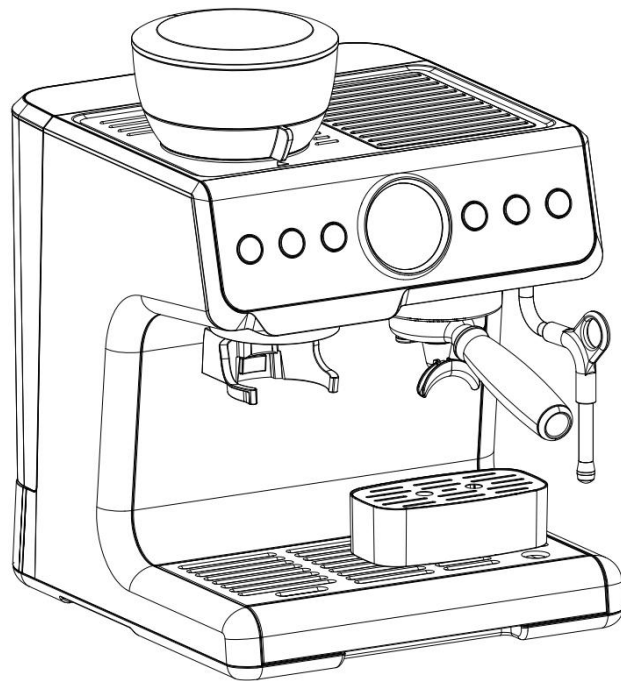


Empstorm



EM-22M

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

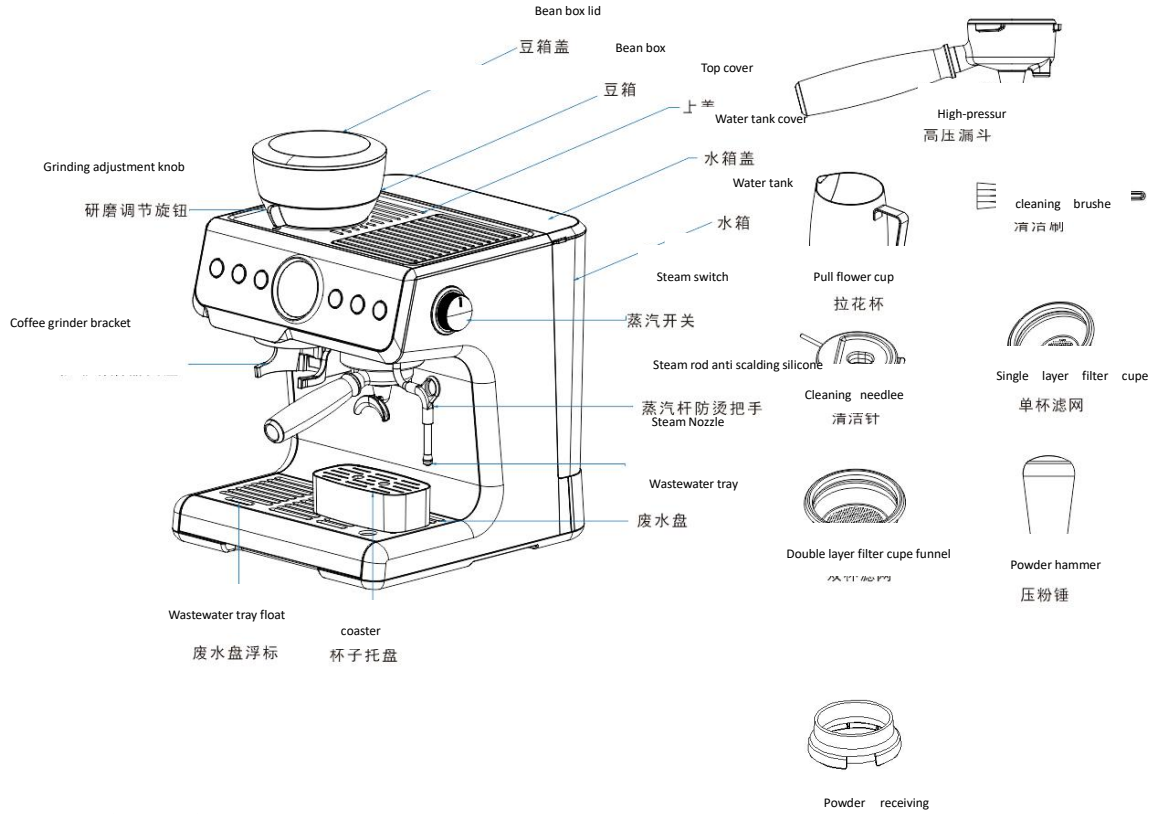
shenzhenshiyouchuangdapindianzikejiyouxiangongsi

ADDRESS:17th, Block B, Pacific Commercial Building, No. 4028, Jiabin Road,
Heping Community, Nanhu Street, Luohu District, Shenzhen

catalogue

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 - 5 Control Panel Description
 - 6 Application Instructions for Accessories
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- 15 Daily maintenance of bean grinder
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Functional Description of Body Components and Panels



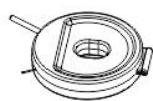
Control Panel Description



Accessories Description

This product is equipped with auxiliary tools for use. Cleaning needles, brushes, and circular brushes are placed in separate tool boxes. Single and double cup filters can

also be placed in the tool box for easy storage. The tool box is placed above the machine, and when you remove the water tray, you can see that the powder pressing pad and cleaning cloth can be stored on their own.



Cleaning needle

Cleaning



cleaning brush funnel

needle

Cleaning needles can be used to clean single and double cup filters and steam nozzles, the thicker one is used to clean the steam nozzle, and the thinner one is used to clean the filter screen and steam nozzle

Cleaning brush

The cleaning brush is mainly used to clean the grinding system. After removing the grinding wheel according to the cleaning description of the grinding machine, the cleaning brush can be used to clean the powder chamber and powder outlet channel.

Powder hammer

Mainly used for compacting coffee powder.

When the edge of the powder hammer is flush with the filter mouth, it represents the most suitable powder quantity

Product specifications

Product model	CMA-201S
Rated voltage	AC 220-240V
Rated frequency	50Hz
Rated power	1300W
Grinding power	150W
Product dimensions (length * width * height)	(43.8×34.0×34.4)centimeters

Safety warning

Before using this device, please follow the following basic safety precautions

1. Please read this manual carefully before use.
2. Check if the voltage you are using matches the rated voltage of the product.

To prevent electric shock and fire, do not immerse the power cord or plug in water or other liquids.

4. When using the coffee machine, it should be monitored and children and people without self-care ability should not be allowed to approach the coffee machine.

5. Please unplug the coffee machine before using or cleaning it. Before installing or removing the internal components or cleaning box of the coffee machine, it is necessary to first cool the coffee machine.

6. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department, or similar departments. If the coffee dispenser malfunctions or other reasons prevent it from working properly, please take it to the manufacturer or its maintenance department for testing and repair.

7. Please do not use components from non designated manufacturers. This will cause harm or potential danger to users.

8. Do not use this device outdoors.

9. Do not let the power cord hang on the edge of the table or come into contact with hot surfaces.

10. Do not place the coffee machine on or near an air tank or oven.

11. Do not use the coffee machine for other purposes and use it in a dry environment.

12. Fill the water tank with clean cold water and do not add mineral water, milk, or other liquid beverages to the tank.

13. When unplugging the plug, please grasp the plug and unplug the power cord, do not pull on the wire.

15. When making coffee, certain parts of the coffee machine are very hot and should not be directly touched. Limited to hand contact only Handle or knob.

16. Children should be taken care of to ensure that they do not play with this device.

17. The operating or storage temperature of the coffee machine should be greater than 0 °C.

18. Do not use the coffee machine in environments with high temperatures, strong magnetic fields, and humid air.

19. This household appliance is suitable for normal individuals aged 8 and above. When used by individuals with physical disabilities, sensory and intellectual disabilities, and a lack of relevant experience and knowledge, a guardian with normal abilities and knowledge of safe operation must supervise and guide them from the side. Children are prohibited from playing with this household appliance, and maintenance and upkeep of this appliance are also not allowed, unless they are over 8 years old and have a guardian to take care of them.

20. Please take good care of this household appliance and do not allow children under the age of 8 to access it and its power cord.

21. This machine comes with a grounding plug. Please ensure that the home socket you are using is properly grounded.

22. It is prohibited to use this appliance when the water tank is empty.

Component damage hazard warning

- Do not use the equipment without water in the water tank, otherwise it may cause the water pump to burn out.

- Do not pour hot water or boiling water into the water tank.

- Do not place the equipment on hot surfaces or near open flames to prevent damage to the equipment.

- The cable must not come into contact with any heating parts of the equipment.

- Do not use soda water (carbonated water).

- Do not put any substance other than coffee powder into the powder cup, otherwise it will seriously damage the equipment.

- Do not pour coffee powder into the grinder except for coffee beans.

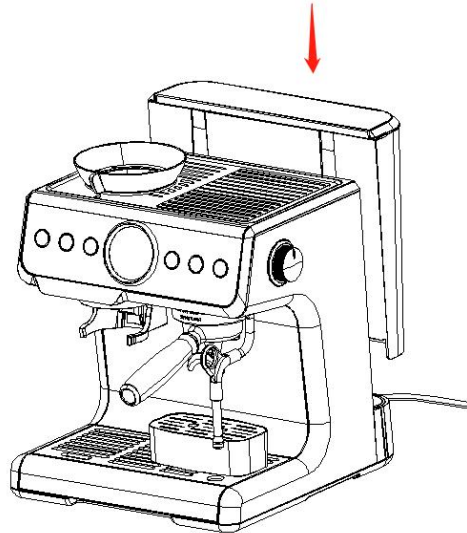
- Do not place the equipment in an environment below 0 °C, as the residual water in the boiler may freeze and damage the machine. If the machine has just been moved

indoors from a cold outdoor environment, it is recommended to let it sit for 2 hours before using the equipment.

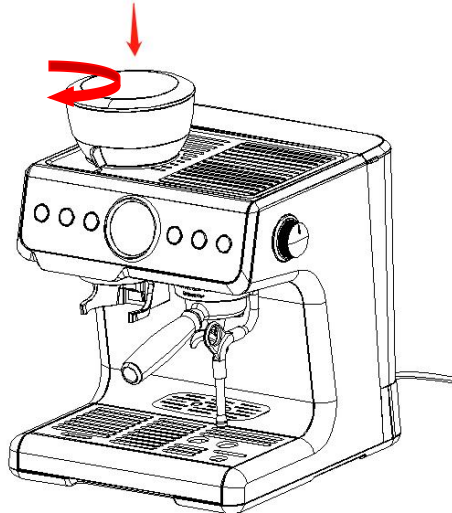
- Do not use this device outdoors.
- Do not expose the equipment to natural environments (rain, sunlight, etc.).
- Before cleaning the equipment, please unplug the plug and wait for it to cool. Simply dip a cleaning towel in some water and add a few drops of flexible cleaning agent to wipe (do not use solvents that can corrode plastic).

Component damage hazard warning

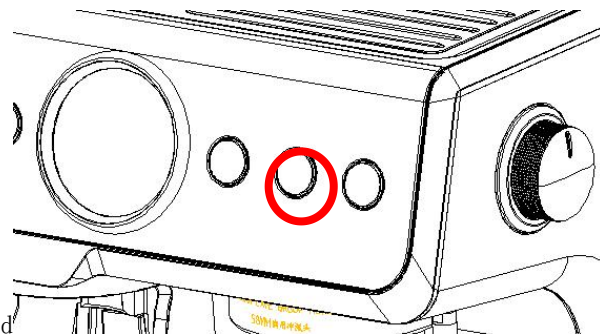
- Do not use the equipment without water in the water tank, otherwise it may cause the water pump to burn out.
- Do not pour hot water or boiling water into the water tank.
- Do not place the equipment on hot surfaces or near open flames to prevent damage to the equipment.
- The cable must not come into contact with any heating parts of the equipment.
- Do not use soda water (carbonated water).
- Do not put any substance other than coffee powder into the powder cup, otherwise it will seriously damage the equipment.
- Do not pour coffee powder into the grinder except for coffee beans.
- Do not place the equipment in an environment below 0 °C, as the residual water in the boiler may freeze and damage the machine. If the machine has just been moved indoors from a cold outdoor environment, it is recommended to let it sit for 2 hours before using the equipment.
- Do not use this device outdoors.
- Do not expose the equipment to natural environments (rain, sunlight, etc.).
- Before cleaning the equipment, please unplug the plug and wait for it to cool. Simply dip a cleaning towel in some water and add a few drops of flexible cleaning agent to wipe (do not use solvents that can corrode plastic).



Install water tank



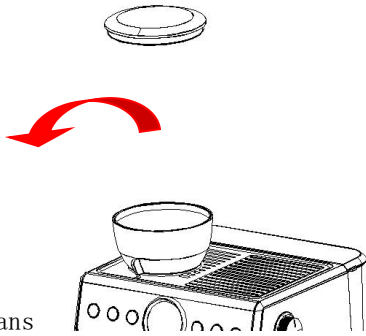
Install the bean box



Clean the brewing head and steam rod

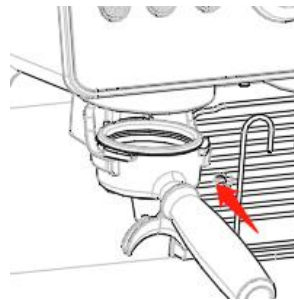
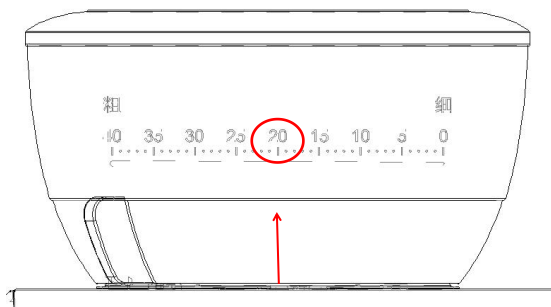
Long press 5S

Clean the brewing head and steam rod to make espresso

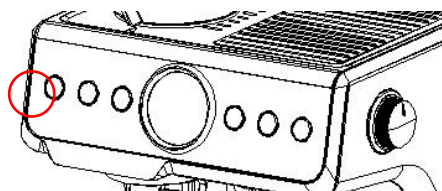


Pour in fresh coffee beans

Suggest adjusting the gear from the 20th gear to fine tune the gear as needed



Place the handle on the grinder bracket



Press the grinding button

Press the grinding button and use a powder filling hammer to fill the coffee powder and

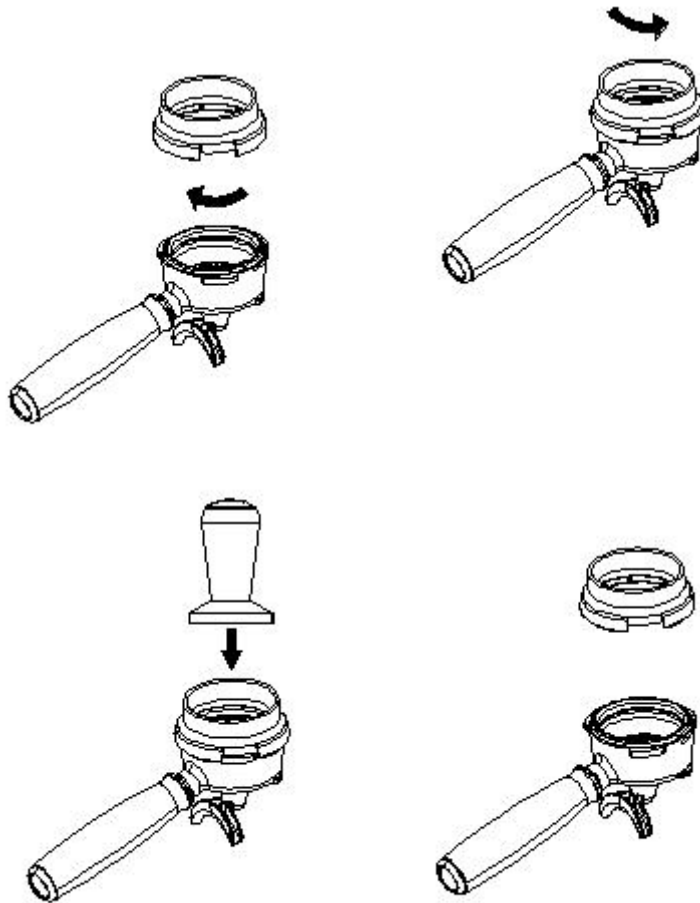


press it down tightly

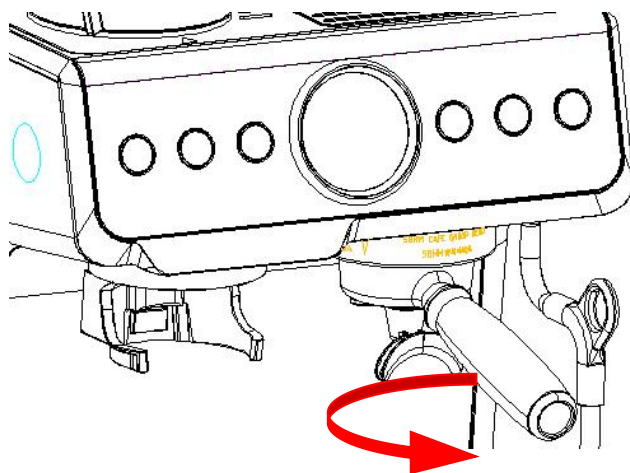
Wipe off any coffee powder that spills from the surrounding area

Take B9 and screw it clockwise into the funnel. Place this component at the handle bracket.

This part can assist in concentrating the powder at the funnel, preventing excess powder from collapsing and leaking to the machine waste tray due to other factors, resulting in waste



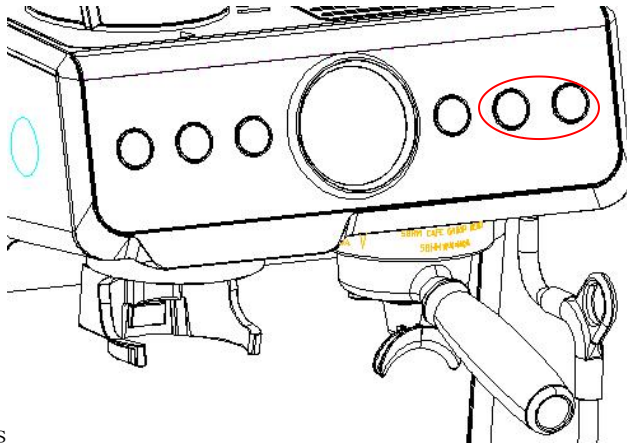
Rotate counterclockwise to lock the funnel





Place coffee cups

Choose to make single or double espresso



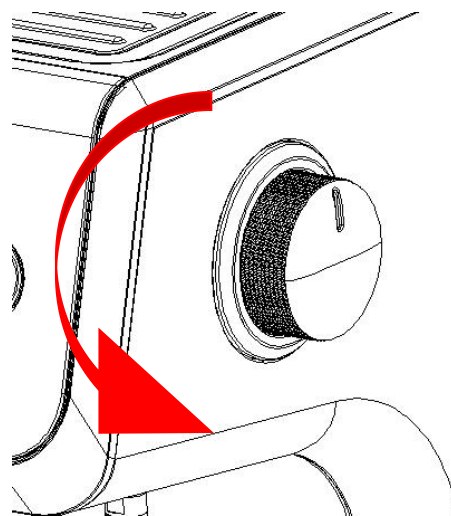
cups

Espresso completed

Bubbling function

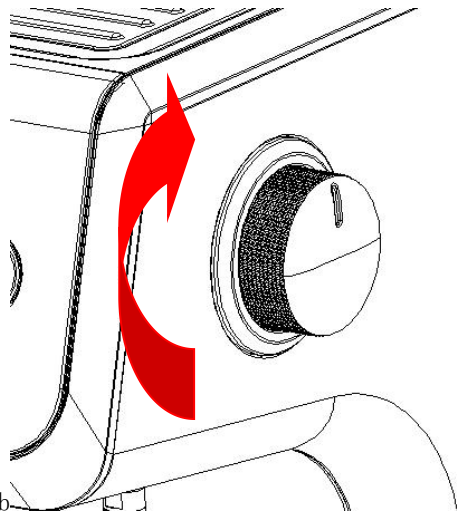


Pour in 1/2 cup of fresh chilled milk



Turn on the steam knob to preheat the steam

Preheat steam until stable release

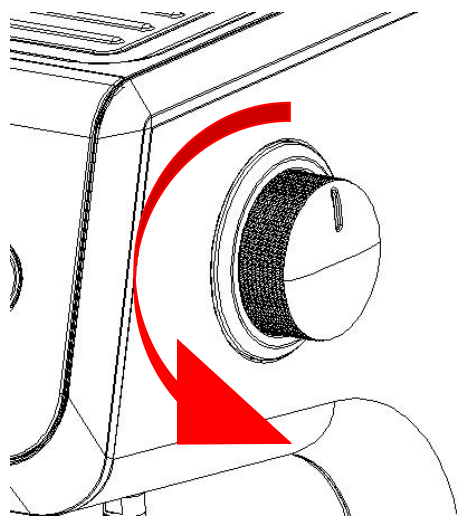


Turn off the steam knob

Put the steam rod into the milk tank and adjust the angle of the milk

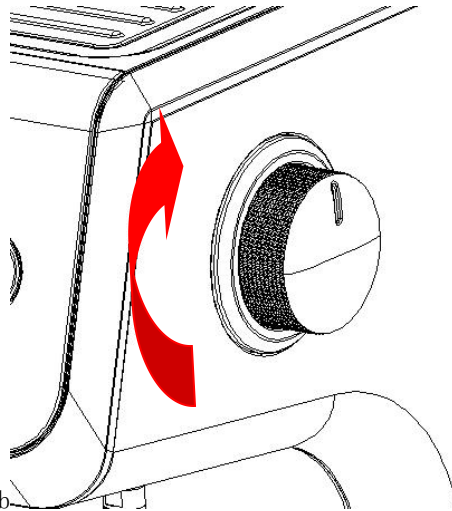


tank



Unscrew the steam knob

Beat the milk foam until the temperature of the milk tank is hot, then stop



Turn off the steam knob

Wipe the steam rod

Pour the milk foam into espresso

Standard extraction diagram

Illustration of weak taste




Bitter taste (excessive extraction)

Operating Instructions

First time using a coffee machine

1. Check and ensure that all accessories are complete and undamaged.
2. Fill the water tank with water, and the water level should not exceed the MAX maximum position.
3. Take the high-pressure funnel (without coffee powder at this time) and align it with the funnel bracket buckle. Rotate counterclockwise to lock the funnel (insert a single or double cup filter screen as needed).
4. Connect the power supply, press the power button, and enter the preheating state,

Until the entire machine is preheated and enters standby mode.

5. Turn the knob to the position  to release an appropriate amount of hot water (please note that the steam pipe needs to be aligned with the drain pan or use a cup to collect water to avoid burns).
6. Press  or  clean the machine pipeline (please be careful not to place any part of your body under the funnel, please use a cup to collect water to avoid burns).
7. After the water stops flowing out, pour out the water from the drain pan.
8. Thoroughly clean the detachable parts of the entire machine with warm water.

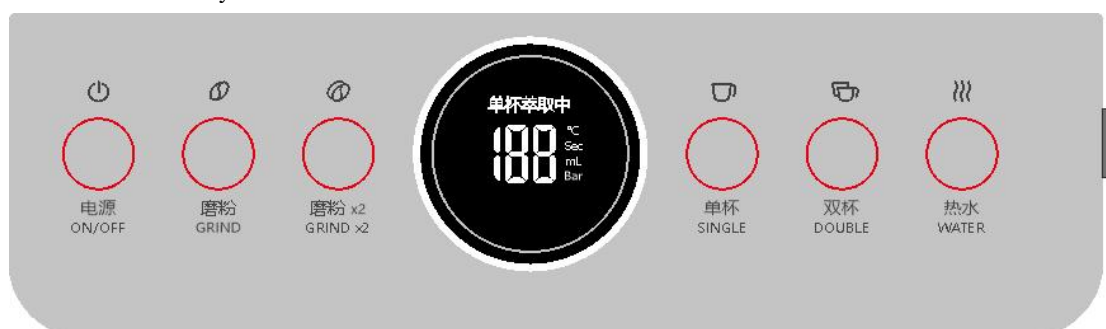
Basic operating instructions

Extracted coffee and hot water, steam function

1. Fill the water tank with drinking water, and the water level should not exceed the "MAX maximum" position.
2. Plug in the power supply, press the power switch once, and the machine will enter the preheating state. The specific operations are as follows:

There are corresponding indicator lights on the function buttons, and each function has a function indicator light. The following is the lighting status of the indicator lights under various machine states.

Please note that the coffee function, hot water function, and steam function of this machine can be performed simultaneously.



Preheating: Press the power button once to enter the preheating state of the entire machine, and the power, single cup, and double cup indicator lights will flash;

Standby mode: When the entire machine is preheated and enters standby mode, the power button, single cup coffee, double cup coffee, and indicator light remain on. At this time, all functions of the coffee machine can be used normally.

Preset cup size for single cup coffee

In standby mode, install a single cup filter into a funnel and fill it with about 8 grams of coffee powder. Use a powder hammer and press the coffee powder tightly with about 12.5kg of force. Then align the funnel component with the funnel bracket and rotate it counterclockwise. Place the coffee cup on the coaster and press the single cup button. The single cup button will stay on, while the double cup button will go out. Enter the single cup coffee brewing function. When the set flow rate is reached (about 30mL), the system will automatically stop working, The single cup coffee function ends and the entire machine enters standby mode.

Single cup coffee learning and memory program: Press and hold the single cup coffee button for 3 seconds to automatically enter the learning and memory function. When the flow reaches the maximum value, the working time is equal to 30 seconds, or the single cup coffee button is released, the learning will end; When the learning traffic is less than the minimum value, the default value is overwritten as the minimum value, and when the learning traffic is equal to the maximum value, the default value is overwritten as the maximum value.

Pre set cup size for two cups of coffee

Install the double cup filter onto the funnel, fill it with about 14 grams of coffee powder, use a powder hammer and press the coffee powder tightly with about 12.5kg of force. Then align the funnel component with the funnel bracket, rotate it counterclockwise into the funnel bracket, place the coffee cup on the coaster, press the double cup button, the double cup button will stay on, and the single cup button will go out. Enter the double cup coffee brewing function. When the set flow rate is reached (about 60mL), the system will automatically stop working, and the double cup coffee function will end, All lights on the panel remain on and the entire machine enters standby mode.

Single cup coffee learning and memory program: Press and hold the double cup coffee button for 3 seconds to automatically enter the memory program. After entering the memory program, execute the coffee working state: first moisten the powder and then extract. When the flow reaches the maximum value, the working time is equal to 30 seconds, or release the double cup coffee button, the learning will end; When the learning traffic is less than the minimum value, the default value is overwritten

as the minimum value, and when the learning traffic is equal to the maximum value, the default value is overwritten as the maximum value.

Restore factory settings for single/double cup coffee flow

Long press the power button ①+grinding button+double cup button to cancel the memory program.

be careful

When extracting coffee, please ensure that the funnel has been rotated counterclockwise into the correct position as shown in the following

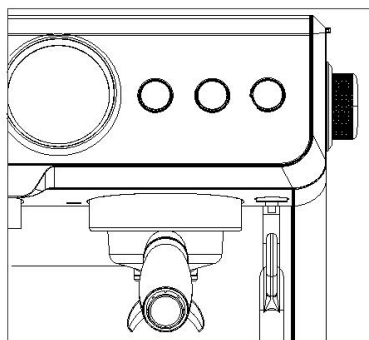
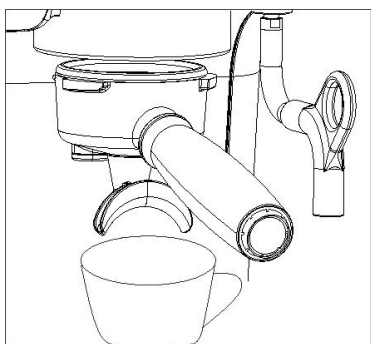
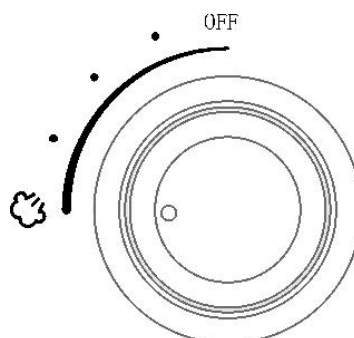
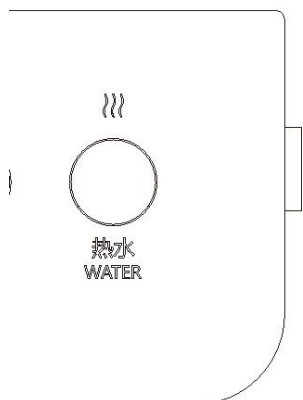



figure:

Hot water switch/knob

In standby mode, lightly press the hot water button once to switch to steam mode, and then turn the steam knob. At this time, the steam indicator light will flash and steam will be released from the steam outlet. Turn the knob to the OFF position to stop the steam function. If you need a hot water function, lightly press the hot water button again to turn the knob to the steam position. At this point, it is in a hot water state.

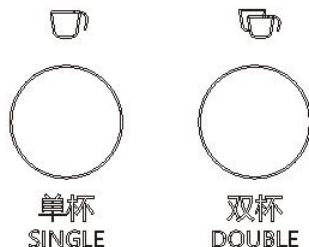


be careful

1. The steam function will generate high-temperature steam, so please be careful to avoid burns when using it;
2. To ensure the foaming effect of milk, please wait for the steam function to run for 3-5 seconds, turn the knob to the OFF position, extend the steam pipe into the milk, and then turn the knob to the position  to foam the milk;
3. The maximum usage time of the steam function is 90 seconds;
4. After using this function, please promptly turn the knob to the OFF position,

Customized extraction temperature

Long press the power button and coffee serving button for 5 seconds to enter the temperature selection program, and the power button light will flash; Display temperature control gear after entering:



Within 3 seconds, the single coffee button will select the next gear. If set for the first time, it will be: default to second gear, third gear, and first gear; This cycle. Automatically confirm and exit temperature selection after 3 seconds, or press the power button to confirm and exit temperature selection.

The first level single cup coffee light is always on, and the default temperature is 92 °C

The second gear dual cup coffee light is constantly on, and the default temperature is 92 °C

The three speed single&double cup coffee light is constantly on. The default temperature is 92 °C

Complete machine reset:

Press and hold the power button and hot water button for 5 seconds to restore the factory settings and reset the usage times. All indicator lights will flash 3 times.

Water tank shortage prompt

When the water tank is short of water, the machine will remind the user to pay attention. Specifically, the water shortage light flashes and is accompanied by a buzzer sound.

When using finer coffee powder, which results in the inability to produce coffee, the above prompt will also appear

Affected by the situation.


The buzzer only sounds 5 times and will not sound for a long time;

If there is no action after one minute, the machine will enter standby mode.

be careful

We suggest that you preheat the utensils, including the funnel, filter, and cup, before extracting coffee, so that the coffee will not be cold. Specifically, you can put the filter into the funnel, screw the funnel into the funnel bracket, place the cup, press single or double cups, and stop the machine before extracting coffee.

Instructions for using the hot water function

In standby mode, turn the knob to "" to enter the hot water boiling function, the steam/hot water indicator light flashes, and the steam nozzle emits hot water. Turn the knob to the OFF position, the hot water function stops, the entire machine enters standby mode, and the steam/hot water indicator light remains on.

be careful

The maximum water output of the hot water function is 180–220mL. Please pay attention to the size of the container used or be guarded when using it; After using this function, please turn the knob to the twelve o'clock

position in a timely manner. If it is not turned back, the indicator light will flash quickly and give an alarm.

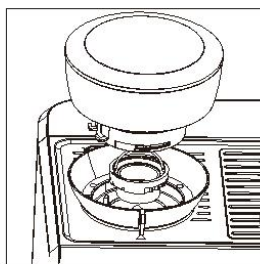
Sleep state

The machine will automatically enter sleep mode after 20 minutes of inactivity in standby mode. Press the power button while sleeping (when the water tank is short of water, the machine will remind the user to pay attention). The device will enter the preheating state again.

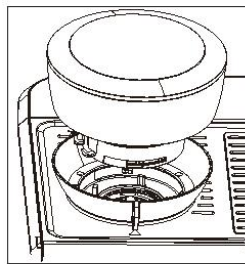
Grind coffee beans

This product has a coffee bean grinding function. Before using this function, please ensure that all components are installed in place as required. specific

As follows:



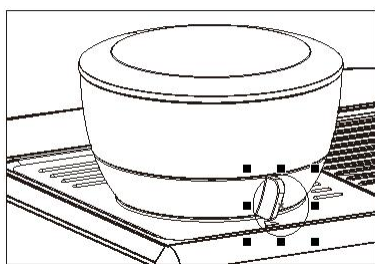
刀盘2已装入，并已顺时针旋紧，然后装入豆箱



图中豆箱压下后顺时针旋紧装入豆箱

COARSE 40 35 30 25 20 15 10 5 0 FINE
粗 粒 细

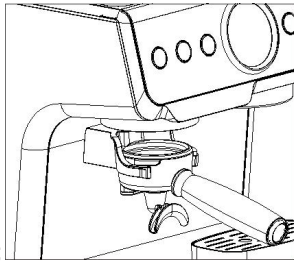
数字越大代表出粉颗粒越大；(初次使用建议调至20档)



Instructions for grinding beans

1. When ensuring that the device is installed in place and the panel grinding button changes from a red light to a white light, it indicates that the grinding device is ready and can be used normally;
2. Add an appropriate amount of coffee beans to the bean box. To avoid moisture affecting the grinding and final taste and effect of the coffee beans, please do not put too many coffee beans into the bean box;

3. Place the funnel into the left powder receiving bracket as shown in the



figure;

4. Press the grinding button, the grinder will start and automatically stop after reaching the set grinding amount. The grinding button can also be operated midway.

be careful

The grinding time is set to a double cup size at the factory. In the grinding gear range of 10–15, the grinder produces about 19g of flour (about 13 seconds), which has a relatively good coffee extraction effect (affected by the roasting and freshness of the coffee beans, parameters may need to be adjusted). If using a single cup size, it is necessary to manually control the grinding amount or reset the grinding amount of the grinder to ensure that the flour amount is around 13g (about 10 seconds)

5. Take out the funnel, tap the funnel on the desktop, and pre lay the coffee powder in the filter;

6. Use a powder press to apply a force of approximately 12.5kg to compress the coffee powder tightly;

7. Rotate the funnel counterclockwise into the funnel bracket, and select the corresponding single cup key or double cup key based on the cup size of the filter screen used;

be careful

When the bean box is not installed, the red light of the bean grinding button is always on;

When the grinding function cannot be used normally, the red light of the grinding button flashes and the buzzer sounds;

3. To protect the grinding system, when the grinding function is continuously used for 3 minutes and the intermediate stop time is less than 6 minutes, the system will limit the normal use of the grinding function. After the interval time reaches 6 minutes, the system will

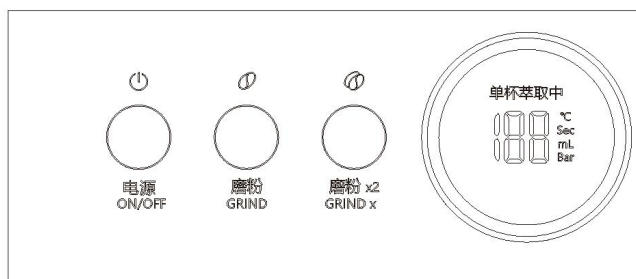
automatically lift this restriction and the grinding system will return to normal;

4. When the grinding system is restricted by the system, pressing the grinding button buzzer will sound, accompanied by a flashing red light of the grinding button;

Customized adjustment of grinding time

This product allows users to independently set the grinding time for a single press of the grinding button. The specific operation method is: in standby mode, press and hold the grinding button to enter the grinding time adjustment, ranging from 6 seconds to 7.5 seconds. When the adjustment time is less than the minimum value, the default value is overwritten as the minimum value, and when the adjustment time is equal to the maximum value, the default value is overwritten as the maximum value.

In standby mode, press and hold the grinding double button to adjust the grinding time, ranging from 9.5 seconds to 11 seconds. When the adjustment time is less than the minimum value, the default value will be overwritten as the minimum value. When the adjustment time is equal to the maximum value, the default value will be overwritten as the maximum



value.

Coffee Powder Grinding Recommendations

In order to obtain a uniform and consistent coffee powder, it is necessary to adjust the flour thickness of the grinder appropriately based on the type and quality of the coffee beans, in order to obtain a high-quality cup of coffee. The thickness of ground coffee powder can be adjusted by adjusting the coffee bean box, as the types and quality of coffee beans used are different, so appropriate adjustments are still needed to achieve the best effect.

Fresh roasted coffee beans (within 1 month), with grinding gears set between 10 and 15. The double cup grinder produces about 19g of flour and a single cup of 13g, which has

a relatively good coffee extraction effect (parameters may need to be adjusted depending on the roasting and freshness of the coffee beans)

The factory settings for restoring the grinding time are as follows:

Long press the power button and powder grinding button for 5 seconds. Clear custom grinding time.

Cleaning and Maintenance

Before cleaning, please unplug the plug and allow the coffee machine to cool sufficiently to prevent burns. Do not immerse the coffee machine or power cord plug into water or other liquids to avoid danger.

1. After each use, wash all detachable components in water. If necessary, add cleaning solution and rinse with clean water.
2. Usually, a moisture-proof sponge is used to scrub the outer surface of the coffee machine to remove dirt.
3. Rotate clockwise to remove the metal funnel and remove the coffee grounds inside. You can use a cleaning agent to clean the funnel and metal filter accessories, but in the end, you must rinse it thoroughly with clean water.
4. After cleaning all detachable components, wipe or air dry all components.

be careful

1. Do not use alcohol or cleaning agents, and do not immerse the machine in water for cleaning.
2. The detachable water tank cannot be placed in the dishwasher for cleaning.

Maintenance and descaling

When the total usage of single and double coffee is greater than 300 times, the cleaning button light flashes to remind maintenance and cleaning, and maintenance procedures need to be executed to turn it off.

Descaling instructions: It is recommended to descale every 4-6 months. Descaling options include:

- A. Coffee machine descaling tablets
- B. Liquid scale remover
- C. White vinegar and warm water

Attention: Please ensure that the descaling program is started

1. Ensure that there is at least 1 liter of water in the water tank;
2. Empty the water collection tray and install it in place;
3. Turn on the appliance and put it in standby mode;
4. Place 2 cups of filter screens into the funnel;
5. Rotate the funnel into the funnel bracket;
6. The cleaning function can be exited at any time by pressing the power button;

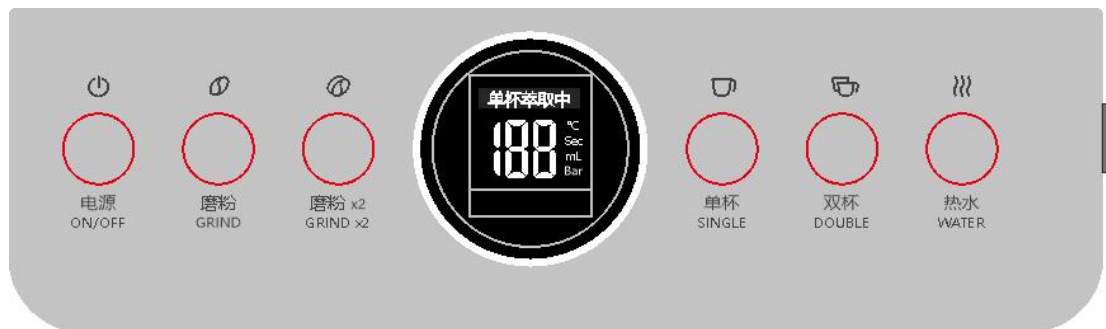
When the cleaning program starts, the power button indicator light and descaling light will flash, and will flash throughout the entire operation process;

If the descaling step is not started within 1 minute, the tool will be retired before running the descaling program. Return to standby mode after descaling cycle.

Descaling cycle: The descaling cycle takes approximately 10 minutes to complete

In the ready state, press and hold the cleaning button for 3 seconds to enter the maintenance program. The cleaning button light flashes, and 3 seconds on and 3 seconds off as a cycle. After 3 cycles, the maintenance is completed. The indication and output return to normal. During the execution of the maintenance program, pressing the cleaning button can exit the maintenance program in advance and indicate that the maintenance has not been completed.

In standby mode, press and hold the cleaning button for 5 seconds to enter the descaling program, and the cleaning button light will flash; At this point, the coffee machine is not heating and the water pump is powered on until



Clean coffee bean containers and knives

- If the upper tool holder is removed during startup, the grinding function will fail. It is recommended to perform cleaning operations when the power is turned off.
- Ensure that there are no remaining coffee beans in the coffee bean container.
- Use a vacuum cleaner to remove coffee residue.
- Clean the outer shell of the coffee bean container with a damp cleaning towel and wipe dry.
- Rotate the coffee bean container counterclockwise to grind the upper tool and remove it.

Clean the water tank and wastewater tray

- It is recommended to regularly clean the inside of the water tank with a cleaning towel.
- Please remember to occasionally empty the waste tray
- The wastewater tray is equipped with a wastewater tray float. When the float can be seen from the cup tray, it indicates that the wastewater tray is full and needs to be emptied.

Clean the body

- Before cleaning the body, please unplug the power plug and wait for it to cool. Simply dip a cleaning towel in some water and add a few drops of flexible cleaning agent to wipe the surface of the body (do not use solvents that can corrode plastic).

Good maintenance and regular cleaning can extend the service life of equipment and greatly reduce the risk of equipment fouling. However, if you frequently use hard and calcium rich water, it may cause the equipment to malfunction and may require descaling to eliminate dysfunction. It is recommended to use citric acid descaling products.

Function icon description

Icon Description I	Icon Situation	Operation
Respiratory brightness extinction	Machine powered on but not turned on	Gently touch the key to start up and warm up
Slow flashing	The machine is warming up, please wait	wait
All icons light up	Machine preheating completed,	Capable of performing functional operations and making beverages
Fast flash speed	Entering standby mode	Add purified water to the water tank
Flashing and	The water level in the	Add purified water to the water tank and try to produce hot water multiple times

accompanied by a "drip" sound, all other icons go out	water tank is too low and there is a shortage of water	Contact the manufacturer or supplier for repair and handling
Fast flashing	The water tank is in an empty pumping state	Add water again to the water tank
Slow flashing	1. Prompt for descaling 2. The first stage of descaling is completed,	Follow the descaling steps to operate
Slow flashing 3 times with a 'beep' sound	Need to enter the second stage Successfully restored factory settings	Operate according to restoring factory settings

Note: Slow flashing indicates 1 second per occurrence; Fast flashing indicates 0.25 seconds per time.

Common troubleshooting

malfunction	cause	Solution measures
There is water in the wastewater tray.	Wastewater generated during the work process.	Regularly empty the waste tray.
Unable to make coffee or slow flow rate	There is no water in the water tank	Add purified water to the water tank
	The water tank is not fully inserted	Install the water tank correctly and fully press it down
	Clogged coffee filter cup	Rinse the coffee powder cup with flowing water, then Clean the filter cup outlet with a cleaning brush or needle.
	Clogged coffee residue at the base of the filter bracket	Please follow the method of cleaning the filter bracket base
	Coffee ground too fine	Try using a coarser grinding gear
	The coffee powder is pressed too tightly	Attempt to change the compactness of the pressed powder
	Too much powder	Try to reduce the amount of powder in the powder cup appropriately

	There is scale in the water circuit	Refer to the descaling section for descaling
Coffee flow rate	Coffee powder ground too coarse	Try using finer grinding gears
Too fast and tasteless	Too little powder	Try increasing the amount of powder in the powder cup appropriately
Equipment cannot produce hot water/steam	Air enters the pipeline and the water circuit stops running	Ensure that the water tank is inserted correctly and the water volume cannot fall below the minimum water level, and try running it multiple times
	Steam nozzle outlet hole blocked	Use a cleaning needle to remove any blockages from the nozzle hole.
Italian espresso drips from the edge of the filter handle filter	Incorrect installation of filter handle	Install the filter handle correctly and tighten it to the fixed position
	Excessive coffee powder added, Obstruction of fully tightening the filter handle	Slowly remove the filter handle and clean the filter bracket base with a clean towel. Reduce the amount of coffee powder for the next cup.
	Clogged coffee filter cup	Rinse the coffee powder cup with flowing water, then Clean the filter outlet with a cleaning brush or needle.
Machine does not grind coffee	Foreign objects inside the coffee grinder prevent coffee from being ground	Refer to the steps for cleaning the grinder tool to clean the grinder.
	Upper tool not tightened or not installed	Install the upper tool correctly and tighten it
	The internal protection of the grinding motor has been activated	1. Turn on the coffee grinder, adjust the gear, or clean the inside, and wait for the grinding motor to cool before attempting to run. 2. Contact the manufacturer or supplier for repair and handling

Food Contact Material Information Form

This product is suitable for contact with food. Please use this product normally according to the instructions.

The materials and components used in food contact with this product comply with the requirements of food safety standards. The specific information is as follows:

Materials used for food contact		purpose	notes
Metal	aluminium alloy	Double outlet filter, steam pipe seat	
Metal	stainless steel06Cr19Ni10	Powder cup, screw, nut, flower cup, powder hammer, filter plate, circlip, spring, filter screen, steam pipe nozzle	
Metal	stainless steel430	Inner tool, outer tool	
plastics	PP	Coffee powder hopper, adjustment plate, powder receiving support body, coffee powder outlet, cleaning needle assembly	
plastics	PA66	Safety valve body, safety valve cover, filter head, pressure rod, pressure regulating screw	
plastics	PA66+GF30	Water pump check valve body, 120 joints, coffee filter head, grinding bean related parts, solenoid valve connector, boost screw, adjustment gear	
plastics	SAN	Water tank, bean box, bean box cover	
plastics	PTEF	Teflon water pipe	
plastics	ABS	Inlet tray, water tank top rod	
plastics	POM	Steam pipe high ring, check valve small plastic parts	
silicon	Gas phase silicone	Sealing rings, gaskets, silicone pipes, rubber ports, safety plugs	

Note 1: The product should not be used as a container for long-term storage of coffee beans and water. The above components are only used in conjunction with the corresponding complete machine of this brand.

Note 2: This series of products includes the above food contact materials, and some models may not include individual materials. The actual product shall prevail!

Hazardous substances inventory

Component Name	Hazardous substances					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	hexavalent chromium (Cr(VI))	Polybrominated biphenyls (PBB)	polybrominated diphenyl ethers (PBDE)
Nonflame retardant plastic structural components	○	○	○	○	○	

circuit module	×	○	×	○	○	○
Power cord components	×	○	○	○	×	×
Heating assembly	○	○	○	○	○	○
Electromagnetic pump	○	○	○	○	○	○
Silicone parts (sealing rings, etc.)	○	○	○	○	○	○
temperature sensor	○	○	○	○	○	○
Stainless steel metal parts (water tank, filter cup, etc.)	○	○	○	○	○	○
Standard parts in contact with food (stainless steel screws, etc.)	○	○	○	○	○	○
Other metal parts (terminals, etc.)	×	○	○	○		○
Flame retardant plastic structural components (boiler brackets, PCB boxes, etc.)	○	○	○	○	○	○
Other standard parts (screws, etc.)	○	○	○			○
Motor components	×	○				

This table is prepared in accordance with the provisions of SJ/T 11364.

○: Indicates that the content of the harmful substance in all homogeneous materials of the component is below the limit requirements specified in GB/T 26572.

×: Indicates that the content of the hazardous substance in at least all homogeneous materials of the component exceeds the limit specified in GB/T 26572.

explain:

1、 Harmful substances such as lead (Pb), mercury (Hg), cadmium (Cd), and hexavalent chromium (Cr (VI) all represent metals and their compounds.

2、 The number in this symbol represents the environmental protection service life of the above product under the usage conditions required by the manual.