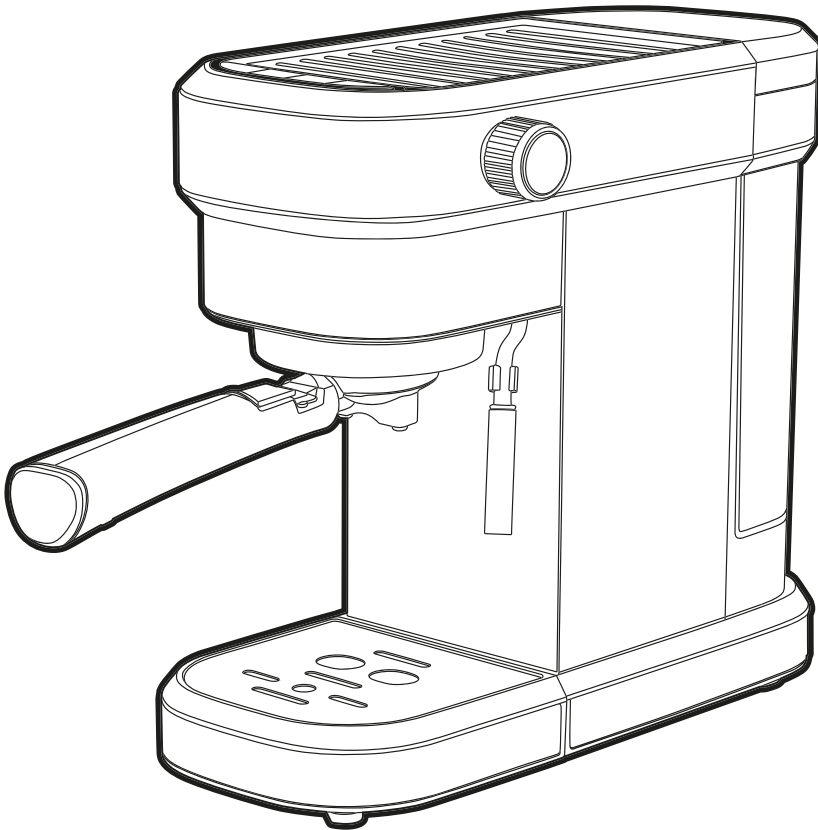


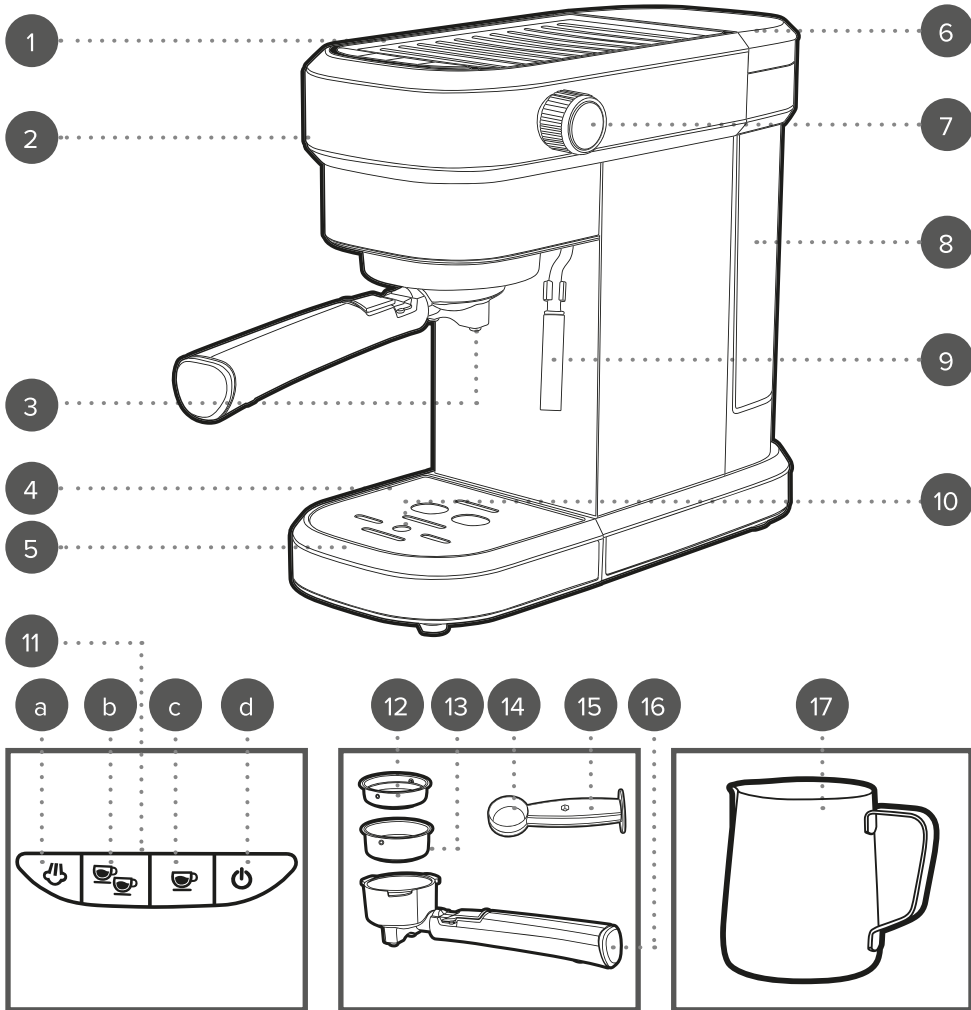
# User manual

Espresso machine

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## Description of parts



1. Cup warmer
2. Espresso machine main unit
3. Coffee outlet
4. Drip tray cover
5. Drip tray
6. Water tank cover
7. Steam control dial
8. Water tank
9. Frothing wand
10. Buoy

11. Control panel
  - a. Steam button (☁)
  - b. Double cup button (☕☕)
  - c. Single cup button (☕)
  - d. On/off switch (⏻)
12. Single cup filter
13. Double cup filter
14. Coffee spoon
15. Tamper
16. Portafilter
17. Milk frothing jug

Please retain instructions for future reference.

## **SAFETY INSTRUCTIONS**

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for

commercial purposes.



**CAUTION:** Hot surface – do not touch hot sections or heating components of the appliance.



**WARNING:** Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

## Care and maintenance

Before attempting any cleaning or maintenance, unplug the espresso machine from the mains power supply and allow it to cool fully.

**STEP 1:** Wipe the espresso machine main unit with a soft, damp cloth and allow to dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the espresso machine as this could cause damage.

**STEP 2:** Wash the portafilter, water tank, single and double cup filters, coffee spoon/tamper, drip tray cover and drip tray in warm, soapy water, then rinse and dry thoroughly.



**NOTE:** The espresso machine should be cleaned after each use.

## Removing limescale



Limescale can develop over time and may affect the performance and lifespan of the espresso machine. It is recommended to descale the espresso machine regularly, at least once every three months, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the espresso machine. The power button will repeatedly flash to indicate that the unit needs descaling.

**STEP 1:** Fill the water tank to the max. fill mark with cold water.

**STEP 2:** Add a commercial descaling agent, adhering to the manufacturer's instructions. It is not recommended to use vinegar to descale the espresso machine.

**STEP 3:** Place an empty container (e.g., a milk frothing jug) under the water and steam outlets.

**STEP 4:** Rotate the steam control dial in an anticlockwise direction to the open position; '☕' and '☕' will flash twice.

**STEP 5:** Press '☕' to start the descaling function. '☕' will flash continuously whilst descaling.

**STEP 6:** Turn the steam dial to the off position periodically to allow water to flow from the water outlet.

**STEP 7:** After approx. 25 minutes the espresso machine will stop and beep 3 times after which the water tank should be filled to the max level with clean water.

**STEP 8:** Press '☕' again and the espresso machine will continue for approx. 3 minutes.

**STEP 9:** Once complete the espresso machine will beep 3 times. If all the icons are flashing, then rotate the steam dial to reduce the unit temperature before using again.

## Instructions for use

### Before first use

Before using the espresso machine for the first time, clean the water tank and accessories following the instructions in the section entitled 'Care and maintenance'.

**STEP 1:** Before connecting to the mains power supply, position the espresso machine onto a flat, stable, heat-resistant surface at a height that is comfortable for the user. Check that all accessories are in place.

**STEP 2:** Fill the water tank taking care not to exceed the max. fill mark.

**STEP 3:** Follow the instructions outlined in the section entitled '**Using the espresso machine**'. Place an empty container (e.g., a milk frothing jug) under the frothing wand and select '☕'. Allow the steam function to run for approx. 30 seconds.

**STEP 4:** Lock the portafilter into position by turning in an anticlockwise direction. Place a cup beneath the coffee outlet and select '☕'. Discard the water.



**NOTE:** When using the espresso machine for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the espresso machine.

### Filling the water tank

Lift the water tank to remove it from the main unit.

Open the lid to fill the water tank with cold water, ensuring that the water level is above the min. fill mark and below the max. fill mark.

Close the lid and carefully place the water tank back into the espresso machine main unit.



**NOTE:** For the best results use cool distilled water when filling the water tank.

### Using the espresso machine

Press '☺' to turn on the espresso machine. '☕', '☕' and '☕' will start to flash, and the espresso machine will begin preheating.

Once '☕', '☕' and '☕' stop flashing and remain illuminated until the espresso machine is ready for use.

To turn off the espresso machine press '☺' at any time.



**NOTE:** If all icons continually flash quickly after preheating is complete, rotate the steam control dial in a clockwise direction to close it.

### Making one cup of espresso

**STEP 1:** Insert the single cup filter into the portafilter. Fully align the raised dot on the single cup filter with the slot in the portafilter.

**STEP 2:** Using the coffee spoon, measure out approx. 7 g of ground coffee and place into the single cup filter within the portafilter. Press the coffee down lightly with the tamper end of the coffee spoon to compact it.

**STEP 3:** Place the portafilter below the water outlet and lock the portafilter into position by turning in an anticlockwise direction.

**STEP 4:** Place an espresso cup beneath the coffee outlet and press '☕'. '☕' will start to flash, and espresso will pour from the coffee outlet into the espresso cup. Once the brewing cycle is complete, '☕' will stop flashing and remain illuminated.



**WARNING:** Do not leave the espresso machine unattended during the coffee making process.

### Making two cups of espresso

**STEP 1:** Insert the double cup filter into the portafilter. Fully align the raised dot on the double cup filter with the portafilter slot.

**STEP 2:** Using the coffee spoon, measure out approx. 14 g of ground coffee and place into the double cup filter within the portafilter. Press the coffee down lightly with the tamper end of the coffee spoon to compact it.

**STEP 3:** Lock the portafilter into position by turning in an anticlockwise direction.

**STEP 4:** Place a large cup or two espresso cups beneath the coffee outlet and press '☕'. '☕' will start to flash, and espresso will pour from the coffee outlet into the espresso or large cup. Once the brewing cycle is complete, '☕' will stop flashing and remain illuminated.

### Using the frothing wand

**STEP 1:** Preheat the espresso machine following the instructions in the section entitled '**Using the espresso machine**'. Press '☕' to power up the steam function; '☕' will start to flash. Once the required temperature is reached, '☕' will stop flashing and remain illuminated.

**STEP 2:** While the espresso machine is preheating, fill a suitable container (e.g., a milk frothing jug) with at least 100 ml of whole milk and immerse the frothing wand approx. 2 cm into the milk.

**STEP 4:** Rotate the steam control dial in an anticlockwise direction to open it and release steam. For the best

results release some water before inserting the wand into the milk for frothing.

**STEP 3:** Once the milk reaches the correct temperature and froth consistency, rotate the steam control dial in a clockwise direction and press '☞' to stop steaming.



**NOTE:** Clean the frothing wand immediately after use, to prevent milk scaling.



**CAUTION:** Never immerse the frothing wand over 2 cm.

### Using the hot water function

If the steam control dial is opened while '☕' or '☕☕' is selected, hot water will be released from the frothing wand instead of steam. To stop the flow of hot water, rotate the steam control dial in a clockwise direction to close it.

### Hints and tips

1. Adjust the espresso cup to allow the coffee to be dispensed down the wall of the espresso cup.
2. Preheat the espresso cup by running it under warm water before making your espresso.
3. Always use cold, fresh water to fill the water tank.
4. The quantity of ground coffee can be adapted to taste. For stronger espresso, use more ground coffee, for weaker espresso use less.
5. After using packaged ground coffee, tightly reseal it and store in a cool, dry place.
6. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
7. Do not reuse ground coffee that has already been used in the espresso machine, as this will greatly reduce the flavour of the coffee.
8. Reheating coffee is not recommended, as it affects the taste.

### Icon troubleshooting

|  |  |  | Cause                                    | Solution                                                             |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------------|----------------------------------------------------------------------|
| Flashing                                                                          | Flashing                                                                          | Flashing                                                                          | Espresso machine is preheating.          |                                                                      |
| Illuminated                                                                       | Illuminated                                                                       | Illuminated                                                                       | Preheating has finished.                 |                                                                      |
| Illuminated                                                                       | Off                                                                               | Off                                                                               | Making single cup espresso or hot water. |                                                                      |
| Off                                                                               | Illuminated                                                                       | Off                                                                               | Making double cup espresso or hot water. |                                                                      |
| Off                                                                               | Off                                                                               | Flashing                                                                          | Steam function is preheating.            |                                                                      |
| Off                                                                               | Off                                                                               | Illuminated                                                                       | Steam preheating has finished.           |                                                                      |
| Off                                                                               | Off                                                                               | Illuminated                                                                       | Making steam.                            |                                                                      |
| Off                                                                               | Off                                                                               | Illuminated                                                                       | Steam has finished.                      |                                                                      |
| Flashing                                                                          | Flashing                                                                          | Off                                                                               | Temperature is too high.                 | Open the steam control dial and wait for the temperature to drop.    |
| Off                                                                               | Off                                                                               | Off                                                                               | Espresso machine is turned off.          |                                                                      |
|                                                                                   |                                                                                   |                                                                                   | Thermal fuse open circuit                | Espresso machine in need of repair; contact a qualified electrician. |
| Off                                                                               | Illuminated                                                                       | Off                                                                               | The espresso machine is in standby.      | Touch any button.                                                    |

## Troubleshooting

| Problem                                                 | Cause                                       | Solution                                                                                      |
|---------------------------------------------------------|---------------------------------------------|-----------------------------------------------------------------------------------------------|
| Water is not coming out of the espresso machine.        | Water tank is empty.                        | Add water to the water tank.                                                                  |
|                                                         | Espresso machine is malfunctioning.         | Espresso machine in need of repair; contact a qualified electrician.                          |
| Steam function not working.                             | Water tank is empty.                        | Add water to the water tank.                                                                  |
|                                                         | Espresso machine is malfunctioning.         | Espresso machine in need of repair; contact a qualified electrician.                          |
| Espresso spills out around the edge of the portafilter. | Too much coffee.                            | Turn off the espresso machine and wait for it to cool down. Clean the filter and portafilter. |
|                                                         | Coffee residue in the sealing ring.         |                                                                                               |
|                                                         | Espresso machine is malfunctioning.         | Espresso machine in need of repair; contact a qualified electrician.                          |
| Espresso pours out too slowly or not at all.            | Ground coffee is too fine.                  | Use medium ground coffee.                                                                     |
|                                                         | Filter holes are blocked                    | Turn off the espresso machine and wait for it to cool down. Clean the filter and portafilter. |
|                                                         | Water tank is not inserted.                 | Insert the water tank.                                                                        |
| Water leaks out the bottom of the espresso machine.     | The drip tray is overflowing                | Empty the drip tray.                                                                          |
|                                                         | Espresso machine is malfunctioning.         | Espresso machine in need of repair; contact a qualified electrician.                          |
| Espresso machine not working.                           | The power cord is not plugged in correctly. | Plug in and switch on the espresso machine at the mains power supply.                         |
|                                                         | Espresso machine is malfunctioning.         | Espresso machine in need of repair; contact a qualified electrician.                          |
| Steam cannot froth milk.                                | '☕' not illuminated.                        | Wait for '☕' to remain illuminated.                                                           |
|                                                         | Milk container is too big.                  | Use a tall, narrow cup or a milk frothing jug to froth milk.                                  |
|                                                         | Used skimmed milk.                          | Use whole milk.                                                                               |

## Storage

The espresso machine must be cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the espresso machine; wrap it loosely to avoid causing damage.

## Specifications

Product code: EK6139

Operating voltage: 220–240 V ~ 50/60 Hz

Power: 1350 W



#### Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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