



IN260400111V01_UK

800-347V70



Espresso Coffee Maker

220V-240V~; 50-60Hz; 850W; 20BAR



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY.

IMPORTANT SAFEGUARDS

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

- 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. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- 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.
- 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.
- The appliance must not be immersed.
- **WARNING:** The filling aperture must not be opened during use.
- **WARNING :** Avoid spillage on the connector.
- **WARNING :** Potential injury may be caused from misuse.
- The heating element surface is subject to residual heat after use.
- The coffee-maker must be operated with the decorative door open or the cabinet door open.
- **WARNING:** Do not use the appliance if the surface is cracked.
- Cleaning and user maintenance shall not be made by children without supervision.
- **CAUTION:** To prevent damage to the appliance, do not use aggressive cleaning agents when cleaning. Use a soft cloth and a mild detergent.
- **CAUTION:** Do not use the appliance if the enclosure is damaged or has visible cracks.
- **CAUTION:** Do not operate the kettle on an inclined plane. Do not switch on the kettle if there is no water in the kettle. Do not move the kettle while it is switched on.

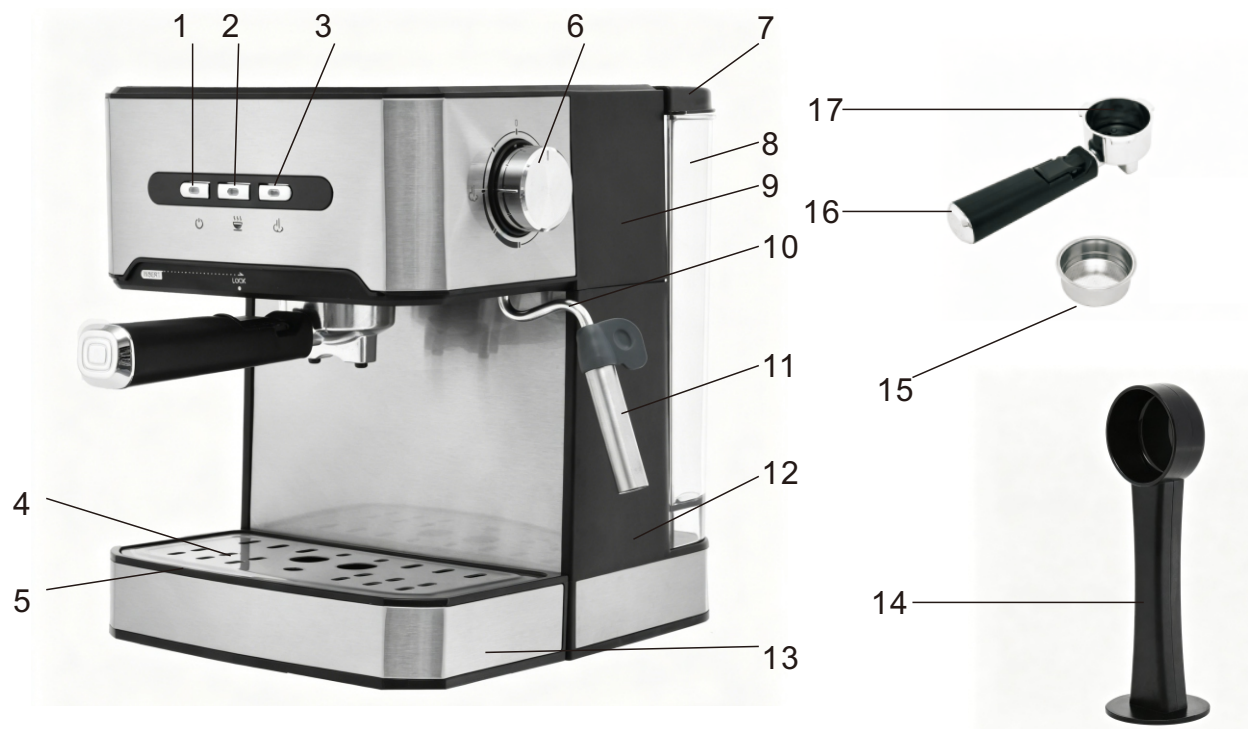


- **CAUTION :** Hot surfaces. Surfaces are liable to get hot during use.
- Regarding the instructions for details on how to clean the surfaces in contact with food, thanks to refer to the section "Cleaning and Maintenance".
- Before using checks that the voltage of wall outlet corresponds to coffee maker rating plate.

- The appliance must be earthed.
- Close supervision is necessary when your appliance is being used near children.
- Do not place the coffee maker on hot surface or beside fire, avoid to be damaged.
- 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.
- 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.
- The use of accessory which is not recommended by manufacturer may cause injury to persons or damage to appliance.
- Place appliance on flat surface or table, do not hang its power cord over the edge of table or counter.
- Ensure that the power cord does not touch hot surface of appliance.
- Some parts of appliance are hot when operated, so do not touch with hand directly.
- Do not immerse appliance or power cord into water or any other liquids.
- Do not use outdoors. HOUSEHOLD USE ONLY
- The machine have standby for 25 minutes, automatic shutdown function

Save these instructions booklet for future reference.

KNOW YOUR COFFEE MAKER



- 1. ON/OFF
- 2. Coffee
- 3. Steam
- 4. Drip tray
- 5. Draining rack
- 6. Steam controller
- 7. Water tank cover
- 8. Water tank
- 9. Top cover

- 10. Steam wand
- 11. Froth device
- 12. Main body
- 13. Bottom cover
- 14. Measuring spoon and tamper
- 15. Brewing filter
- 16. Funnel handle
- 17. Metal funnel

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 brewing filter into metal funnel (no coffee powder in brewing filter).
3. Place a jug on draining rack. Make sure the steam controller is on the “OFF” position.
Note: The appliance is not equipped with jug, please use yourself jug or coffee cup.
4. Connect to power source, Press the “☕⏻” button, ☕⏻ 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.

IMPORTANT! FOR HIGH PRESSURE PROTECTION, THE ☕⏻ STEAM INDICATOR WILL BE POWER OFF AFTER STOP FLASHING AUTOMATICALLY 5MINS LATER. YOU NEED TO PRESS ☕⏻ THE INDICATOR WILL LIGH UP AGAIN .

Preheating

To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the funnel, brewing 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 brewing filter, set brewing filter into metal funnel, pull the press bar backward, make sure 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).

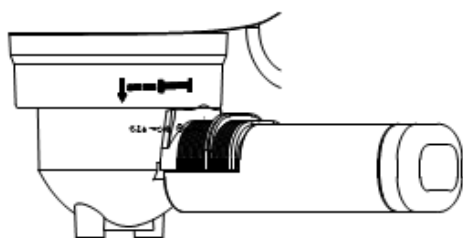


fig. 1

3. Place an espresso cup (yourself cup) on draining rack
4. Then connecting the appliance to power supply source. Make sure the steam controller 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 brewing filter 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 brewing filter into metal funnel, pull the press bar backward, make sure 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).

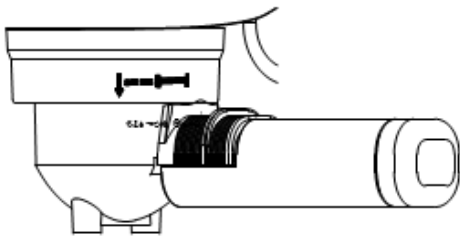


fig. 1

3. Pour out the hot water in the cup. Then place the hot cup (yourself cup) on draining rack.
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 press "☕" 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 !

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 brewing filter 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 flashing, you should turn the steam controller all the way to the OFF position to close the steam nozzle.
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±5mm, 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 controller 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 controller to clockwise rotation.
 Note: Clean steam outlet with wet sponge immediately after steam stops generating, but care not to hurt!
7. Pour the frothed milk into the espresso prepared; now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
8. 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 draining rack 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

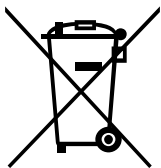
1. To make sure your coffee maker operating efficiently, internal piping is cleanly and the peak flavor of coffee, you should clean away the mineral deposits left every 2-3 months.
2. Fill the tank with water and descaler to the MAX level (the scale of water and descaler is 4:1; the detail refers to 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 two cups coffee (about 2Oz). 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 controller 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 brewing filter.	There is some coffee powder on brewing 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.

Correct Disposal of this product



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.



Off mode power	P_o	0.367	W
Standby mode power	P_{SB}	[N/A]	W
Power management function	[N/A]		
Time to enter automatically off mode	T_o	[N/A]	Min
Time to enter automatically standby mode	T_{SB}	[N/A]	Min

UK

If you have any questions, please contact our customer care center.

Our contact details are below:



0044-800-240-4004



enquiries@mhstar.co.uk

IMPORTER ADDRESS:

MH STAR UK Ltd

1 Northampton Cross Logistics Park

Northampton Cross Road

Northampton

NN4 9FH

MADE IN CHINA

