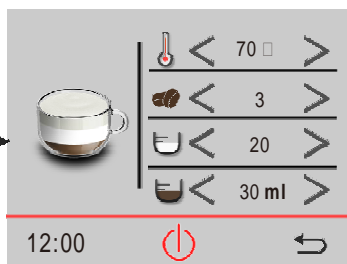


## Cappuccino Mode

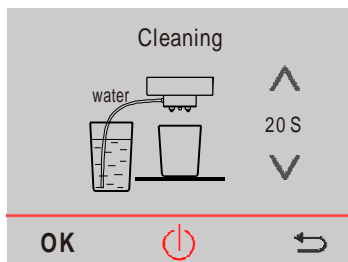
(Reminder: Touch “↩”, the machine will stop making a cappuccino and return to the “Home Screen”).



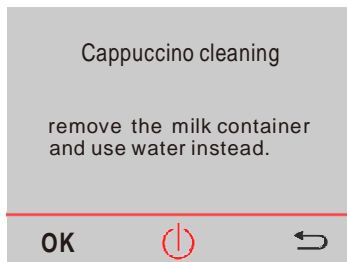
Touch “Cappuccino” Icon



Touch “<”/“>” to choose  
Coffee Temperature  
Bean Quantity  
Milk Frothing time  
Coffee Volume



Touch “<”/“>” to choose  
Cleaning time



Touch “OK” to clean the milk device.  
Touch “↩”, the machine will stop  
and return to the “Home Screen”.

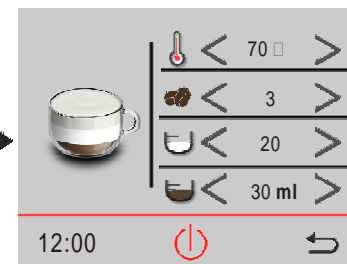


## Latte Mode

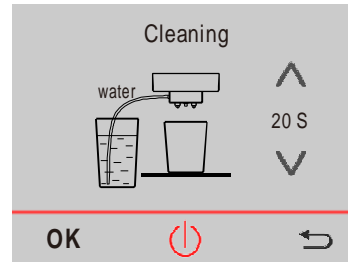
(Reminder: Touch “↩”, the machine will stop making a latte and return to “Home Screen”).



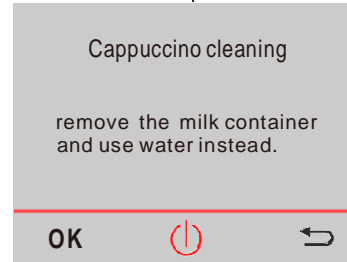
Touch “Latte” Icon



Touch “<”/“>” to choose  
Coffee Temperature  
Bean Quantity  
Milk Frothing time  
Coffee Volume



Touch “<”/“>” to choose  
Cleaning time

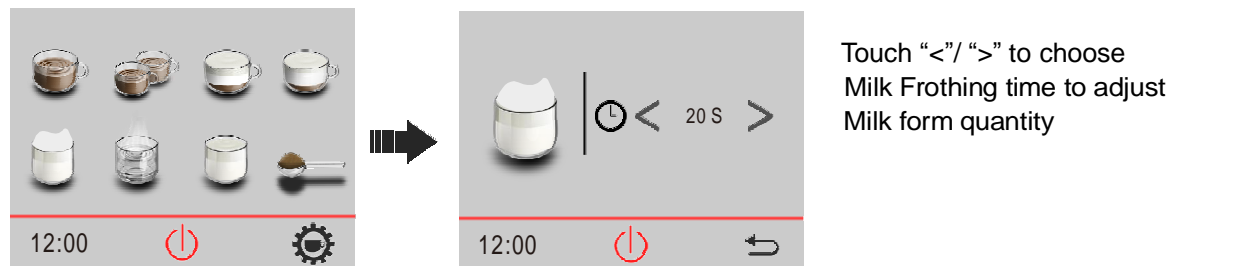


Touch “OK” to clean the milk device.  
Touch “↩”, the machine will stop  
and return to the “Home Screen”.

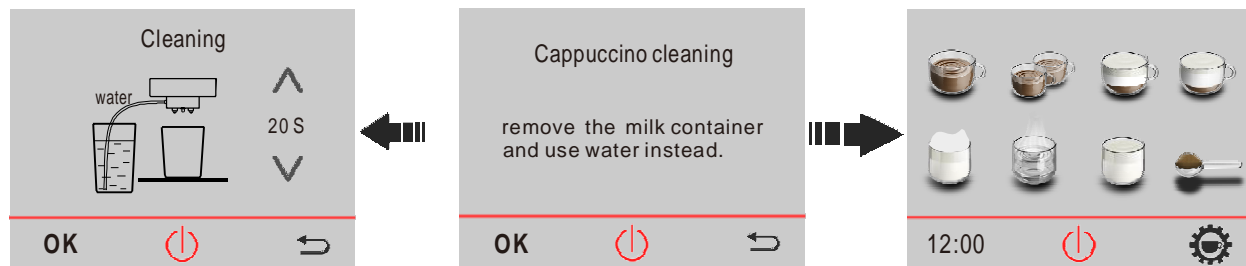


## Milk Frothing Mode

(Reminder: Touch “⏏”, the machine will stop Milk Frothing and return to “Home Screen”).



Touch “milk frothing”Icon



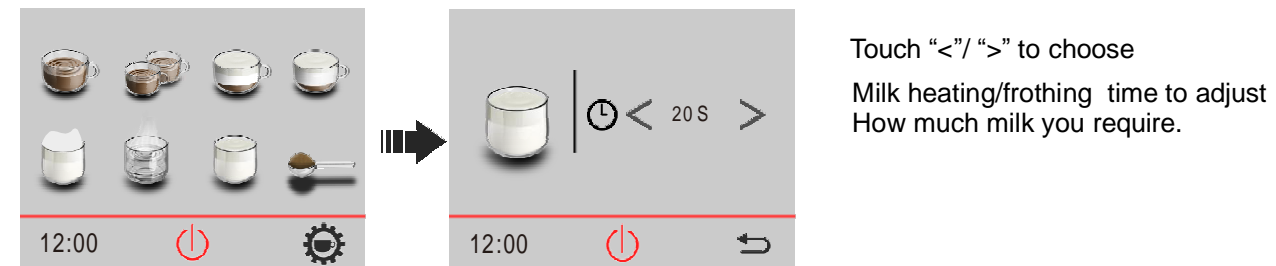
Touch “<”/“>” to choose Cleaning time

Touch “OK” to clean the milk device.  
Touch “⏏”, the machine will stop and return to the “Home Screen”.

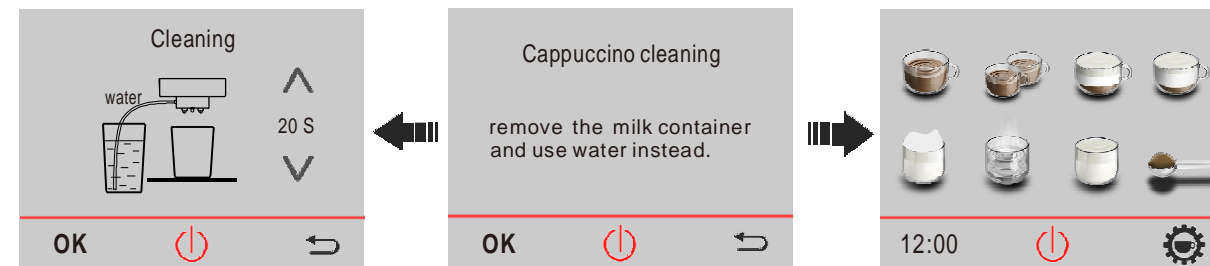
40

## Hot Milk Only Mode

(Reminder: Touch “⏏”, the machine will stop the hot milk function and return to “Home Screen”).



Touch “Hot Milk”Icon



Touch “<”/“>” to choose Cleaning time

Touch “OK” to clean the milk device.  
Touch “⏏”, the machine will stop and return to the “Home Screen”.

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## Hot Water Only Mode

(Reminder: Touch “↶”, the machine will stop the hot water flow and return to “Home Screen”).



Touch “Hot Water” Icon



Touch “<”/“>” to choose  
Water temperature & volume



42 Touch “Spoon” Icon



Touch “Single cup” Icon



Touch “<”/“>” to choose  
Coffee Temperature  
Coffee Volume

## Already Grounded Coffee Powder Mode

(Reminder: Touch “↶”, the machine will stop making coffee and return to “Home Screen”).



Touch “Spoon” Icon  
To Select Coffee Powder Mode



Touch “Cappuccino” Icon



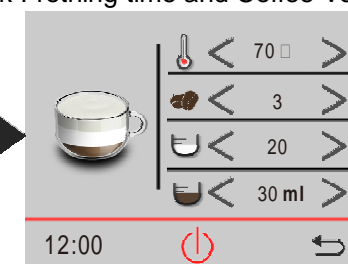
Touch “<”/“>” to choose  
Coffee Temperature  
Milk Frothing time and Coffee Volume



Touch “Spoon” Icon



Touch “Latter” Icon



Touch “<”/“>” to choose  
Coffee Temperature  
Milk Frothing time and Coffee Volume

43

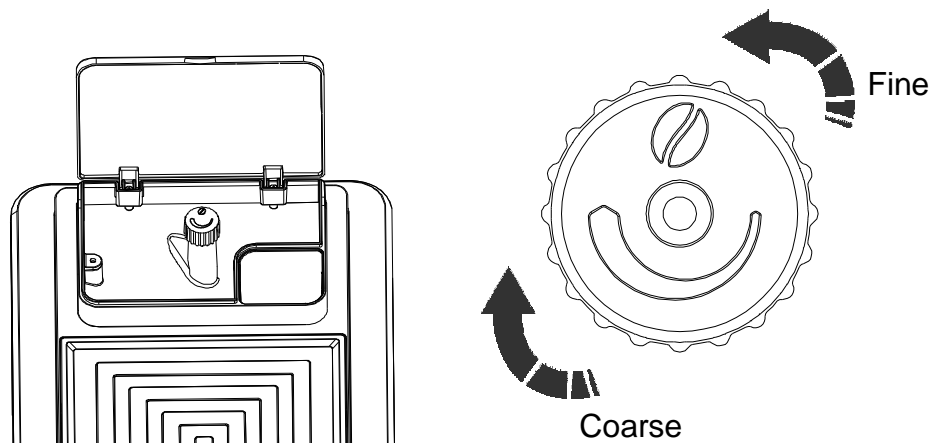
## Grinder Adjustment

Inside the bean tank there is a knob marked with a clockwise arrow.

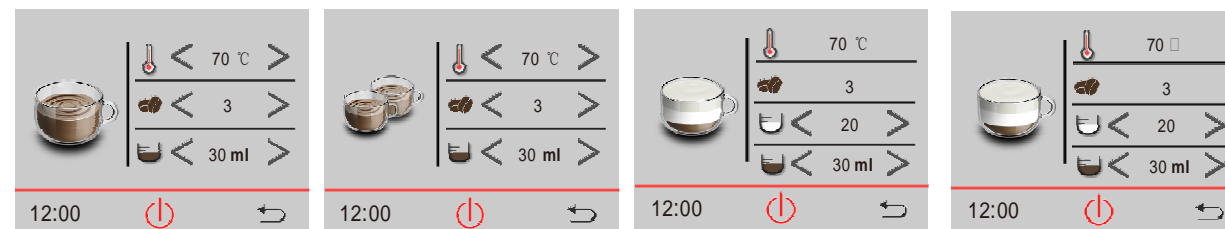
Turn the knob clockwise, the grinder will grind the beans coarse.

Turn the knob anti-clockwise, the grinder will grind the beans fine.

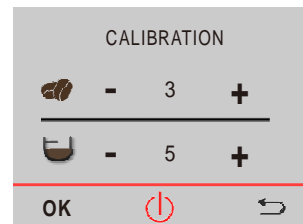
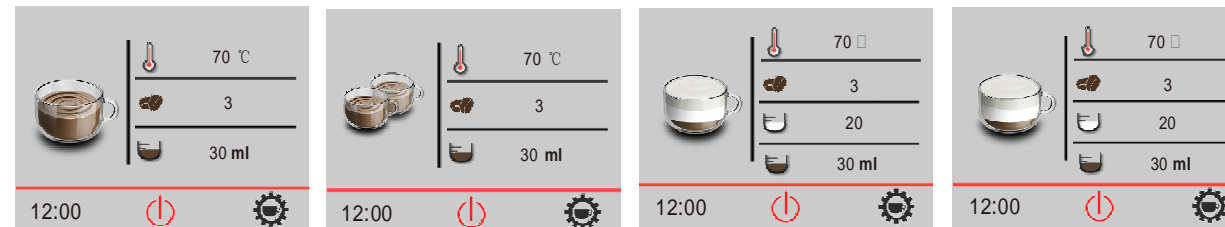
\*(Please note that your machine comes already programmed for your convenience to the recommended settings to achieve maximum extraction from each brew)



## Calibration Settings



Option 1.Touch "<"/">" select from 1-5bean strength depending on how strong or weak you like your coffee.



Option 2. To adjust the calibration from the back end of the machine we need to pretend to make a coffee. Once you are in the process of making a coffee Press the escape icon "↶" for a few seconds you will then see the round Icon "⚙️" and you need to keep your finger pressed for 5-10 seconds on this Icon until the screen reverts to the "Calibration" screen

Now that you are in the calibration section press "+" or "-" for the coffee bean strength Also select "+" or "-" to adjust the coffee flow, then select "Ok" to confirm the new settings.

Our recommendation would be to select "-5" for coffee powder and "0" for coffee flow.

# Maintenance

All coffee machines will require general care and maintenance

To get the best out of your new coffee machine we would recommend to descale your machine every 3 months to help remove any lime scale and grime build up from the internal pipes.

You can purchase descaling powders from our website [www.prontocoffeemachines.com](http://www.prontocoffeemachines.com)

## Cleaning and maintenance

Never put the machine into water or other liquids, in order to avoid causing short circuit.

Never put the parts of the machine into a dishwasher.

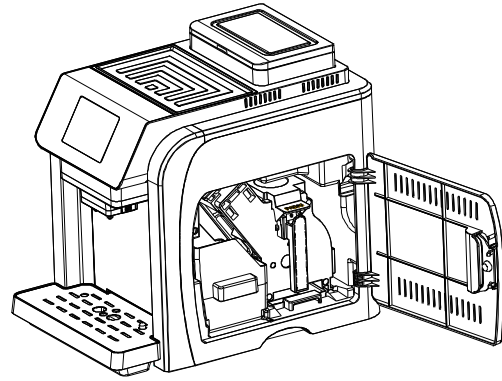
Never put components into a microwave or oven.

 Before cleaning be sure to switch off the power and allow the machine to cool down completely.

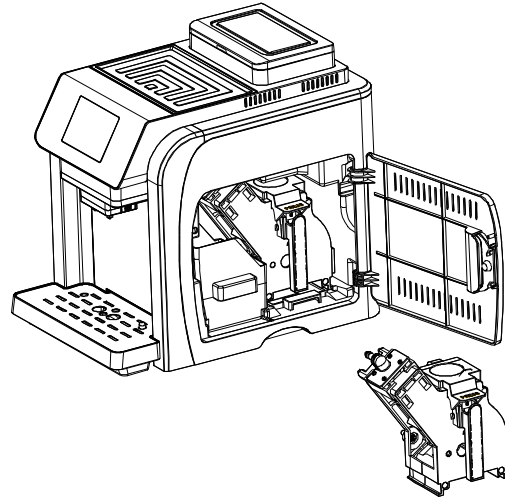
## Cleaning the main components

In order to keep the coffee/hot water spout clean we recommend to flush water through the pipes to remove any old milk that can cause blockages.

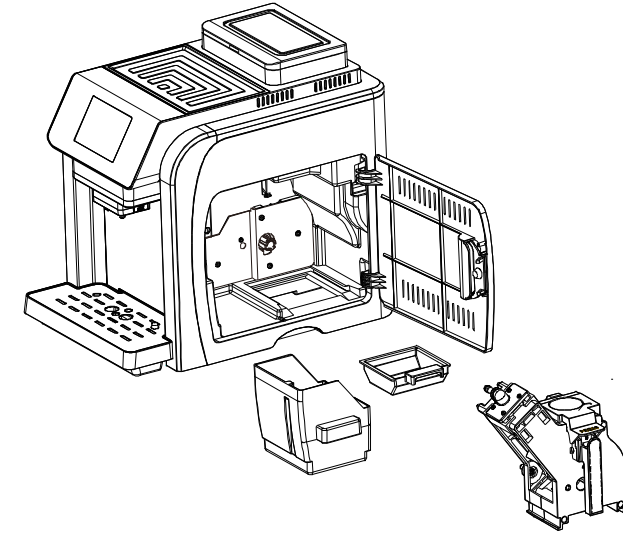
Remove your brewing unit from the machine and rise with warm water to keep clean of any old coffee, The water tank, drip tray, drip tray cover and dreg plate also require regularly cleaning. Please note that when the red float in the drip tray is higher than drip tray surface, please empty the drip tray as soon as possible.



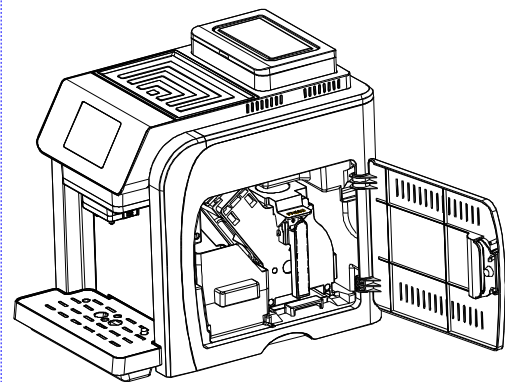
- 1 Turn off the power, pull out the plug, then open the brewing door.



- 2 Lift the handle on the brewing unit, and press down where you can see written word "Press". Remove the brewing unit. Clean The brewing unit with warm water ONLY. Remove any excess coffee grinds, and allow to dry.



- 3 Take out drip plate and drip drawer, clean them with detergent.
- 4 Clean the area around brewing unit completely. And then, install drip drawer again.



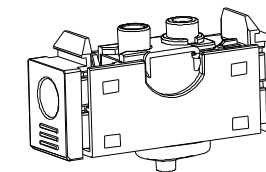
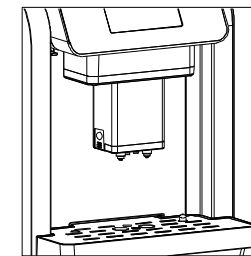
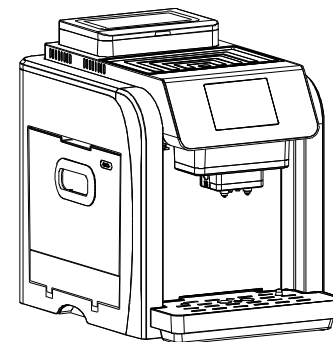
- 5 Remove the brewing unit by gripping the handle firmly and place your finger down on the word PRESS. To place the brewing unit back into the machine, make sure you hear a "click" to ensure the unit is in its correct position.

⚠ **Note:** When you place back the brewing unit, never press down where you see the word "Press", or it will damage the machine.

⚠ **Warning:** If the brewing unit is not in the correct position, the display would show "BREWING UNIT MISSING" and the machine will not operate. Always hear a CLICK to indicate that your brewing unit is in position.

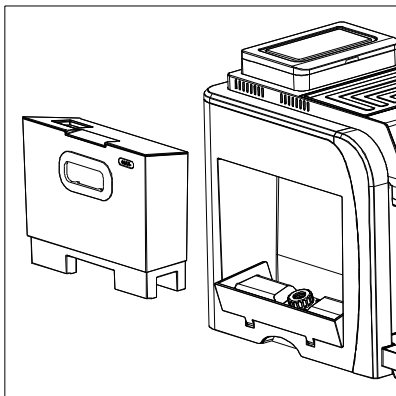
- 6 It's not necessary to clean the bean tank, but if you would like to clean it, please use a dry cloth to clean the area.

⚠ **Note:** Never add water into the bean tank and never use frozen coffee beans.

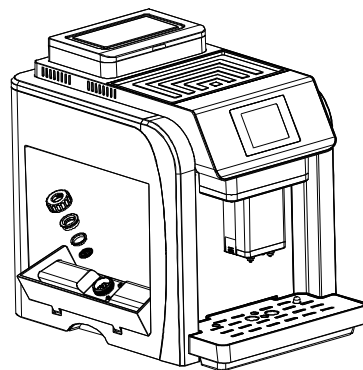


⚠ **Warning:** Make sure to pull the milk frother out of the coffee spout carefully.

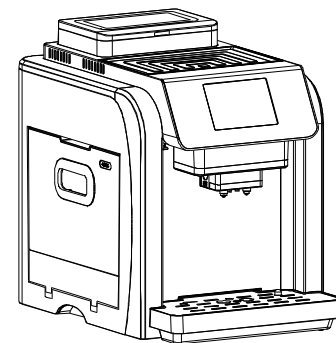
- 7 Please clean the milk-frothing device if you notice less or no suction or less foam when using the milk function on your machine. To remove the milk frother device from the coffee spout, clamp both sides with your fingers. Clean the device with hot water to remove any dry old milk that may have clogged the tiny valves. Place the device back into the coffee spout after cleaning.



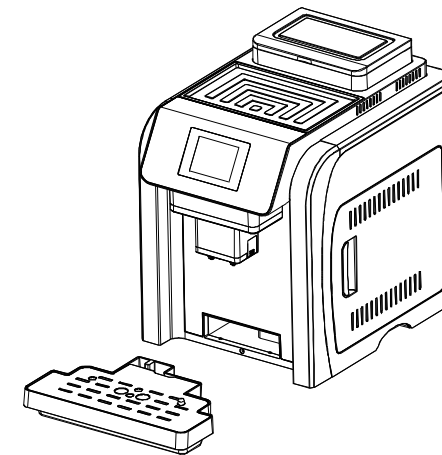
- 5** Remove the water tank, and the water Inlet is located under the tank.



- 6** Turn the cover anti-clockwise, take off the filter.  
Re-assemble after cleaning.



- 7** Red Float will indicate when you need to clean your drip tray.  
Clean the drip tray and remove any excess water.  
Place the drip tray back into position.






Storage

If you do not plan to use the machine for a long period, turn it off and pull out the plug.  
Store the machine in a dry place and keep away from children. Keep the machine clean.  
Check the machine regularly; clean it according to the instruction manual.

Trouble shooting

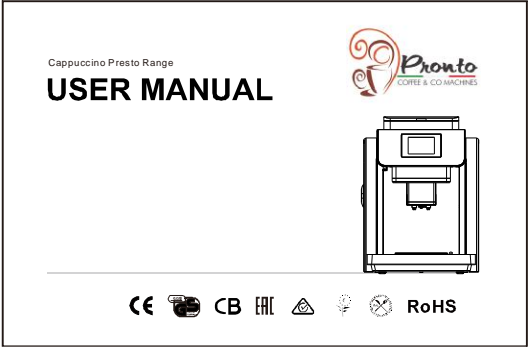
Switch power off, then pull plug out immediately when the machine has been damaged in any manner.  
When malfunction occurs, try to find solutions for the problem by referring to the table below.  
Do not try to fix the machine by yourself in order to avoid getting injury, return machine to the nearest authorized service facility for examination, repair or adjustment if needed.  
Otherwise the manufacturer will not assume the responsibility for any injury.

Problem	Possible Reason or indication	Possible Fix
Grinder sounds unusual	There are some impurity in the grinder	Contact factory or authorized dealer
No Coffee Flow	Coffee Grams are too high or coffee Grind is too coarse	Adjust grinder. To a medium to fine grind and lower Calibration settings
Brewing unit is Blocked	Brewing unit is not in original start position	Close the brewing door, restart the machine, brewing unit will reprogram to return to its original position
No water or steam	The steam/hot water nozzle is blocked	Clean the nozzle with needle or clean with warm water
	 To avoid scalding, make sure the machine is unplugged	

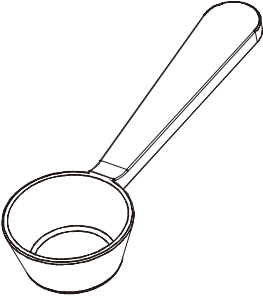
Specification

Rated voltage	220-240VAC 50/60Hz
Rated power	1200-1400W
Size(L*W*H)	422*280*380
Net weight	11kg
Dreg Cake	15PCS
Exterior power cord	1.5m
Temperature control	Digital control
Coffee powder quantity	Program adjust(five settings)
Coffee powder thickness	Manual adjusted 3 settings
Water tank capacity	2.0L
Coffee bean tank capacity	300g
Coffee spout height range	80-140MM
Overheat protection	Dual protection: temperature fuse and temperature sensor
Pump pressure	19bar
Compliance with EN bylaw	EN 60335-1; EN 60335-2-14; EN 62233

Accessories included with the machine



Instruction manual 1pc



Coffee spoon 1pc