

kogan

**Espresso Coffee Machine
(15 Bar)**

KACOFESPRSA

USER MANUAL



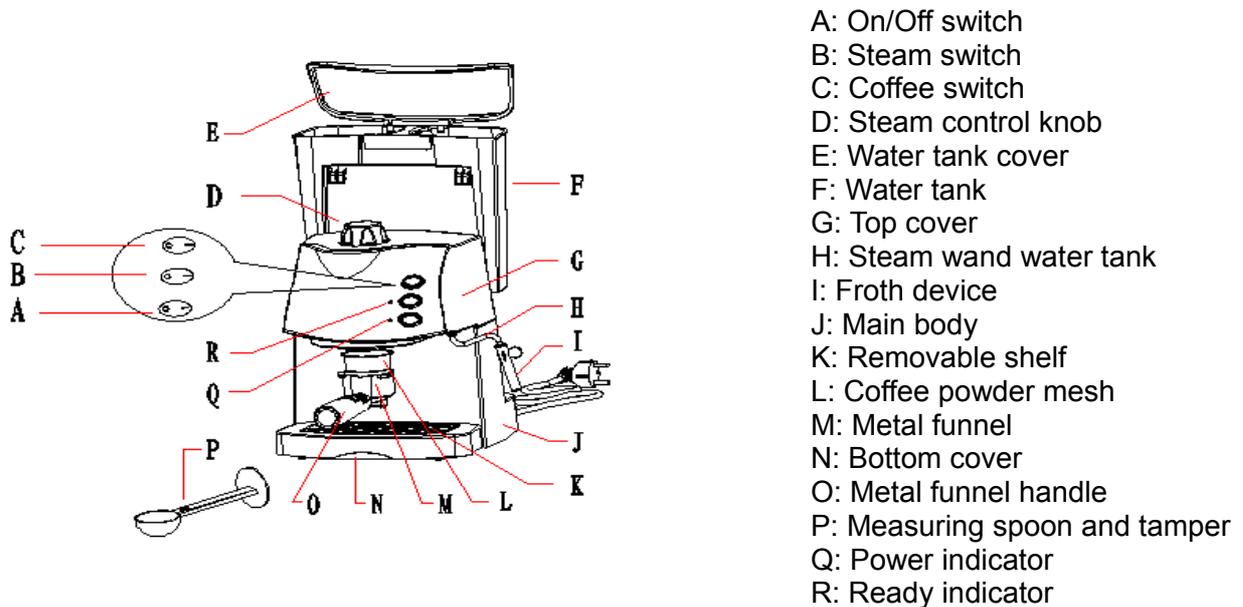
IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Before use, check that the voltage of the wall outlets match the rated voltage marked on the rating plate.
- This appliance has been incorporated with a grounding plug. Please ensure that the wall outlets of your house or office are well earthed.
- To protect against fire, electric shock and/or injury to persons, do not immerse the cord or plug in water or any other liquids.
- Remove the plug from the wall outlet before cleaning and when not in use. Allow the appliance to cool down completely before taking off or attaching any components, or before cleaning.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or is dropped or damaged in any manner. Contact the Kogan customer support team for advice and to make arrangements for any examinations, repairs or adjustments.
- The use of accessory attachments not recommended by Kogan may result in fire, electric shock or injury.
- Place the appliance on a flat surface or table, with the power cord not hanging down over the edges.
- Ensure the power cord does not touch any of the hot surfaces of the appliance or any nearby appliances.
- Do not place the coffee maker on a hot surface or beside a fire, stove, oven or kettle to avoid it being damaged.
- To disconnect, remove the plug from the wall outlet. Always hold the plug when unplugging, never pull on the cord itself.
- Do not use the appliance for any uses other than the intended use, and place it in a dry environment.
- Close supervision is always necessary when being used near children.
- Be careful not to get burned by steam.
- Do not touch the hot surface of the appliance (such as a steam wand and the steel mesh just after boiling). Always handle the appliance by the handles or knobs.
- Do not let the coffee maker operate without water.
- **WARNING:** The filling aperture must not be opened during use.
- Do not remove the metal funnel when the appliance is brewing coffee or when steam and hot water escape from the metal funnel. Be sure to release the pressure in the water tank before removing the metal funnel.
- Connect the plug to the wall outlet before use, and turn all switches to the OFF position prior to removing the plug from the wall outlet.
- 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 appliances by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Never operate the appliance with the water tank empty. During operation, if the water tank becomes empty you should stop operations immediately, otherwise it may damage the pump. Operate the appliance again only after you have refilled the water tank.
- This appliance is intended to be used in households and similar applications such as:
 - Staff kitchen areas in shops, offices or other working environments.
 - Farm houses
 - By clients in motels, hotels or other residential type environments
 - Bed and breakfast type environments
- Do not use outdoors.
- Save a copy of these instructions for future reference.

KNOW YOUR COFFEE MAKER

(Product may be subject to minor design change without prior notice)



BEFORE FIRST USE

To ensure the first cup of coffee tastes excellent, you should rinse the inner workings of the coffee machine with warm water as follows:

1. Pour water into the 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, then put the tank into the appliance.
2. Set coffee powder mesh into the metal funnel (no coffee in the mesh).
3. Insert the funnel into the appliance from the "Insert" position and release the press bar. You can then fix them into the coffee maker firmly by turning it anticlockwise until it is in the LOCK position.
4. Place a jug on the removable shelf. Make sure the steam control knob is on the minimum position.
Note: The appliance is not equipped with a jug. Please use your own jug or coffee cup.
5. Connect to a power source, then the "On/Off" switch to the "-" position. The power indicator will be illuminated.
6. Turn the coffee switch to the "-" position. The pump will begin to pump water, and when there is water flowing out, turn the coffee switch to the "O" position and turn the steam switch to the "O" position. After a moment, the appliance will begin to pre-heat, at which point the ready indicator will illuminate, showing that the pre-heating is complete. Turn the coffee switch to the "I" position again, and water will flow out.
7. Once the water stops flowing out, you can pour the water in the containers out and clean them thoroughly. You are now ready to start brewing!
Note: There may be a noise when pumping the water for the first time. This is normal, as the appliance is releasing internal air. After about 20s, the noise will disappear.

PRE-HEATING

To make a cup of good, hot Espresso coffee, we recommend you preheat the appliance before making the coffee, including the funnel, filter and cup so that the coffee flavour is not influenced by the cold parts.

1. Remove the detachable tank and open the tank cover to fill it with the desired amount of water. The water level should not exceed the "MAX" mark in the tank. Then place the tank back into the appliance properly.
2. Set the coffee powder mesh into the metal funnel, then insert the funnel into the appliance from the "Insert" position and release the press bar, then fix them into the coffee maker firmly by turning the unit anticlockwise until it is in the LOCK position.
3. Place an espresso cup (your cup) on the removable shelf.
4. Connect the appliance to a power supply source. Make sure the steam control knob is on the minimum position.
5. Turn the "On/Off" switch to the "-" position, where the power indicator will be illuminated. Make sure the steam switch is on the "O" position, then turn the coffee switch to the "-" position. When water starts to flow out, turn the coffee switch to the "O" position immediately. The purpose of this step is to pump the water from the tank into the housing.
6. When the ready indicator is illuminated, you should turn the coffee switch to the "-" position again, and hot water will flow out. When the ready indicator goes out, turn the coffee switch back to the "O" position. Pre-heating is now finished.

MAKING ESPRESSO COFFEE

1. Remove the metal funnel by turning it clockwise, then set your coffee powder into the metal funnel. Add ground coffee to the mesh with the measuring spoon, then press the ground coffee tightly into the mesh using the tamper. (A spoon of ground coffee will make about a cup of top-grade coffee).
2. Insert the funnel into the appliance from the "Insert" position, then fix it firmly into the appliance by turning it anticlockwise until it is in the LOCK position.
3. Pour the hot water in your cup out. Then place your hot cup back onto the removable shelf.
4. When the ready indicator is illuminated, you should turn the coffee switch to the "-" position, then shortly afterwards coffee will begin flowing out.
Note: During brewing or while making steam, it is normal for the ready indicator to go out, which simply means that the heating element is switching on to keep the temperatures in the required range.
5. You should turn the "On/Off" switch to the "O" position manually when the desired amount of coffee is in your cup or the colour of the coffee changes to show the strength of the coffee is weakening. When this is done, the power indicator and ready indicator will go out and the coffee maker will stop operating. Your coffee is now ready.
Warning: Do not leave the coffee maker unattended during the making of coffee, as you may need to operate manually sometimes!
6. After you have finished making your coffee, you can take the metal funnel out by turning it clockwise, and then pour the coffee residue out of the mesh by using the press bar.
7. Let them cool down completely, then rinse the funnel and mesh under running water.

MAKE CAPPUCCINO

You get a cup of cappuccino when you top up a cup of espresso with frothing milk.

Note: while making steam, the metal funnel must be assembled in position.

1. Prepare espresso first, while making sure the steam control knob is set to the minimum position.
2. Turn the steam switch to the “-” position, waiting until the ready indicator is illuminated.
3. Fill a jug with about 100g of milk for each cappuccino to be prepared. We recommend that you use full fat milk at refrigerator temperature.
Note: In choosing the size of jug, it is recommended that the diameter is not less than 70mm, and bear in mind that the milk increases in volume by up to 2 times, so ensure the jug is high enough.
4. Insert the frothing device into the milk by about 2cm.
5. Turn the steam control knob slowly anticlockwise, and steam will come out from the frothing device. Froth the milk by moving the jug around and up and down.
Note: Never turn the steam control knob quickly, as the steam will accumulate rapidly in a short time, which make increase the potential risk of explosion.
6. When the required frothiness of milk is reached, you can turn the steam control knob back to the minimum setting.
Note: Clean the steam outlet with a wet sponge immediately after the steam stops being generated, being careful not to touch the steaming device with your bare hands.
7. Pour the frothed milk into the espresso and the cappuccino is ready. Sweeten to taste and if desired, sprinkle the top of the froth with a little cocoa powder.
8. Turn the “On/Off” switch to the “O” position to cut off the power source.

Note: after making steam, we recommend you allow the coffee maker to cool down for at least 5 minutes before making coffee again, otherwise a burning odour may occur in your espresso coffee.

PRODUCING STEAM TO HEAT LIQUIDS OR FROTH MILK

The steam wand can be used to froth milk or make hot beverages like drinking chocolate, water or tea without the need to make an espresso coffee.

1. Open the water tank, remove the detachable tank and fill with the desired amount of water. The water level should not exceed the “MAX” mark in the tank. Then place the tank back into the appliance correctly.
2. Replace the tank cover and then connect the appliance to the power source.
3. Turn the “On/Off” switch to the “-” position, where the power indicator will illuminate.
4. Turn the coffee switch to the “-” position and set the steam switch to the “O” position. When there is water flowing out, turn the coffee switch to the “O” position immediately, then turn the steam switch to the “I” position and wait for a moment. When the ready light illuminates, it means that the heating is finished.
5. Dip the steam wand into the liquid to be heated or into the prepared milk froth. Turn the steam control knob in an anticlockwise direction slowly to start making steam.
6. When the required temperature is reached or the milk is adequately frothed, you can turn the steam knob back down to the minimum position.
7. Press the “On/Off” switch to the “O” position to cut off the power source.

CLEANING AND MAINTENANCE

1. Cut off the power source and let the coffee maker cool down completely before cleaning.
2. Clean the housing of the coffee maker with a moisture-proof sponge often, and clean the water tank, drip tray and removable shelf regularly and dry them.
Note: Do not clean with alcohol or cleaning solvents. Never immerse the housing in water.
3. Detach the metal funnel by turning it clockwise, then get rid of any coffee residue inside. You can then clean it with a cleanser, ensuring you then rinse it clean with clear water.
4. Clean all attachments in water and dry thoroughly.

CLEANING MINERAL DEPOSITS

To make sure your coffee maker is operating efficiently, internal piping is clear and the peak flavour of coffee is being delivered, you should clean away mineral deposits every 2-3 months.

1. Fill the tank with water and descaler to the MAX level (the scale of water and descaler is normally 4:1. Refer to the descaler instructions for exact measurements. Please use "household descaler", however you can use citric acid (available from chemists) instead of descaler (one hundred parts water to three parts citric acid).
2. According to the program of pre-heating, put the metal funnel (no coffee powder in it) and carafe (jug) in place. Brew the water as per the instructions in "PRE-HEATING".
3. Press the "On/Off" switch to the "-" position, where the power indicator will be illuminated. You should turn the coffee switch to the "-" position, making sure the steam switch is at the "O" position. When there is water flowing out, turn the coffee switch to the "O" position and wait for a moment as the coffee machine heats up.
4. When the ready indicator is illuminated, it shows that heating is finished. Turn the coffee switch to the "-" position and fill two coffee mugs with water, then turn the coffee switch to the "O" position and wait for 5 seconds.
5. Turn the steam switch to the "-" position, waiting until the ready indicator is illuminated. Make steam for 2 minutes, then turn the steam control knob to the minimum position to stop making steam. Turn the "On/Off" switch to the "O" position to stop the unit, then leave the unit with the descaling mixture in it for 15 minutes.
6. Restart the unit and repeat steps 3-5 at least 3 times.
7. Turn the steam switch to the "O" position, then when the ready indicator illuminates, turn the coffee switch to the "-" position to brew until no descaler is left.
8. Then brew coffee (with no coffee powder) with tap water from the MAX level, repeating the steps of 3-5 for at least 3 times. (It is not necessary to wait for 15 minutes in step 5 again). Keep repeating until the water tank is left empty.
9. Repeat step 9 at least 3 times to make sure the piping is clean.

TROUBLESHOOTING

Symptom	Cause	Correction
Water leaks from bottom of coffee maker.	There is too much water in the drip tray.	Please clean the drip tray out.
	The coffee maker is malfunctioning.	Contact the Kogan customer service team.
Water leaks out the side of the filter.	There is coffee powder stuck on the edge of the filter.	Get rid of the stuck powder.
Acid (Vinegar) taste exists in Espresso coffee.	Hasn't been cleaned correctly after cleaning away mineral deposits.	Clean the coffee maker as per the instructions in the "Before first use" section a few times.
	The coffee powder is stored in a hot, wet location for a long time and has turned bad.	Please use fresh coffee powder, or store all 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.
Coffee maker does not work any more.	Power outlet is not connected properly.	Check that the power plug is connected properly and the outlet is switched on. If the unit still does not work, contact the Kogan customer support team.
Steamer cannot froth milk.	The steam ready indicator is not illuminating.	Only after the steam ready indicator is illuminated can the steam be used for froth.
	The container is too big, or the shape is not compatible.	Use a high, narrow cup.
	You have used skim/skinny milk.	Use whole milk or half-skimmed milk.

Do not take the unit apart yourself. In the case of failure, please contact the Kogan customer support team.

ENVIRONMENT FRIENDLY DISPOSAL

Please help us to protect the environment! Remember to respect the local regulations in regards to the disposal or non-working electrics and white-goods. Please contact your local municipal council tip for information.