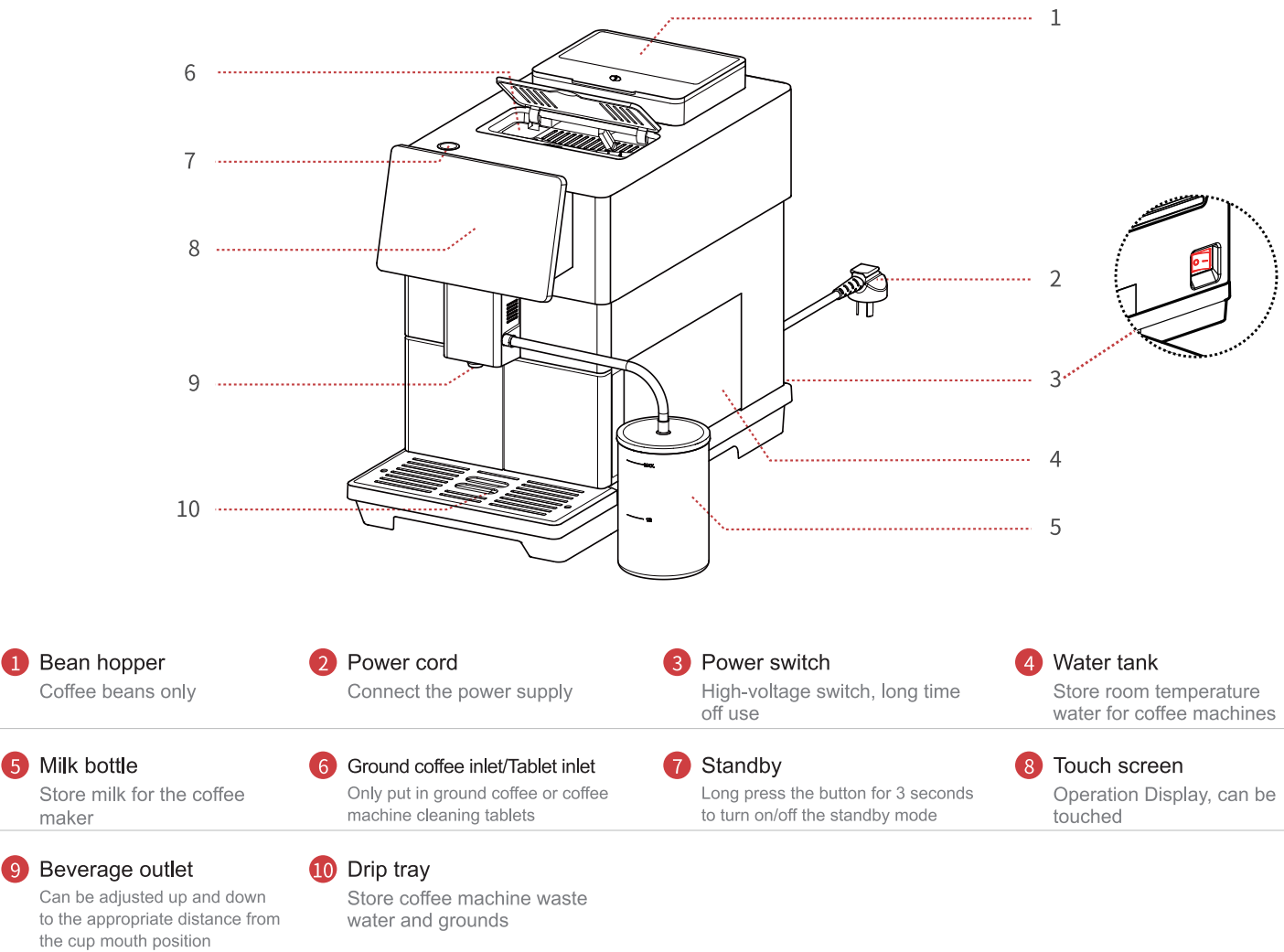


Overview



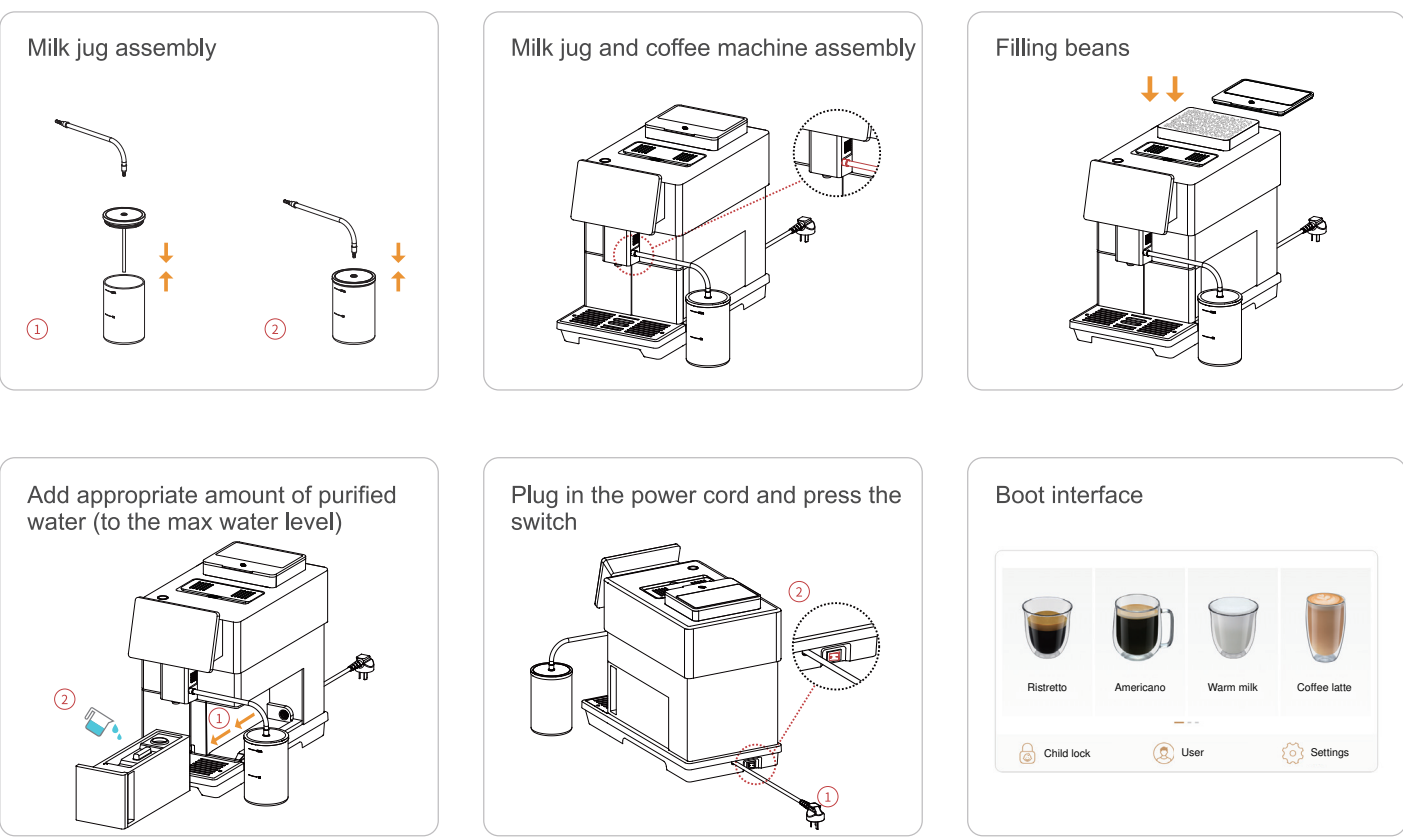
● Specification

Coffee machine	220-240V~ 50/60Hz 1450W
Dimension W*D*H	24*46*35cm
Net weight	11.5kg
Noise	<70dB(A)

● Accessories

User quick guide	x1 piece
Milk bottle	x1 group

First start

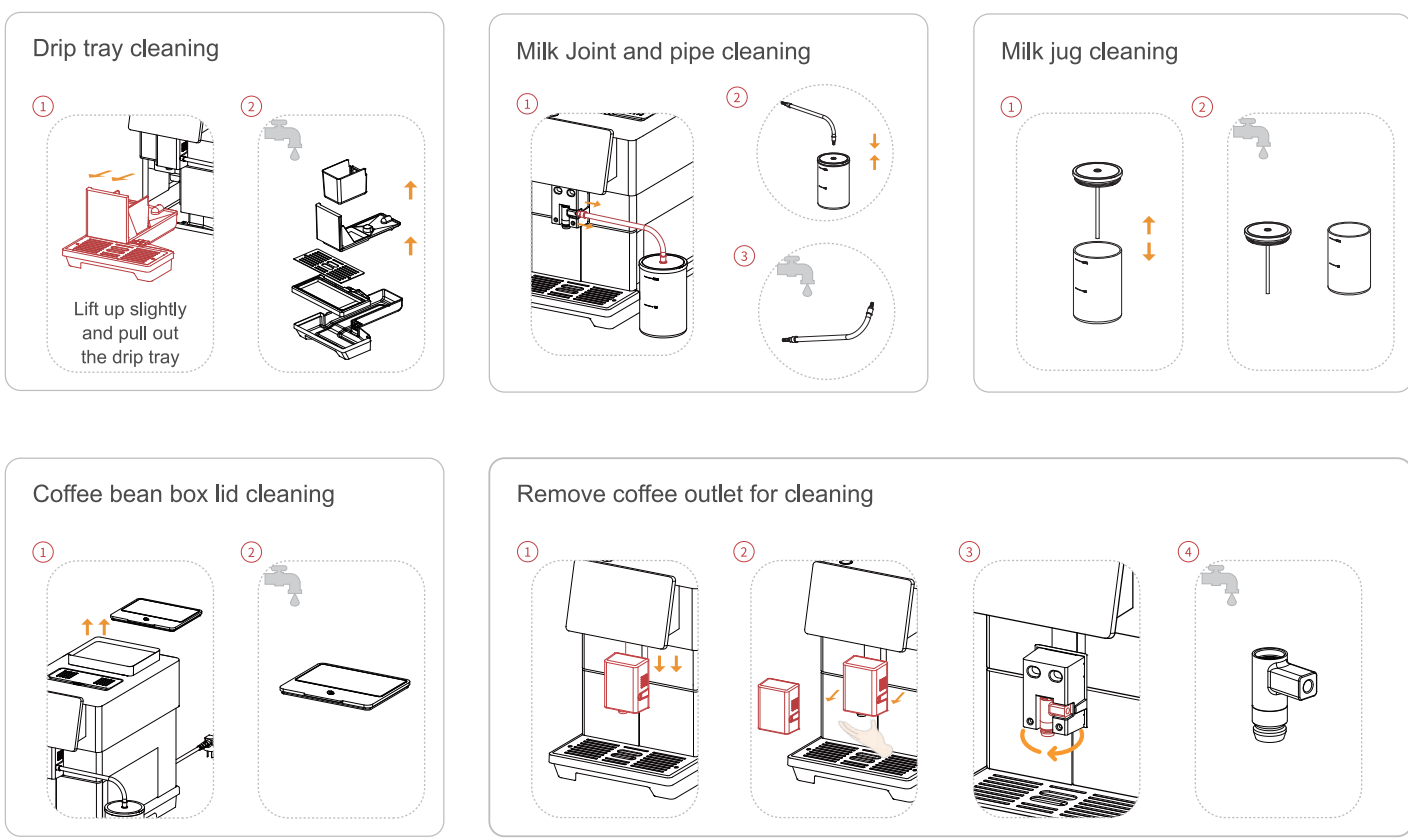


Get detailed instructions



Scan the QR code for detailed instructions or visit [www.embassycoffee.cz/guides](http://www.embassycoffee.cz/guides)

Daily cleaning and use



Serial no.	Clean the parts	Cleaning method	Cleaning frequency
1	Drip tray/Grounds box	rinse	10 cups/time
2	Remove coffee outlet for cleaning	rinse	one time per week
3	Milk Joint and pipe cleaning	rinse	one time per day
4	Milk bottle	rinse	one time per day
5	Bean hopper cover	rinse	one time per month

## Common problems and solutions

Break down	Cause	Solutions
Coffee is not hot	The cup is not preheated	Please wash the cup with hot water
	Brewing system is cooling down	Open the pre-brew function (see instructions for how to open it)
The water tank is empty	The water tank is not installed correctly	Take out the tank and  reinstall the water tank
	The water in the tank is already below the alert level	Add purified water(Do not higher than the "Max" marked on the tank)
The bean hopper empty	The coffee beans are too oily to get stuck	Please pat the bean hopper lightly
	The coffee beans are fresh and too fine	Increase the grinding gear until the warning is eliminated
Grounds Full Count Alarm	The cleaning time is less than 10s after pour out the grounds	Reinstall the drip tray after 10s
	Click "Not empty" by mistake	Pull out the drip tray and wait for 10s to push forward, click "Emptied"
No coffee or coffee is not smooth	Coffee Grounds from Grinder are too fine	Increase number of the grinder size until the coffee comes out
	The strainer of brewer is blocked	Use professional cleaning tables to do deep clean of the brewer
Wastewater overflow	Pour in the water beyond the alarm level at one time	Water level detection has a detection response of 10 to 20s
	Pull out too fast	The drip tray should be pull out slowly
The drip tray cannot be pulled out	The coffee outlet is too low	Transfer the coffee outlet to the highest, and then  pull out the drip tray
Milk drinks can not be made	Milk frother/milk pipe/ connector blocked	Remove the milk dirt and cleaning
Coffee powder sprinkled on the baffle	The coffee powder is too coarse	Adjust the gear position of the coffee machine to clockwise. the smaller number represents finer
	the number of grinding index is too large	Decrease the number of grinding index(Please see the instruction to learn how to adjust )

## Caution

### 1. Foreword

This guide is part of the scope of supply. Please keep this guide at the place of use of the product and keep it clear and readable.

### 2. Safety attention

- (1) Incorrect use of the coffee machine can cause minor injuries.  
\*Please read the instructions carefully before use;  
\*Install the coffee machine in a place where it can be looked after and maintained at any time;  
\*The coffee bean hopper can only be filled with coffee beans;
- (2) Improper use of electrical equipment can cause electric shock. Please be sure to observe the following.  
\*Work on electrical equipment can only be operated by electrical professionals;  
\*The electric must be connected to a circuit protected by a fuse;  
\*Please comply with relevant low voltage/machinery directives and national or local safety regulations;  
\*Do not touch live parts;  
\*Be sure to turn off the main switch and disconnect the machine from the power supply before maintenance work;  
\*The power cord can only be replaced by professional technician.

### 3. Installation requirement

- (1) Installation location: This product is placed in a dry and closed room, not suitable to be used in outdoors where it is exposed to rain, or where water may be splashed. The manufacturer is not responsible for the improper use of the product.
- (2) The maximum and minimum ambient temperature suitable for installation and work: +10°C~+40°C (+50°F~~+104°F)
- (3) Maximum tilt for safe work: 10°

### 4. Maintenance

- (1) When the screen pops up prompts for cleaning and maintenance, relevant operations are required; note that this product cannot be washed with splash water.
- (2) Use the cleaning agent recommended by manufacture.
- (3) The highest and lowest ambient temperature for correct work: +5°C~+35°C (+41°F~~+95°F)
- (4) Low temperature storage requirements: If the coffee machine in normal use needs to be stored or transported, when the ambient temperature is lower than 0°C, the machine failed to start.
- (5) Children over 8 years old and persons with physical, sensory or intellectual defects or lack of experience and cognition must learn how to operate the machine safely and understand the dangers before operation under supervision.
- (6) Please take care of the children and avoid playing with the machine.

### 5. Sanitary regulation

Improper use of he food suitable for this device includes water, coffee, and milk may cause health hazards! Be sure to observe the following:

Water: \*Pour clean water into the water tank every day, and the water tank must be thoroughly cleaned before adding water;\*The water must be clean and pollution-free, do not add corrosive water.

Coffee beans:  \*Check if the packaging is damaged. Coffee beans should be stored in a dry, cool and dark place;\*Coffee beans should be stored separately from cleaning agents;\*Close the cover of the coffee bean hopper immediately after adding coffee beans, and use it within the shelf life.

Milk: \*Do not use raw milk, only pasteurized or ultra-high temperature processed milk;\*Pay attention to the storage of milk before use. Do not use spoiled milk.

## Manufacturer

### Espresso Professional

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[www.espressoprofessional.cz](http://www.espressoprofessional.cz)

# User Quick Guide

## Fully Automatic Coffee Machine

