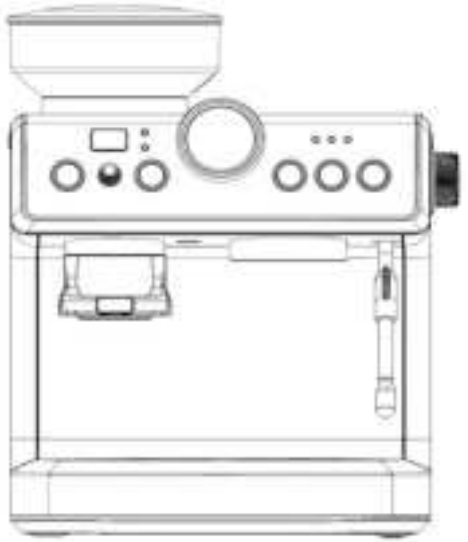
Semi-Automatic Coffee Machine

FINLUX

INSTRUCTION MANUAL

MODEL: FEM-1965M



Thank you for using this coffee machine. In order for you to operate the machine correctly, please read this manual carefully before use. Please be sure to read the "Precautions for Safe Use" carefully and keep it in a safe place for future reference. This manual applies to the semi-automatic coffee machine, all the contents of this book are only for the user's reference when using and maintaining, the specific object shall prevail, the picture is for reference only.

Catalogue

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SATETY WARNINGS

To ensure safe use and avoid injury and property damages, please observe the following safety precautions. Improper use without observing the safety warnings may result in accidents.

- Check that 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.
- Supervise the use of the coffee machine and do not allow small children or people who are incapable of taking care of themselves to approach the coffee machine.
- Unplug the coffee machine when not in use or when cleaning it. Allow the coffee machine to cool down before installing or removing internal parts of the coffee machine or cleaning it.
- If the power cord is damaged, it must be replaced by a professional from the manufacturer, its service department or similar, in order to avoid danger.
- Do not use components from not specified manufacturer, this will endanger the user or constitute a potential hazard.
- Do not use the unit outdoors.
- Do not allow the power cord to hang over the edge of a table or come into contact with hot surfaces.
- Do not place the coffee machine on or near a gas tank or oven.
- Do not use the coffee machine for other purposes and place it in dry environment for use.
- Fill the water tank with clean, cold water and do not add mineral water, milk or other liquids to the water tank.
- When unplugging, grasp the plug to pull out the power cord, do not pull on the cord.
- Do not touch certain parts of the coffee machine directly when it is hot while making coffee. Limit contact to the handle or knob only.
- Children should be supervised to ensure they do not play with the appliance.
- The coffee machine should be operated or stored at a temperature above 0°C.
- Do not use the coffee machine in environments of high temperature, strong magnetic fields and humid air.
- This appliance is intended for use by people older than 8 years. If the appliance is to be used by persons who are physically or mentally handicapped, or who have sensory or intellectual disabilities, or who lack relevant experience or knowledge, it must be supervised by a competent guardian who knows how to operate the appliance in a safe manner. Children are not allowed to play with this appliance.
- This appliance has a grounded plug. Make sure that the household outlet you are using is properly grounded.
- Do not use the appliance without water in the tank.
- This appliance is suitable for domestic and similar uses such as:
  ----- Staff kitchens used in stores, offices and other work situations.
  ---- Farms.
  ---- Inns, motels and other residential.
  ---- Hotel with breakfast plus next day).
- Cleaning and maintenance of the appliance should not be done by children without supervision.
- The appliance must not be immersed in water.
- Keep the instructions in safe place

SATETY WARNINGS

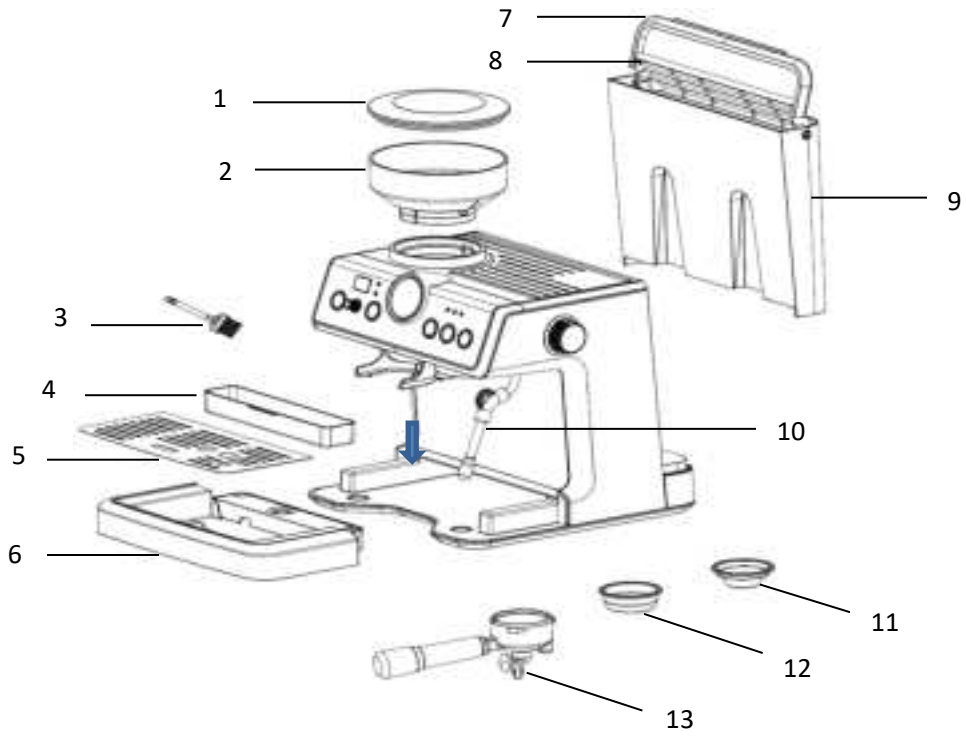
1. Pressure

To prevent scalding or other personal injury from hot steam and hot water, and to prevent damage to the product, do not remove the water tank or funnel assembly while you are using the coffee machine to make coffee or froth milk, and make sure the coffee machine in standby mode before you remove the funnel assembly to make another cup of coffee, and if you want to add more water to the water tank, make sure that the product is powered off by pressing the power switch button and turning all the indicator lights off. The power of the product is off. When extracting coffee, please make sure that the coffee funnel is screwed to the designated position to avoid loosening during use due to pressure, which may cause human injury.

2. High temperature

When the machine is working, do not put your hands or other parts of your body into the brewing head or the bottom of the steam tube to prevent scalding. It is prohibited to touch the steam tube with your hands or other parts of your body at any time, and the steam tube can only be turned by touching the silicone sleeve on the steam tube to prevent scalding.

Product Accessories



1. Bean hopper lid
2. Bean hopper
3. Cleaning brush
4. Accessory Storage
5. Cup tray
6. Removable Drip Tray
7. Water tank handle
8. Water tank lid
9. Water tank
10. Steam wand
11. Single cup filter
12. Double cup filter
13. Portafilter

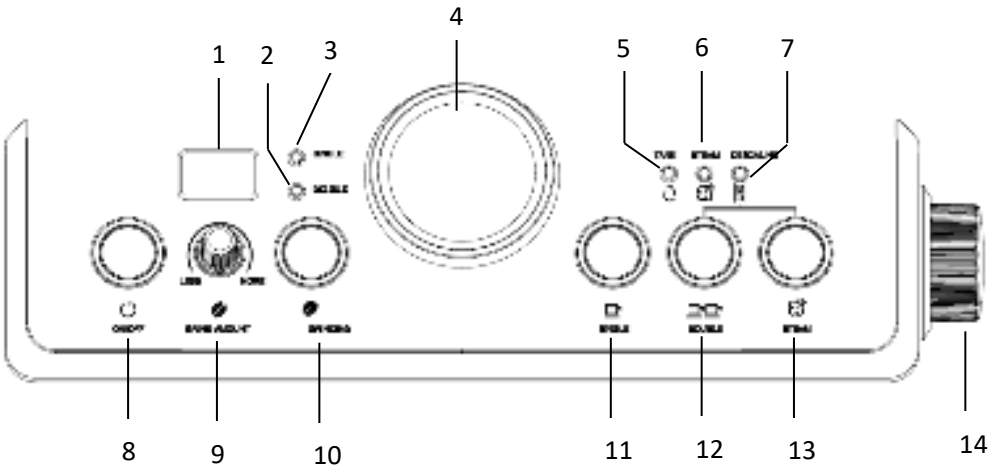
TIPS:

The tool box is placed where the arrow indicates, and when you need to use it, pull out the removable drip tray first, and then pull out the tool box.

WARNING

We are not responsible for the repair or any damages caused by the replacement of non-original parts or accessories that are not approved by the original manufacturer.

Control Panel



1. **LCD display**
2. **Double shot grinding indicator**
3. **Single shot grinding indicator**
4. **Pressure gauge**
5. **Lack of water indicator**
6. **Steam pre-heating indicator**
7. **Descale indicator**
8. **ON/OFF button**
9. **Grinding time knob/sing&double switch**
10. **Grinding button**
11. **Single shot coffee**
12. **Double shot coffee**
13. **Steam pre-heating button**
14. **Steam**

Steam,Standby knob indication

As shown in the chart below, there are steam function, standby status, hot water function



Steam mode Standby mode

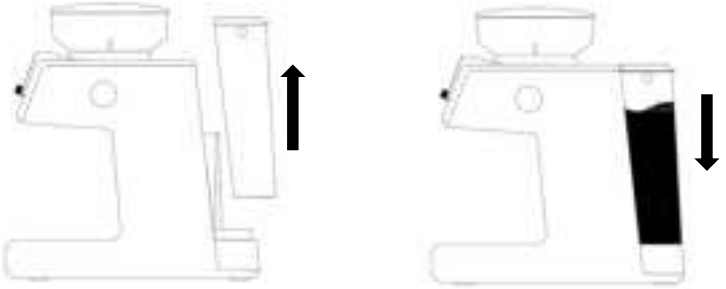
First Usage

Machine preparation

1. Please remove and properly dispose of all packing materials, plastic bags, foam, etc. Make sure you remove all accessories before discarding the package.
2. Check and make sure all the accessories are complete and undamaged.
3. Please use room temperature water and soft detergent to clean all parts (water tank, bean hopper, powder filter, coffee funnel), after cleaning the parts, let them dry thoroughly before reassembling.

Assemble water tank

1. Add room temperature purified water to the water tank, the amount of water should be controlled below the maximum water level of the water tank.
2. Place the water tank back on the back of machine and make sure the water tank installation is locked to the back of the coffee machine well.



WARM TIPS

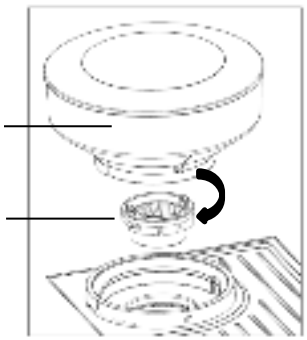
Room temperature filtered water, purified water can be filled into the tank, please do not use softened water or tap water to extract coffee, which may affect the taste of coffee or the normal operation of the machine.
It is recommended to change water in water tank daily.

First use

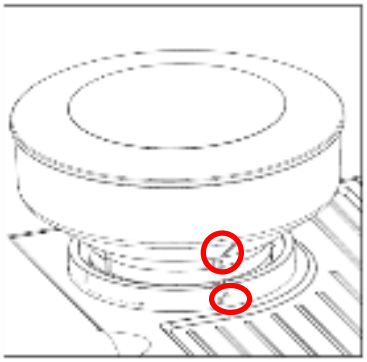
When using the machine for the first time, you should complete the cleaning procedure and the heating system first.
1. Fill the water tank with purified water, the amount of water should be below the maximum level of the water tank.
2. Align the coffee funnel (no coffee powder in the powder bowl) with the funnel holder buckle position, and rotate counterclockwise to lock the funnel.
3. Connect the power supply, press the power button (ensure that the steam / hot water knob in the standby position), the machine enters the preheating state, preheating the power button shinning light state, steam / hot water, coffee button lights off until the machine preheating is completed all the buttons are always lit.
4. Turn the steam/hot water knob to the hot water position, appropriate amount of hot water will flow out(please note that the steam wand tube should be aligned with the water tray or use a cup to catch water to avoid burnt.
5. Press the double coffee button to clean the machine pipes (please note that do not touch the coffee funnel, please use a cup to catch water to avoid hurt).
6. After the water stops flowing out, pour out the water in the water tray.

Grinding coffee beans

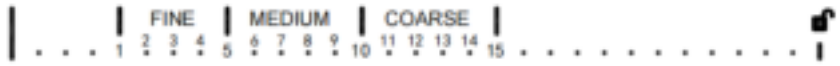
This product is equipped with a coffee bean grinding function. Before using this function, please make sure that all the components are installed according to the requirements. The details are shown below:



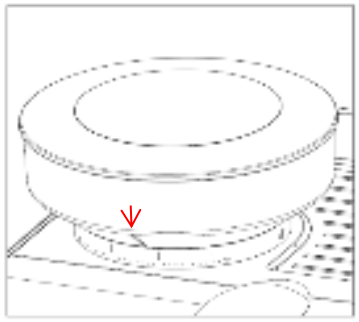
1. Assemble the burr first and clockwise turn tightly, assemble bean hopper as shown in chart 2



The circle position in the picture has been aligned, pressed down and rotated clockwise to fit into the bean hopper.



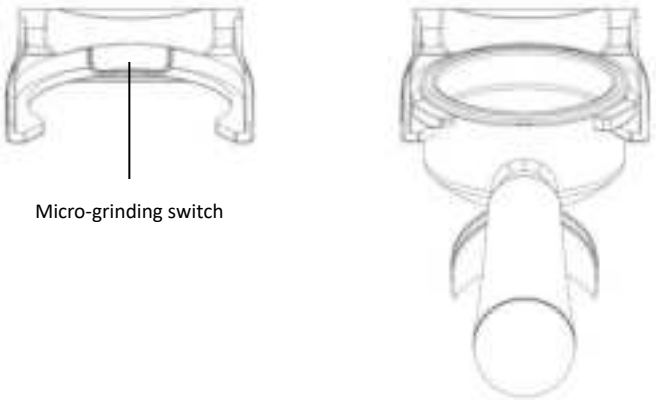
Coarse and fine marking on the coarseness adjusting ring, the larger the number represents the coarser the powder particles, and vice versa, the finer. The bean box rotates clockwise to 15 degrees before the bean box opens and the coffee beans fall into the grinding bin.



Coarseness and fineness scale lines on the scale ring for adjusting the coarseness of coffee grinding, subject to the scale lines on the bean box being aligned with the markings on the coarseness adjusting ring.

Grinding coffee bean

1. After making sure that the bean hopper parts are installed in place, grinding beans indicator light is always on indicating that the grinder is ready for normal use.
Note: If the bean hopper components are not installed, the LCD display shows E1 and there is no response when pressing the ON/OFF button.
2. Add the desired weight of coffee beans to the bean box, it is not recommended to add more coffee beans to the bean box at one time, it is recommended to put the amount of coffee beans per your demand.
3. As shown in the figure below, put the portafilter on the portafilter cradle on the left, grinding is activated when push portafilter to the micro-grinding switch or push the grinding button on the control panel.
4. Rotate the bean box to adjust the coarseness of the powder, the first time you use it, first adjusted to scale 5 , and then considering with the extraction pressure and coffee liquid flow rate to adjust the coarseness and fineness appropriately.
5. After adjusting the grinding time, press the button to grind the beans, the grinder will start and stop automatically when the set grinding time is reached, and you can also press the key to stop the grinding in the middle of the process.



Single/double shot coffee& grinding instructions

Single shot grinding: defaulted grinding time is 8 seconds, Coarseness adjusting among 5-10 gears, coffee grounds amount is about 13g.
Double shot grinding: defaulted grinding time is 12 seconds, Coarseness adjusting among 5-10 gears, coffee grounds amount is about 18g.

Grinding Coffee Bean

Tips for adjusting the grinding coarseness of the grinder

1.Coffee bean grinding is a key step in the espresso making process and requires more practice.
--If the grounds is too fine, it will lead to over-extraction of the coffee, which may result in intermittent coffee flow or no coffee and a bitter flavor.
---If the grounds is too coarse, the water will flow through the coffee powder too quickly, resulting in insufficient coffee extraction and affecting the extraction of the coffee's rich aroma and flavor.
2.Grinder settings vary depending on the type of beans, the degree of roasting, and the freshness of the beans, and are not set in stone. It is necessary to make appropriate adjustments to achieve the best extraction results.
3.When the new machine is used for the first time, it is recommended to set the grinding gear to 5, grind a little powder to understand the coarseness of this gear. If the powder is obviously too coarse, adjust the gear to (small value), if too fine to (large value).
4. Adjust to grind the right amount of coffee powder, the espresso powder should look like pepper, and there is no obvious granularity when you rub it by hand. Load the powder into the bowl and fine-tune it according to the extraction pressure.

WARM TIPS

1. Except for the bean box, the bean grinding system, the knife plate and the inside of the system can not be washed! Can not grind other than roasted coffee beans.
2. Before the product is shipped, the grinding machine will be tested to ensure that the machine can be used normally. The machine will be cleaned after the test run. Due to the complexity of the blade parts, a little powder may remain, this is a normal phenomenon.
3. Don't put too many coffee beans in the bean box, as the aroma of the beans will evaporate if left for a long time. Add as many beans as you need each time and grind them now, so that you can fully taste the fresh aroma of coffee.
4. To maintain a better grinding effect and prevent clogging of the powder channel, the bean box and the knife plate, the powder channel needs to be cleaned frequently, it is recommended to empty the residual coffee powder in the grinder once a day, and clean the knife plate and the powder channel inside the grinder once a week.

Note for bean grinder

1. When the bean hopper is not installed or the bean box is not installed in place, the bean grinding function can not work, press the ON/OFF button, the buzzer sounds two times, and the display appears E1 indicating the bean hopper is not installed in place.
2. In order to protect the grinding system, when the grinding continues to a total of 6 minutes, the grinding doesn’t work and display will show E2 error code indicating the motor protection; After the intermediate time reaches a total of 10 minutes, the system will automatically come back to normal standby state.
3. When cleaning the bean grinding system, first press the power button to turn off the power, and then unplug the power cord.

Coffee extraction

Coffee button description

Single shot coffee button: in standby mode, press this button to start the machine, when the extraction to the set flow rate (about 30mL), the machine automatically stops working to return to standby.

Double shot coffee button: in standby mode, press this key to start the machine, when the extraction to the set flow rate (about 60g), the machine automatically stops working to return to **standby**.

Manual coffee button: in standby mode, long press the single shot or double shot button, when the desired coffee liquid is enough, release the button to stop the work or 250mL automatically stop and return to standby.The following operation steps extract double cup of coffee instructions, single and double cup operation is more or less the same.

1. Fill the water tank with pure water, not more than the "maximum" line.
2. Plug in the power plug, press the "ON/OFF button" (please ensure that the steam knob in the standby position), at this time the machine enter into the preheating state.
3. When the machine is warming up, the indicator lights are flashing. When the machine has finished preheating, the machine enters standby, all the key indicators + steam indicator lights are always on, at this time you can use all the functions of the coffee machine.
4. Rotate the bean box to adjust the grinding gear 5, add 19 g coffee beans into the bean box, install the coffee funnel to the protafilter cradle, press the bean grinding button to start grinding beans, if there are still beans after stopping, you can press the bean grinding button to continue grinding all the coffee beans.
5. Remove the coffee funnel, use the powder tamper to flatten and compact the coffee powder with a force about 13kg. Pay attention not to be higher on one side and lower on the other side, and clean the coffee powder on the edge of the powder bowl.
6. Align the coffee funnel with the brewing head slot, counterclockwise locked put the coffee cup on the coaster aligned with the coffee outlet, press the double coffee button, the machine began to start the extracting coffee to the setting of about 60 ml coffee and automatically stop.

7. Wait for the machine to automatically relieve pressure after the pressure gauge to zero and then remove the coffee funnel, and then pour out the coffee pad.

Warm Tips

1) extraction condition can be seen on the pressure gauge, stabilize the pressure at 9-12 Pa, extracting time is 18-30s, and coffee liquid flow rate is slow and delicate aroma for better results. If the extraction pressure is lower or higher, you need to adjust the coarseness of the ground beans to achieve the best extraction results.
2) If the extraction pressure is higher and the coffee is not extracted well, press the coffee button to stop the extraction, and then remove the portafilter automatic pressure relief.
3) To prevent splashing and danger during extraction, the coffee portafilter need to be locked in correct position, i.e. the portafilter handle is perpendicular to the machine.

Suggestions：
We recommend that you preheat the instruments, including the portafilter, the powder bowl and the cups, before extracting the coffee, so that the coffee will not be affected by the cold instruments. The specific method can be put the powder bowl (without coffee powder) into the portafilter, lock the coffee funnel into the portafilter cradle, put in the cups, press the coffee button, the machine stops and then remove the coffee funnel to fill the powder to use.

Steam function

1. Press the steam preheating button in standby mode, the steam indicator light flashes and other lights are off; after preheating is completed, the steam indicator light is always on, then turn the knob to the steam position, the buzzer sounds two times, and the steam function is running. Turn the knob to standby position, press the steam preheat button again to exit the steam function and return to standby status.

Before making milk froth, please clean the steam wand and align the steam wand with the water catching tray, turn the knob to the steam position, empty the residual water in the pipe first, and then turn the knob to the standby position when there is steam coming out.
2. Please use fresh and refrigerated whole milk, the milk foam produced by different brands and types of milk is also different.
3. Pour the appropriate amount of milk into the milk froth cup.
4. Insert the steam hose about 1-2cm into the milk surface, close to the right end of the cup handle at 3s. Turn the knob to the steam position.
5. Keep the nozzle of the steam tube below the surface of the milk until the milk starts to swirl clockwise.
6. While the milk is swirling, slowly move the frothing cup downward so that the steam nozzle is near the surface of the milk and brings air into the milk, making it easier for milk froth to form.
7. Slightly move the milk froth cup upward, so that the steam wand nozzle deep below the surface of the milk, and keep letting the milk continue to rotate until you get the desired dense milk froth, turn the knob to standby, and then remove the milk froth cup out of the steam wand.

Warm tips
- After making milk foam, please spray the steam to remove the residual milk inside the steam tube, and clean the outside of the steam tube with a damp cloth, but be careful to prevent burns.
-The steam function can be used for a maximum of 20 minutes, after using this function, please turn the knob to standby mode.

Program settings

The machine has a program customization function, which allows users to customize the single/double cup grinding time, single/double cup coffee flow setting, and PID customized extraction temperature. After entering the customization mode, if there is no operation within 1 minute, the machine will

exit the mode and return to standby.

Single/double cup grinding time

1. In standby mode, turn the grinding time adjusting knob to set the time.
2. Press the single or double shot button to switch the grinding time.
3. Press the bean grinder button or bean grinder switch, the grinder starts to grind beans until the grinding time becomes 0 or press (bean grinder button or press the bean grinder switch) to stop working, the program setting button to return to standby mode, the grinding of beans to record the completion of the grinding time, such as not completed, then return to the last completed time.

Note: Single-shot grinding time is valid for 3-20 seconds, double-shot grinding time is valid for 8-30 seconds.

Restore factory settings: Long press the single and double cup switch button 3S grinding time to restore defaulted settings.

Setting single/double cup extraction coffee amount

1. Press and hold the single shot or double shot coffee button, the machine starts to extract coffee after a delay of 2 seconds, when the desired amount of coffee is reached, release the single shot or double shot coffee button, the buzzer will sound, the machine saves the current extraction flow rate and returns to standby mode.

Note: The maximum flow rate of single cup is about 125mL, and the maximum flow rate of double cup is about 250mL.

Restore Factory Settings: Press and hold the single and double cup button for 3S to restore the coffee flow rate to the factory settings.

PID extraction

1. In standby mode, long press "ON/OFF key" for 3 seconds to enter the program customization, at this time only ON/OFF key & single cup button light, you can press the single cup key to switch the extraction temperature (extraction temperature for 1, 2, 3 gears), the factory default is 2 gears, set up after the ON/OFF key to save the exit.

1 file for the lowest temperature, 2 files for the middle temperature, 3 files for the highest temperature

Restore factory settings: long press the single and double cup button for 3S to make extraction temperature to restore factory settings.

Other Functional Notes

Tank water shortage reminder

When the water tank is out of water, all the indicator lights go out, and the water shortage indicator lights up red, accompanied by a buzzer beeping twice to remind the user.

Attention

The display will show E9 when there is water shortage and all functions are disabled.

Automatic shutdown

The machine will automatically enter the shutdown state if there is no operation in the standby state for 20 minutes.

Descaling Count Zero

When the coffee is made 200 times, the machine will prompt the descaling, descaling indicator light flashes, you need to long press the double cup of coffee button + steam preheating button 3S for descaling, and return to standby state after completion.

Note: When the descaling indicator light is flashing, it is recommended to carry out a descaling operation.

Product Parameter

Model No.	CM601	Rated voltage	220V~240V
Rated frequency	50-60Hz	Rated power	2450W
Water tank capacity	2.8L	Product dimension	340x331x395mm

Note: All dimensions involved are in approximate figures and specifications are subject to change without notice.

Descaling Reminder and Operating Instructions

This product is equipped with a descaling reminder function: when the system detects that the whole machine has made 200 cups of coffee, the descaling light will flash to remind the user to descale, which needs to be completed with the user's cooperation.

Descaling instructions

It is recommended to descale every 4-6 months or when the machine shows a descaling reminder.

Descaling can be optional:

1) Coffee machine descaling tablets

2) Liquid descale

3)White vinegar and warm water

Descaling cycle: The descaling cycle takes about 10 minutes to complete.

Note: Before starting the descaling program, please complete the following preparations for descaling before running the descaling program.

Preparation for descaling

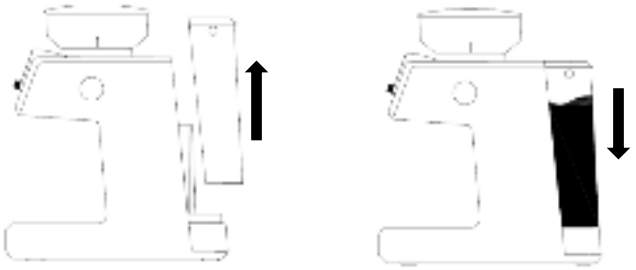
Add solution to the water tank (choose one of the three ways 1/2/3)

1. Fill 1 liter of water into the tank. Add the descaling tablets and wait for the tablets to finish dissolving;

2. Add ½ cup of liquid descale to the tank and fill with 1 liter of warm water, allowing the solution to mix thoroughly;

3. add 1.5 tablespoons of white vinegar to the tank, then fill with 1 liter of warm water, allowing the solution to mix thoroughly.

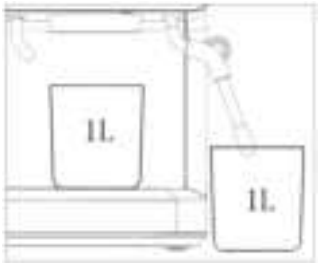
Assemble into the tank in place



Descaling Reminder and Operating Instructions

Placement of containers

Place a 1-liter container under the brewing head and a 1-liter container under the steam wand:



After completing the above steps, you can start the descaling program in the following way:

In standby mode, press and hold the steam preheat button + double coffee button at the same time for 3S, the buzzer will ring once to enter the descaling mode, please follow the steps below.

Step 1:Descaling

1)Turn the knob to the steam setting;

2)The descaling light is always on, the water pump starts, hot water will flow out from the brewing head and steam conduit and hot water wand in turn, within 2 minutes. The water pump makes different noises;

3)When finished, the buzzer will ring once, suggesting that step 1 has been completed;

4) Enter standby mode;
5)Please execute step 2.

Step 2: Cleaning Preparation

IMPORTANT: Please complete the following tasks within 5 minutes before the descaling cycle automatically exits;

1)The steam conduit and the brew head and hot water hose need to be cleaned out using fresh water;

2)Pour out the remaining descaling solution and rinse the water tank with fresh water, then add more than 1L of fresh water to the tank;

3)Empty the water catch pan and the container for catching water;

4)Descaling is completed.

Cleaning & Maintenance

WARNING: Before cleaning, unplug and allow the coffee maker to cool sufficiently to prevent burns. Do not immerse the dispenser or the plug of the power cord in water or other liquids, as this may be dangerous.

Cleaning the machine

1. After each use, wash all removable parts in water, add cleaning solution if necessary, and rinse with water. 2. Often use a moisture-proof sponge to scrub the outer surface of the coffee maker to remove dirt.

Note: Do not use alcohol or acidic cleaners, and never immerse the machine in water for cleaning.

3. Remove the coffee funnel by turning it clockwise to remove the coffee grounds inside, then you can clean the funnel and the powder bowl accessories with detergent, but at the end you have to rinse it with water.

4. After cleaning all the removable parts, dry all the parts.

Note: The removable tank is not dishwasher safe.

Grinding system clean

In the process of using the grinder, due to the influence of coffee beans and external factors, the powder discharge channel will be blocked, in the event of the following circumstances, please be sure to clean the powder discharge channel in a timely manner:

1. Clean the powder discharge channel and knife plate at least once a week;
2. When there is a decrease in the amount of powder, please clean the powder discharge channel and the knife plate;
3. When using the grinder to grind the fine state of the coffee powder, please clean the powder discharge channel in time;
4. The machine is equipped with anti-static and anti-flying powder system, when the coffee powder floats out of the funnel range, please use the brush to clean the powder channel in time.

How to clean the grinder

Note: When cleaning the grinder, please make sure that there is no bean in the bean box, press any grinder button, the grinder can operate normally and no coffee powder comes out from the outlet.

1. Turn the bean box counterclockwise to remove the bean box;
2. Turn the internal knife plate counterclockwise, take it out and use the cleaning brush provided to clean the knife plate and remove the coffee powder in the teeth; please note that the knife plate cannot be rinsed with water directly;
3. Use the cleaning brush provided to clean the grinding chamber and the powder outlet channel;
4. Do not install the knife plate at this time, re-install the empty bean box, press any bean grinding button, let the grinder run to sweep out the remaining powder in the grinding chamber. (If not clean, please repeat steps 3 and 4)
5. Then remove the bean box counterclockwise and install the knife plate to complete the cleaning.

Instructions for cleaning accessories

Cleaning brush

The cleaning brush is mainly used to clean the bean grinding system; after referring to the description of bean grinder cleaning and removing the knife plate, the cleaning brush can be used to clean the

The cleaning brush can be used to clean the powder chambers and channels after

removing the cutter plate as described in Grinder Cleaning.

Troubleshooting

Malfunctions	Cause	Solutions
No preheat function after press on/off button	Bean hopper not installed or not in place.	Assemble bean hopper in correct place
Red light on water shortage button	Too little water in the tank	Add fresh water to the tank above the MIN level.
Single/Double Cup Grinding Button Lamp, Tap Grinding Button Lamp flashes alternately.	If the grinding time exceeds 3 minutes within a 6-minute period, the grinding system enters a protective state.	The grinder will return to normal after 6 minutes or more of rest.
No liquid, automatic stop	Ground coffee is too fine to extract coffee, no water flow detected by internal flow meter	Use slightly coarser ground coffee
descaling light is always on in standby	The machine detects a total of 200 shots and reminds you to descale.	Carry on descaling operation
Unable to grind coffee grounds	No grinding burr assembled	Install the bean grinding burr and screw it into the locking position.
	Grinding funnel is blocked	Cleaning the grinder powder path
	Water or moisture inside the grinder	To clean the grinder, use a hair dryer to blow dry it.
Drip coffee extraction	Ground coffee beans too fine	Appropriate coarsening of grinding grounds
	Excessive coffee grounds in the filter	Reduce amount of coffee grounds a little
	Over pressure with coffee grounds	Use about 12-15kg of pressing force.
	Ground coffee is too coarse	Use finer ground coffee
Extraction flow rate too fast	Too little ground coffee in the filter	Increase to the right amount of coffee coarsely ground
	Coffee powder not filled and pressed firmly	Use about 12-15kg of pressing force.
Coffee spills over the edge of the funnel when extracting coffee	Coffee funnel not properly installed on the brewing head	Ensure that the coffee funnel is correctly fitted into the brewing head and screwed into the locking position.
	Coffee powder on the edge of the cup	Remove excess coffee grounds
Coffee without aroma	Coffee beans that are damp or ground coffee that is too coarse	Select fresh coffee beans and grind them to the right degree of coarseness for coffee extraction.
No steam	Preheat not finish in Steam function	The steam function can only be used after the machine has been preheated with steam.
	Clogged steam nozzles	The machine needs to be descaled and the steam nozzle cleaned in conjunction with the cleaning needle.
Water stains on the bottom of the machine	Tank or catch pan not in place/catch pan full	Ensure that the water tank and catch tray are in place, if it is in place and the catch pan has been emptied. If still can not be solved, please do not dismantle the machine privately Send the machine to the local after-sales service.
There's a ticking sound when you turn it on and a hissing sound when the coffee comes out.	This is normal and is the result of normal operation of the pressure control valve.	

Remarks:

-The above is the common fault analysis and troubleshooting methods, for other faults, please contact our customer service, or directly to the company's designated maintenance point for repair, do not disassemble and repair.

-Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
-Cleaning and user maintenance shall not be made by children without supervision.
-This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
-Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
-Children shall not play with the appliance.
-The appliance must not be immersed.
-The heating element surface is subject to residual heat after use.
-The coffee-maker shall not be placed in a cabinet when in use.
-If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

IMPORTANT:
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 are under supervision have been instructed how to use the appliance by a person responsible for their safety!
The children have to observe and watched not to play with the appliance!



Correct Disposal of this product
This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use thereturn and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

CE The product meets the requirements of the applicable EC directives.