

Empstorm

COFFEE MAKER

INSTRUCTION MANUAL



MODEL: EM-CB1

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

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IMPORTANT SAFEGUARDS

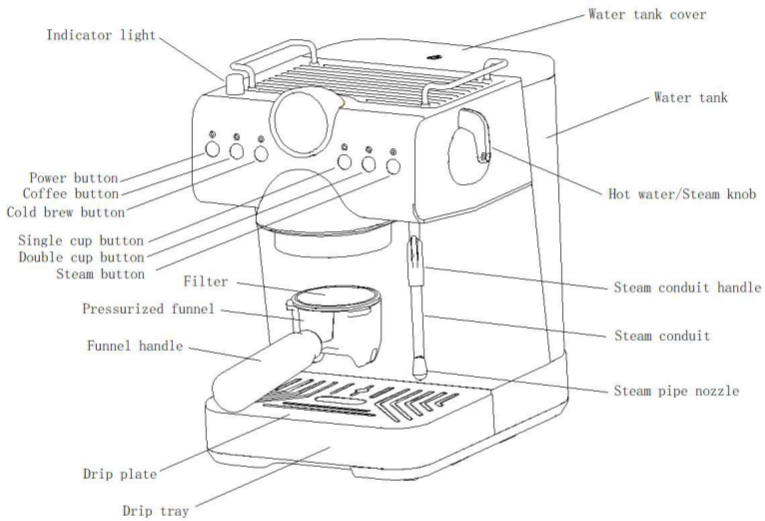
Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
9. Ensure the power cord do not touch hot surface of appliance.
10. Do not place the coffee maker on hot surface or beside fire in order to avoid to being damaged.
11. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
12. Do not use appliance for other than intended use and place it in a dry environment.
13. Close supervision is necessary when your appliance is being used near children.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling). Use handle or knobs.
16. Do not let the coffee maker operate without water.
17. Do not use the water tank at temperatures higher than 70°C, and do not use the tank to store food.
18. Do not remove the metal funnel when appliance in brewing coffee or making steam.
19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
20. 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.
21. Children should be supervised to ensure that they do not play with the appliance.
22. 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.
23. Do not use outdoors.
24. Save these instructions.

25. If you do not use the product for a long time, you need to turn on the power and then release steam for 3 minutes before leaving this product.

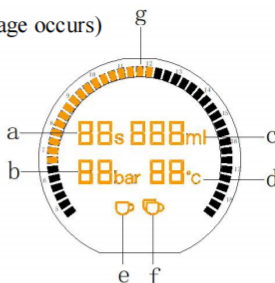
26.If you cut off power during steam release, residual heat will make product continue to release steam for a length of time, the product will stop releasing steam immediately once you turn off steam knob.

KNOW YOUR COFFEE MAKER (The product is subject to change without prior notice)



Digital tube display instruction

- a. Brew coffee time
- b. System pressure (pressure value flashes when water shortage occurs)
- c. Coffee volume
- d. System temperature
- e. Single-cup coffee
- f. Double-cup coffee
- g. Brewing coffee process



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. Remove the rubber plug from the bottom of the water tank.
2. Pour water into water tank, the water level should not exceed the “MAX” mark in the tank. 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.
3. Set steel mesh into metal funnel (no coffee in steel mesh).
4. Place a jug on removable shelf. Make sure the steam control knob is on the OFF position.
5. Connect to power supply and press the power button once, the power indicator illuminates and the appliance enters to preheat mode. Then the yellow indicator on the top illuminates, and the preheating is finished when the coffee indicator turns solid.
6. Press the double-cup button once, and the water flows out from the funnel outlet after a while. When the appliance automatically stops pumping water, you can clean the accessories and then pour out the wastewater.

Note: To make cold brew coffee, press the cold brew button directly after turning on the coffee maker. The indicator on the top turns to be blue. Then press the double-cup button to let the appliance produce water. Pour out the wastewater after cleaning the accessories.

PREPARE TO MAKE COFFEE

Hot drink: To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the funnel, filter and cup, so that the coffee flavour can not be influenced by the cold parts.

Cold drink: Add cold water to the tank about 10-15°C, press the cold brew button, and then press the button of single cup or double cup to make cold drink.

1. Remove the detachable tank 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 steam mesh, set steel mesh into metal funnel, make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the “Insert” position, and you can fix them into coffee maker firmly through turn it

anticlockwise until it is at the “Lock” position.

3. Place an espresso cup on removable shelf.
4. Then connect the appliance to power supply. Make sure the steam control knob is on the close position.
5. Connect to power supply and press the power button once, the power indicator illuminates. If you want to make hot drinks only, press the coffee button and let the appliance enter to preheating mode. When the coffee indicator stays solid, the preheating is finished. If you want to make cold drinks, press the cold brew button, and the cold brew indicator stays solid. The cold brew mode does not require preheating.

ESPRESSO EXTRACTION GUIDE

A cup of good coffee should keep the balance of acidity, aroma, concentration, and bitterness. And a cup of quality espresso requires appropriate coffee powder coarseness and tamping force.

1. Turn clockwise to remove the funnel, put the filter inside the funnel. Pour the ground coffee powder into the filter, and then use a tamper to press the powder to make it flat. Then wipe off the excess coffee powder from the edges of the funnel and filter.

Warning: Remember to cool down the heated metal filter to avoid burns.

Add coffee powder


Put the filter inside the funnel as described above:

- 1.a. Load the filter with freshly ground espresso coffee powder;
 - b. Tamp the powder gently (It is recommended to add 14g powder for single-cup coffee, and 20g for double-cup coffee. If the funnel is filled with excessive powder, it will be failed to be installed to the appliance, and the coffee flow rate will be quickened, affecting coffee taste and causing large water content in the coffee grounds.)
 - c. Wipe off the remaining coffee powder on the edge.
2. Install the funnel according to the “insert” marking on the coffee maker, and turn it counterclockwise to “lock” marking on the coffee maker.
3. Place a warm cup on the cup coaster. (Boil hot water to warm cup and pour it out before brewing coffee. Cold drink making does not need to warm cup.)
4. Press single-cup or double-cup button once, coffee will flow out from the outlet.
5. The appliance stops automatically when the set coffee volume is reached, and the coffee production is finished.
6. The optimal brewing pressure for espresso is 8-13 bar. A cup of good coffee can be made when the digital tube shows the optimal pressure range. If the current pressure exceeds the standard, please adjust the powder coarseness and powder tamping pressure.

WARNING: Do not leave the coffee maker unattended during making the coffee, as you need operate manually sometimes!

7. Wait for a moment after coffee production, and turn the funnel clockwise to remove it from the appliance, pour out the coffee grounds.
8. Allow the funnel and filter to cool sufficiently, then rinse thoroughly with clean water.

MAKE HOT WATER

After finish preheating, turn the knob to “” position, and then the hot water will dispense from steam wand. When desired amount of hot water is got, turn the knob off. Before making hot water, put a cup under the steam wand.

MAKE CAPPUCCINO/FROTH MILK

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

Method:

1. Make a cup of espresso with the provided milk cup by following the instructions in “ESPRESSO EXTRACTION GUIDE”.
2. Press the steam button once, the steam indicator flashes like a breathing light. When the steam indicator stays solid, the steam preheating is completed.
3. Add about 150ml refrigerated whole milk in the latte art pitcher (Do not use hot milk).
4. Extend the steam pipe into milk. Turn the knob to “☺”, and the steam is emitted from the steam pipe. Move the steam pipe to the position close to the surface of the milk, and tilt the steam pipe at a certain angle with the milk to allow air enter to the liquid and start frothing. (Before milk frothing, use an extra empty cup to collect the steam for 10s until the steam dispensing becomes stable)
5. Turn the knob back to “OFF” position.

WARNING: Clean the steam nozzle in time with a damp cloth after steam dispensing, be careful of burns!

6. Pour the milk and foam into the prepared espresso to make a Cappuccino. You can also add an appropriate amount of sugar or sprinkle some cocoa powder on top according to your taste.

STOP/SLEEP FUNCTION

1. The water pump stops automatically and coffee indicator flashes quickly when the hot water is dispensed 200ml.
2. The water pump stops automatically and steam indicator flashes quickly when the steam function is run for 180s.
3. In any state after the machine is powered on, if there is no operation within 25 minutes, the machine will enter sleep mode, at this time, all indicators will be extinguished, the heating element will not be heated, and the whole machine will be powered off. Press any button to exit the sleep mode and restart the machine.

CLEANING AND MAINTENANCE

1. Unplug the power socket and cool down the machine completely before cleaning.
2. Wash the body of the coffee maker with a moisture-proof sponge, and regularly clean and dry the water tank, drip tray, and removable coaster.
Note: Do not use alcohol-based or solvent-based cleaners for cleaning. Do not immerse the main unit in water.
3. Remove the funnel and pour out the coffee grounds. Clean the funnel and filter with cleaning solution and cotton cloth, and rinse the parts.
4. Rinse all the accessories under water and dry thoroughly.
5. Clean the steam nozzle and filter with cleaning probe on a regular base.

CLEANING MINERAL DEPOSITS

1. When the cumulative water consumption of coffee, steam, and hot water functions exceeds 30L, all indicators of the product will flash 5 times at the same time to indicate the need for descaling, and then return to normal. If you do not cancel, the prompt will flash 5 times after each power on and preheating.

2. When descaling prompt appears, you need to add an appropriate amount of descaling agent to the water tank, and use hot water and coffee function to descale. If you do not perform descaling, the indicator will flash 5 times after each power on. And if there is no manual prompt canceling after 3 times, the descaling reminder will be automatically removed.

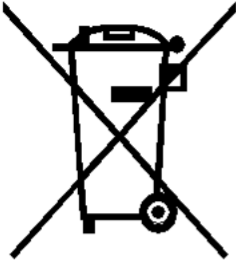
3. Cancel descaling prompt: press and hold the power button and steam button at the same time for 3s, all indicators flash quickly for 3 times.

TROUBLE SHOOTING

Symptom	Cause	Corrections
The metal parts in the tank have rust.	The descaler is not recommended type. It may corrode the metal parts in the tank.	Use the descaler recommended by manufacturer.
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 filter.	There is some coffee powder on 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 or half-skimmed milk

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.

Environment friendly disposal



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center.

