconds, then press the Latte button again to stop. This process allows the water to flow into the empty pump for the first use.

**NOTE:** There will be a loud noise and little shake when the machine running first time. It's normal for a 20bar pump. The noise will be weak in the future using.

5. Insert the Filter into the Filter holder.
6. Insert the filter holder without coffee grounds into the brew head with a 45° movement to the left and turn it to the right to lock it in place. The filter holder must be perpendicular to the machine or slightly tilted towards the right.
7. Place an empty cup under the filter holder and press the Espresso button once to brew.
8. After the brewing cycle has finished, pour the water out.

**Now your coffee machine is ready to use.**



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## Preparing the Espresso

Using a cold filter holder, cold filter or cold cup(s) can reduce the extraction temperature enough that it significantly affects the quality of your espresso. We recommend to run a brewing cycle without coffee grounds to preheat them before brewing (see steps 5-8 of Initial Use).

1. Remove the filter holder and fill the filter with coffee grounds using the tamp spoon provided with the machine.
- \* We recommend 7-9g for single shot and 13-15g for double shot. The amount will vary depending on your preferences and the coffee grounds you used.

2. Tamp the coffee grounds with the tamp spoon. The coffee grounds must be pressed evenly to obtain a well levelled and flat surface.  
\* Remove any coffee residue from the edge of the Filter Holder.
3. Insert the filter holder into the brew head with a 45° movement to the left and turn it to the right to lock it in place. The filter holder must be perpendicular to the machine or slightly tilted towards the right.

## Making the Espresso

1. Place pre-warmed cup(s) beneath the filter holder.
2. Press the Espresso button once for a single cup. The Espresso button will flash in white when brewing.
3. Press the Espresso button twice for double shots. The Espresso button will flash in blue when brewing.
4. The machine will start brewing the espresso according to your selection. The machine will turn off automatically and the button will become solid indicating that the cycle has been completed.

**Your delicious espresso is ready to be enjoyed.**

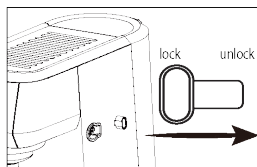
\*The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

### Note

- There will be noise during the operating process. This is normal for a 20bar pump.
- To brew less coffee than the preset serving, press the Espresso button to stop the brewing process when the amount of coffee desired is reached.

## Making Cappuccino

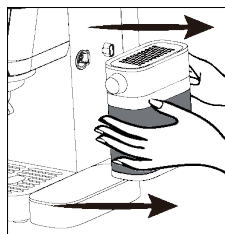
1. Slide the milk reservoir locker to the “unlock” position.



2. Use two hands to hold the milk reservoir and lid, pull it out of the machine.

The Cappuccino and Latte button will turn off, indicating the milk reservoir is not connected.

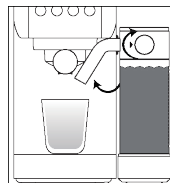
**Attention: Do not use just one hand to hold the milk reservoir or the lid only. The milk reservoir may fall off.**



3. Open the lid and fill the milk reservoir with cold whole milk (5–10°C).
4. Close the lid. Use two hands to hold the milk reservoir and lid, then attach it to the coffee machine.  
**Attention: Do not use just one hand to hold the milk reservoir or the lid only. The milk reservoir may fall off.**
5. Slide the milk reservoir locker to the “Lock” position. The Cappuccino and Latte button will turn on and flash in white indicating the machine is starting to preheat.

6. Place pre-warmed cup(s) beneath the filter holder.

**CAUTION: When brewing cappuccino or latte, make sure to adjust the milk knob to aim the milk dispensing tube in the direction of your cup.**



7. Press the Cappuccino button once to brew a small cup of cappuccino. The Cappuccino button will flash in white when brewing.
8. Press the Cappuccino button twice to brew a large cup of cappuccino. The Cappuccino button will flash in blue when brewing.
9. The machine will start brewing the espresso according to your selection. The machine will turn off automatically and the button will become solid indicating that the cycle has been completed.

**Your delicious cappuccino is ready to be enjoyed.**

**NOTE:** For a small cup, use the single cup filter. For a large cup, use the double shot filter.

**IMPORTANT: Make sure to clean the milk dispensing tube after use. See Cleaning instructions.**

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## Making Lattes

Follow the steps 1-6 for Making Cappuccino.

1. Press the Latte button once to brew a small cup of latte. The Latte button will flash in white when brewing.
2. Press the Latte button twice to brew a large cup of latte. The Latte button will flash in blue when brewing.
3. The machine will start brewing the espresso according to your selection.
4. The machine will turn off automatically and the button will become solid indicating that the cycle has been completed.

**Your delicious espresso is ready to be enjoyed.**

**NOTE:** For a small cup, use the single shot filter. For a large cup, use the double shot filter.

**IMPORTANT: Make sure to clean the milk dispensing tube after use. See Cleaning instructions.**

## Adding Additional Frothed Milk/Frothing Milk Manually

This machine also allows you to manually add more frothed milk to your beverage or froth milk separately.

1. Place your previously brewed beverage or an empty cup beneath the brew head. Make sure the milk dispensing tube is aimed in the direction of the cup.
2. Press and hold the Cappuccino button for 3 second, the machine will start to froth the milk. The Cappuccino button will flash in white and blue alternately.
3. When done, press the Cappuccino button again to stop.

## Customize The Volume of Espresso, Cappuccino and Latte

This machine allows you to customize the volume of Espresso, Cappuccino and Latte as you desired.

### (1) Customize the volume of Espresso

When the machine has finished preheating, press and hold the Espresso button for 3 seconds. The Espresso, Cappuccino, and Latte buttons will flash alternately in blue indicating the machine is ready to customize the volume. **(NOTE: If no operation is selected within 15 seconds, the machine will return to standby mode).**

1. To customize the volume of a single cup espresso, press the Espresso button once. The machine will beep three times and start to brew.
2. To customize the volume of double shots, press the Espresso button twice. The machine will beep three times and start to brew.
3. When the desired amount is reached, press the Espresso button again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will return to standby mode.

**NOTE: The adjustable volume ranges between 25ml to 200ml.**

### (2) Customize the volume of Cappuccino

When the machine finished has preheating, press and hold the Espresso button for 3 seconds. The Espresso, Cappuccino, and Latte buttons will flash alternately in blue indicating the machine is ready to customize the volume **(Note: If no operation is selected within 15 seconds, the machine will return to standby mode).**

1. To customize the volume of a small cup of cappuccino, press the Cappuccino button once. The machine will beep three times and start frothing milk.
2. To customize the volume of a large cup of cappuccino, press the Cappuccino button twice. The machine will beep three times and start frothing milk.
3. When the desired amount of frothed milk is reached, press the Cappuccino button again. The machine will start brewing espresso automatically.
4. When the desired amount of espresso is reached, press the Cappuccino button once again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will then return to standby mode.

**NOTE: The adjustable time of milk frothing ranges between 6 seconds to 120 seconds.**

**The adjustable volume of espresso ranges between 25ml to 200ml.**



### (3) Customize the volume of a Latte

When the machine has finished preheating, press and hold the Espresso button for 3 seconds. The Espresso, Cappuccino, and Latte buttons will flash alternately in blue indicating the machine is ready to customize the volume (**NOTE: If no operation is selected within 15 seconds, the machine will return to standby mode**).

1. To customize the volume of a small cup of latte, press the Latte button once. The machine will beep three times and start frothing milk.
2. To customize the volume of a large cup of latte, press the Latte button twice. The machine will beep three times and start frothing milk.
3. When the desired amount of frothed milk is reached, press the Latte button again. The machine will start brewing espresso automatically.
4. When the desired amount of espresso is reached, press the Latte button once again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will then return to standby mode.

**NOTE: The adjustable time of milk frothing ranges between 6 seconds to 120 seconds.**

**The adjustable volume of espresso ranges between 25ml to 200ml.**

## Setting Coffee Temperature

1. Press the Power button, the Power indicator light turns on and the coffee machine starts to preheat automatically. Once the preheating is finished, all the buttons will light up continuously.
2. After preheat finished, press and hold the "Espresso" & "Cappuccino" for 5 seconds. Now enter into the main menu of temperature settings. One of "Espresso, Cappuccino, Latte button" will flash in white, the meaning of the flashing light is:

Espresso button light on/Digital display 001=Low temperature coffee brewing mode

Cappuccino button light on/Digital display 002=Middle temperature coffee brewing mode (Default mode)

Latte button light on/Digital display 003=High temperature coffee brewing mode

According to the temperature mode you want, press down the corresponding button. 5 second later, The button flashes quickly 3 times, then temperature setting successfully and return to brewing coffee state.

**Note: If there is no any operation within 15S, machine will exit program setting and return to pristine state.**

## Resetting Default Volumes

To reset the machine to the default volumes of Espresso, Cappuccino and Latte, press and hold the ON/OFF and Latte buttons at the same time for 5 seconds. The machine will return to its original default settings.

# Water Shortage Warning

For the water shortage warning, the Espresso, Cappuccino and Latte buttons simultaneously flash in blue. Once the water shortage warning is triggered, please proceed as follows:

1. Refill the water tank with room temperature water.
2. Place an empty cup beneath the brew head, and aim the milk dispensing tube in the direction of the empty cup.
3. Press either one button of the Espresso, Cappuccino, or Latte button. The machine will start to pump water and make hot water.
4. Once the hot water comes out of the milk dispensing tube, all the buttons will fully illuminate.

**Now the machine is ready to use again.**

## Auto Shut-off

The machine will shut off automatically if no operation is selected after 15 minutes on standby mode. All the buttons will turn off. To start the machine, press the Power button again.

## Chapter IV: Cleaning and Maintenance

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Regular cleaning and maintenance keep the machine in working condition and ensures perfect coffee flavor; a constant flow of coffee, and excellent milk froth for an extend period.

### (1) Cleaning the Milk Reservoir and Milk Dispensing Tube

Once you are done making your beverage with milk, you can either store the milk reservoir with milk directly in the refrigerator or completely clean the milk reservoir and milk dispensing tube.

It is important to clean the milk-frothing system immediately after making cappuccino, latte or frothing milk manually.

Milk residue can block the milk-frothing system causing frothing issues, badly influencing coffee flavor or creating an unfavorable smell.

**If storing your milk reservoir with milk in the refrigerator, follow the cleaning cycle instructions:**

1. Place a large empty cup under the milk dispensing tube and make sure there is water in the water tank.
2. Aim the milk dispensing tube into the empty cup.
3. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk dispensing tube.
4. This clean cycle will run for 82 seconds and then stop automatically.
5. You can repeat steps 1-4 to make sure the residue milk is cleaned completely.
6. The milk dispensing tube is now clean and the milk reservoir with milk can now be stored in the refrigerator.

**If completely cleaning milk reservoir, follow the deep cleaning cycle instructions:**

1. Place a large empty cup under the milk dispensing tube and make sure there is water in the water tank.
2. Remove milk reservoir from machine and discard any remaining milk. Fill the milk reservoir with clean water.
3. Aim the milk dispensing tube into the empty cup.
4. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk dispensing tube. The clean cycle will run for 82 seconds and then stop automatically.
5. Press and hold the Cappuccino button for 3 seconds. The machine will start to make steam from the milk dispensing tube. This process will run for 43 seconds and then stop automatically.
6. You can repeat steps 1-5 to make sure the residue milk is cleaned completely.
7. Rinse and wash all parts of the milk reservoir and lid thoroughly with warm soapy water. Rinse and dry well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish. The milk reservoir and lid is also dishwasher safe.

## **(2) Cleaning the Filter Holder and Filters**

The filter holder and filters should be kept clean to guarantee perfect results.

**WARNING: To avoid burns, the filter must only be removed when the filter holder has cooled down completely.**

1. Remove the filter from the filter holder and wash them with warm water.
2. If you notice a malfunction when brewing coffee, immerse the filter in boiling water for 10 minutes and then rinse with running water.

**NOTE: Do not clean the filter holder and filters in the dishwasher.**

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## **(3) Cleaning the Brew Head**

Regularly remove any residual coffee grounds from the brew head using a brush, and wash with hot water following the steps below.

1. Insert the empty filter holder into the brew head without using coffee grounds.
2. Place an empty cup under the brew head.
3. Press the double button and fill the cup with water.
4. Remove the filter holder from the brew head and clean the brew head with a dry cloth.

**WARNING: Do not try to disassemble the brew head. It will damage the brew head and lead to leakage.**

## **(4) Cleaning the Water Tank**

Discard the remaining water by removing the water tank and turning it upside down over the sink.

It is recommended to empty the water tank between uses. Wash the water tank with soapy water, rinse it well and wipe it dry.

**NOTE: Do not wash the water tank in the dishwasher.**

## Chapter V: Descaling

To make sure your coffee maker operates efficiently, to clean the internal pipes, and to preserve the flavor of your coffee, the coffee machine needs to be descaled, cleaned and maintained periodically.

Also, after 500 brew cycles, a descaling warning will be shown. The Power button will flash 5 times to indicate it is time to descale the machine. The descaling warning will appear at every start-up if you do not run a descaling cycle.

### Descaling the machine:

1. Mix the water with descaling agent(4 parts water to 1 part descaling agent) and fill the water tank up to the Max marking.
2. Place an empty cup or other suitable receptacle on the drip tray.  
Please also refer to the instructions on the descaling agent. Please use a household descaling agent, or you can use citric acid instead of a commercial descaling agent - in this case use 100 parts of water to three parts of citric acid.
3. Press and hold the Cappuccino and Latte button together for 5 seconds. The machine will start the descaling cycle, and the descaling cycle will run 6 minutes then stop automatically.
4. Repeat the previous steps until the tank empties.
5. Next, repeat the process two more times using only CLEAN TAP WATER without any descaling agent.

## Chapter VI: Trouble Shooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Machine doesn't work.	Machine is not switched on or power plug is not plugged in.	Make sure that the power plug is plugged in, that the ON/OFF button has been pressed and that both coffee buttons light up blue.
	Short circuit / power outlet is without power.	Check the power supply.
Coffee does not run out of the filter holder.	Water tank is empty.	Fill water tank.
	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The machine cannot pump the water.	Press and hold the Latte button for 3 seconds to run the cleaning cycle. This process will help the machine to pump the water.
	Filter is clogged up.	Clean the filters hole with a pin.

Coffee only slowly runs out of the filter holder.	Coffee is ground too finely.	Ensure appropriate degree of grinding.
	Too much coffee in filter.	Ensure appropriate amount.
	Ground coffee is tamped too strongly.	Tamp ground coffee less strongly.
	Filter is clogged up.	Clean the filters hole with a pin.
Coffee runs through too quickly	Coffee is ground too coarsely.	Ensure appropriate degree of grinding.
	Too little coffee in filter.	Ensure appropriate amount.
	Ground coffee is not tamped strong enough.	Tamp ground coffee more strongly.
Coffee is cold.	Machine is not pre-warmed.	Let hot water run through the appliance with the inserted filter holder (with filter but without coffee grounds) before extracting the first coffee to warm up the brew system.
	Cups not pre-warmed.	Pre-warm cups with warm water.
Coffee is too weak.	Using single filter for double shot of espresso.	Use double filter for double shot of espresso.
	The amount of coffee grounds is too less.	Increase the amount of coffee grounds.
	Ground coffee is too coarse.	Use a finer grind.
Water is pooled under the coffee machine.	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The drip tray is filled with water.	Empty and clean drip tray.
Coffee is dripping out of the rim of the filter holder.	Too much coffee in the filter.	Make sure to use the correct amount of coffee.
	Coffee ground is sticking to the sealing ring of the brewing head.	Turn of the machine, wait until it has cooled down and then clean the filter, the filter holder and the brew head with its sealing ring.
	Filter holder is not completely closed.	Insert the filter holder and turn the handle to the right until you feel some resistance.

The Cappuccino and Latte button indicators do not illuminate.	The milk reservoir is not inserted.	Insert the milk reservoir into the machine, and push the locker to "Lock" position.
	The milk reservoir is not fully inserted.	If the milk reservoir is on unit, push it in firmly and push the locker to "Lock" position until Cappuccino and Latte button indicators illuminate.
Milk is not foamy after frothing or it is not coming out of the frothing tube.	Ran out of steam.	Make sure there is enough water in the water tank.
	Milk is not cold enough.	Chill milk and frothing pitcher prior to making cappuccino or latte.
	Frothing tube is blocked.	Follow the instructions to clean the milk reservoir & frothing tube.
The volume of Cappuccino or Latte that comes out is different every time.	Frothing tube is blocked.	Follow the instructions to clean the milk reservoir & frothing tube.
Bad smell comes out of the milk tube.	There are some residue milks in the milk-frothing system.	Follow the instructions to clean the milk reservoir & frothing tube in time.
Espresso,Cappuccino,and Latte buttons are flashing in blue.	Water tank is out of water.	Refill the water tank with water. Press any on button of the three buttons.

## Chapter VIII: Teachnical Parameters

Model No.:	CM1635C
Voltage:	AC220-240V 50-60Hz
Power:	1350W
Espresso Pressure:	20 Bar
Capacity of Water Tank:	1.3L
Capacity of Milk Reservoir:	700ML

## WARRANTY

### WARRANTY INFORMATION ONE YEAR LIMITED WARRANTY

MANUFACTURER warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. MANUFACTURER, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or repaired product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will invalidate this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable.

Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. MANUFACTURER'S dealers, service centers, or retail stores selling MANUFACTURER products do not have the right to alter, modify or any way change the terms and conditions of this warranty. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, dis-assembly, repair or alteration by anyone other than MANUFACTURER or an authorized MANUFACTURER service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on MANUFACTURER'S Liability?

MANUFACTURER shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. MANUFACTURER disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. MANUFACTURER shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or Loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above Limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

To ensure your product warranty, please register your product at [www.hibrew.com/warranty](http://www.hibrew.com/warranty).

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### ENVIRONMENT FRIENDLY DISPOSAL



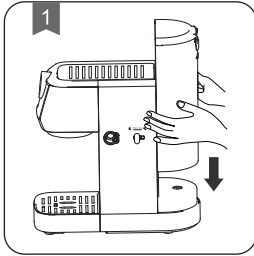
You can help protect the environment!

Please remember to respect the local regulations:

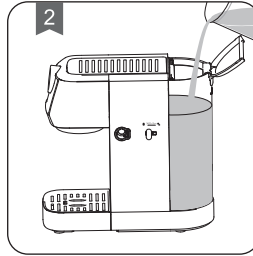
hand in the non-working electrical equipments to an appropriate waste disposal center.

# Quick Instruction

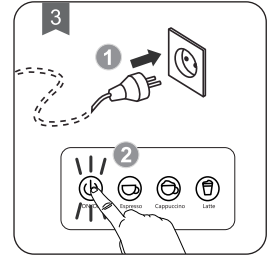
## Making Espresso



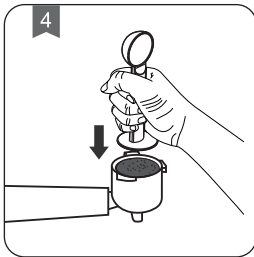
Install the water tank.



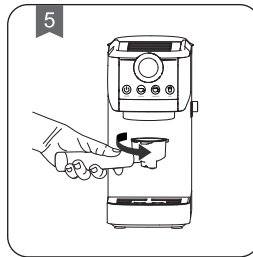
Open the water tank lid and add water, then close it.



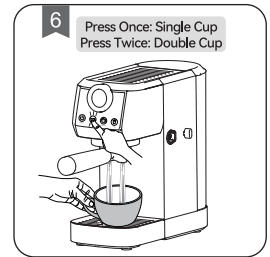
Connect the machine to the power outlet and then press POWER button to start pre-heating.



Fill ground coffee and tamp.



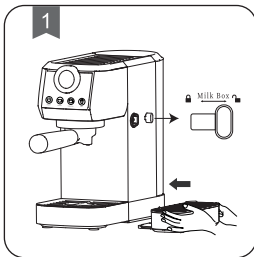
Install the portafilter and lock.



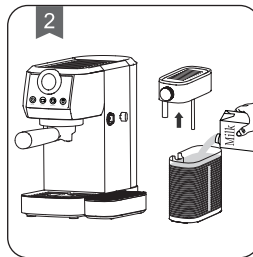
Put the coffee cup on the drip tray. Press the Espresso button, then your coffee will be soonly delivered.

EN

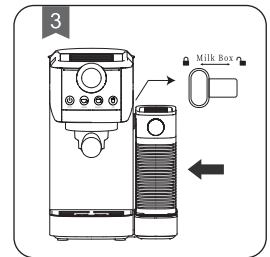
## Making Cappuccino or Latte



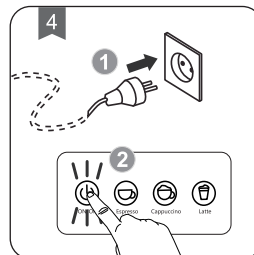
Install the milk reservoir plate.



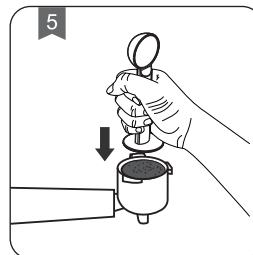
Remove the milk reservoir lid and then add milk.



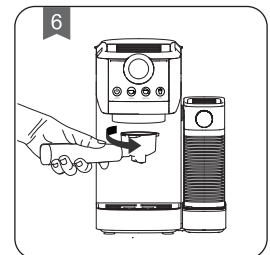
Install the milk reservoir and then push the slider to lock the milk reservoir.



Connect the machine to the power outlet and then press POWER button to start pre-heating.

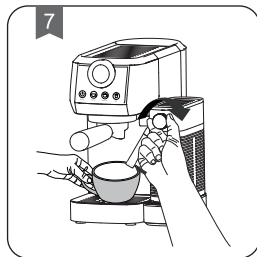


Fill ground coffee and tamp.

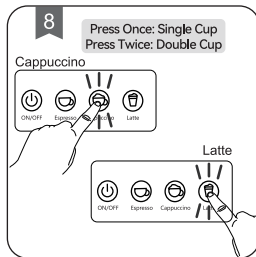


Install the portafilter and lock.





Put the coffee cup on the drip tray.  
Turn the milk knob to move the milk dispensing tube into position.



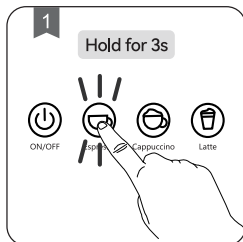
Select 1 shot or 2 shot, your coffee will be soon delivered



Enjoy the delicious coffee!

## More Operations

### Coffee Volume Mode

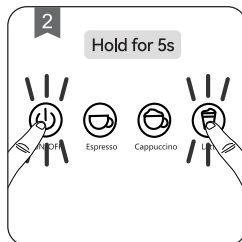


(1) Press and hold for 3 seconds to enter the mode of customizing the volume.

(2) Press the coffee mode you want.  
**Note:** Press once: Single Cup, Press Twice: Double Cups.

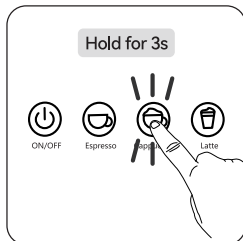
(3) When the desired amount is reached, press the button again to stop.

### Resetting Default Volumes



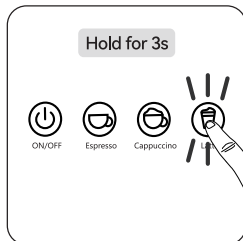
Press and hold the ON/OFF and Latte buttons at the same time for 5 seconds. The machine will return to its original default settings.

### Manual Mode



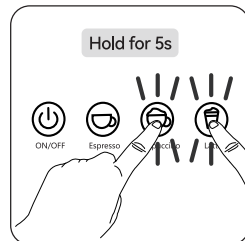
Press and hold for 3 seconds to manually froth milk

### Cleaning Mode



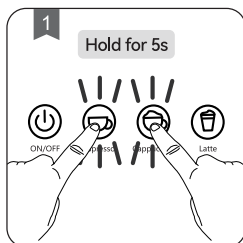
Press and hold for 3 seconds to run the cleaning cycle of milk-frothing system

### Descaling Mode

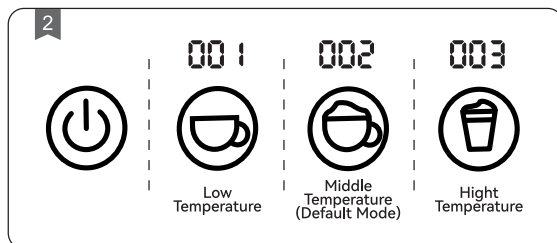


Press and hold the Cappuccino and Latte button together for 5 seconds to start the descaling cycle.

### Setting Coffee Temperature



Press and hold the "Espresso" & "Cappuccino" for 5 seconds to enter into the main menu of temperature settings.



According to the temperature mode you want, press down the corresponding button you want for 5 second. The button flashes quickly 3 times in white light, then temperature setting successfully and return to brewing coffee state.

### Note

-If there is no any operation within 15S, the machine will exit program setting and return to pristine state.