

Rohnson®

Instructions Manual

Espresso Machine with Grinder R-98150



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

SAFETY WARNINGS

Danger! Failure to observe the warning may result in life threatening injury by electric shock. This is an electrical appliance and may cause electrical shocks. You should therefore follow these safety warnings:

- Never touch the appliance with damp hands or feet.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the cord as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair it. Turn it off, unplug from the mains socket and contact Customer Services.
- Before cleaning the appliance, turn it off, unplug from the mains socket and allow it to cool.

Important: Failure to observe the warning could result in injury or damage to the appliance.

Keep all packaging (plastic bags, polystyrene foam) away from children.

Danger of burns! Failure to observe the warning could result in scalds or burns.

This appliance produces hot water, and steam may form while it is in operation.

Avoid contact with splashes of water or hot steam.

Designated use and restrictions

This appliance is designed and made to prepare coffee or hot water and to heat milk using steam.

Use drinking water only to fill the tank as described in the Instruction for Use.

Never use the hot water/steam spout with beverages other than milk.

Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.

Instruction for Use

Read this Instruction for Use carefully before using the appliance. Failure to follow this Instruction for Use may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect this Instruction for Use.

Please note:

Keep this Instruction for Use. If the appliance is passed to other people, they must also be provided with this Instruction for Use.

Checking the appliance

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present. Do not use the appliance if it is visibly damaged.

TECHNICAL DATA

Mains voltage: 220-240V~50Hz

Absorbed power: 1158-1258W

Pressure: 20 Bar

Water tank capacity: 2L

Bean-house capacity: 120g

Size LxHxD: 268mm*277mm*365mm

Accessories: Portafilter, Single shot filter, Double shot filter, Tamper-Spoon, Cleaning Brush A, Cleaning Brush B, Grinding Ring

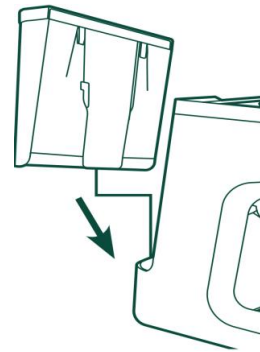


None of the components or accessories are dishwasher safe.

GETTING STARTED

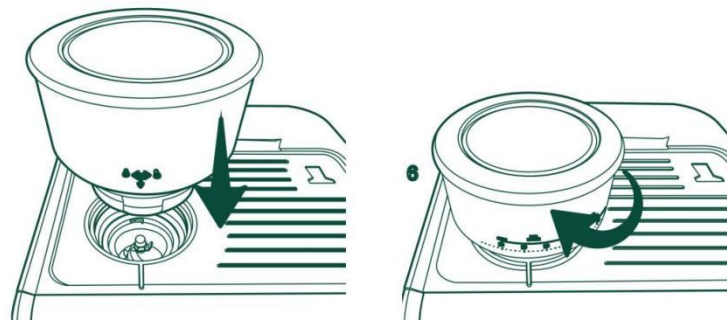
Water Tank

- Remove the water tank and red seal from the bottom of the tank and fill it with water. Gently press down on the water tank so it is secure in the machine before using any functions.
- Make sure the water level is between the MIN and MAX lines in the water tank before use.
- Never operate the appliance without water in the tank or without the tank.
- Please fill it with soft drinking water or filtered water. Hard water will cause to shorten the service life of the machine. Do not add any chemical cleaners into the tank.
- It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.



Coffee Bean

- Espresso is sensitive to bean selection and grind size. We recommend starting with a grind size of 5 to 9. Overly fine grounds may result in clogging and short shots.
- Remove the bean hopper from the packaging.
- Place the bean hopper into the machine by aligning the arrow with the machine. Turn the bean hopper clockwise to lock in place. Turn the bean hopper to a grind size between 5 and 9.



 **Important:** The Grinder indicator will show 'NO' if the hopper is removed or not locked into place. Place hopper into the machine and rotate to locked position to resolve.

NOTE: The hopper grind size setting ranges from 0-20, 0 is the finest and 20 is the coarsest.

NOTE: It is recommended to use whole coffee beans instead of pre-ground coffee. Pre-ground coffee loses its aroma and taste quickly.

NOTE: It may take several tries to get a grind size that best fits your taste.

- Follow in dial instructions.
- Ready to Use!
- Plug in your espresso machine. The Power button will flash. Press the Power button.
- Choose your desired function and enjoy! See the section for instructions of each function.

DESCRIPTION



Description of the appliance

- | | |
|-------------------------|------------------|
| 1.Bean Hopper lid | 8.Pressure Gauge |
| 2.Bean Hopper | 9.LED Display |
| 3.Hopper Rotor and Burr | 10.Steam Knob |
| 4.LED Display | 11.Group-head |
| 5.Functional Buttons | 12.Steam Wand |
| 6. Portafilter Cradle | 13.Porta Filter |
| 7.Drip Tray | |

Control Panel



Buttons

- Power : Press the Power button to turn on the espresso machine.
- Grind  (Single): Press the Grind button once for a single espresso. The default grinding time is 15 seconds. Adjustable time range 9-25 seconds.
- Grind  (Double): Press the Grind button once a double espresso. The default grinding time is 25 seconds. Adjustable time range 18-40 seconds.

NOTE: To set Default Dispense Amount: Plug in, long press and hold Single/Double button for 3 seconds. Then release the button. The LED display shows '15S'/'25S'. You can press Single/Double button to adjust the grinding time, press 1 time to add 1 second. Stop pressing (stop 5 seconds) the button to save the new amount.

NOTE: If the LED display shows HOT, the machine will stop grinding. Let the machine rest for 5 minutes and the grinding function will return to normal.

NOTE: Coffee ground amounts and espresso volumes may vary depending on bean type and machine settings.

NOTE: Using an overly coarse grind will result in an overflowing portafilter and weaker coffee. Larger grind sizes can be used for other coffee types.

NOTE: Using an overly fine grind size may result in not enough grounds to fill the filter, as well as over pressure. Finer grind settings are included for user to adjust grind size as grinder dulls with use.

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- Single Espresso : Press the 1-cup button once for a single espresso. The default delivery time is 16seconds. Quantities of coffee is 40ml±10ml. Adjustable time range 12-22 seconds.
- Double Espresso : Press the 2-cup button once for a double espresso. The default delivery time is 26seconds. Quantities of coffee is 60ml±10ml. Adjustable time range 20-35 seconds.

NOTE: To set Default Dispense Amount: Plug in, long press and hold Single/Double button for 3 seconds. Then release the button. The LED display shows '16S'/'26S'. You can press Single/Double button to adjust the grinding time, press 1 time to add 1 second. Stop pressing (stop 5 seconds) the button to save the new amount.

NOTE: Espresso volumes are inherently small, and the range of volume adjustment is finite. If the dispense is not stopped during changing the default volume, the machine will default to the maximum setting.

NOTE: Changes to volumes may affect the flavor of the espresso.

- Steam  is used to heat up liquids through the steam wand. To avoid possible burns to body parts and/or other injury from hot steam, do not touch liquids or steam wand during or after steaming. Do not remove pitcher until it steams.

NOTE: Press the steam button. The boiler will heat up to 105°C and stop. After opening the steam knob, the temperature will heat up again and ready to steam.

LED display

- LED display (left)  is showing the grinding time.
- LED display (right)  is showing the temperature.

Pressure Gauge

- The Pressure Gauge is showing the pressure of the machine. 9-12Bar is the best pressure for espresso coffee. If the Gauge is not at '0' without working, you can open the steam knob to release the press inside.

INSTALLING THE APPLIANCE

 **Important!** When you install the appliance, you should respect the following safety warnings:

- Water penetrating the coffee maker could cause damage. Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).
- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls and at least 15cm above the machine.
- Clean all the removable parts with tap water.

Connecting the appliance

 **Danger!**

Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance. Connect the appliance to an efficiently earthed and correctly installed socket. If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

FIRST USE

At first use, rinse the internal circuit as follows:

1. Fill the water tank.
2. Plug in. All lights flash 3 times. The LED display shows '000' and all lights off for standby

mode.

3. Press the ON/OFF button. The 1-CUP and 2-CUP lights flash to indicate the appliance is heating up.
4. Press the STEAM button and turn on the steam knob to release the residual air. Keep this operation for 30 seconds until the steam comes out. Follow this operation when the machine is in the first time of use or long time no use.

 **Important: The residual air inside may cause the machine to not work properly!**

5. Turn off the STEAM button and press the ON/OFF button to turn off the machine for the next step.
6. Attach the filter holder to the appliance.
7. Press the ON/OFF button, place a container with a minimum capacity of 500 ml under the boiler outlet and press the 2-CUP button when the lights are steady. Repeat this operation 5 times.
8. The machine will be automatic power off if without any operation after 20 minutes. You can press the ON/OFF button to start again.

HOW TO MAKE ESPRESSO COFFEE

How to make a hotter coffee

For making espresso coffee, you should:

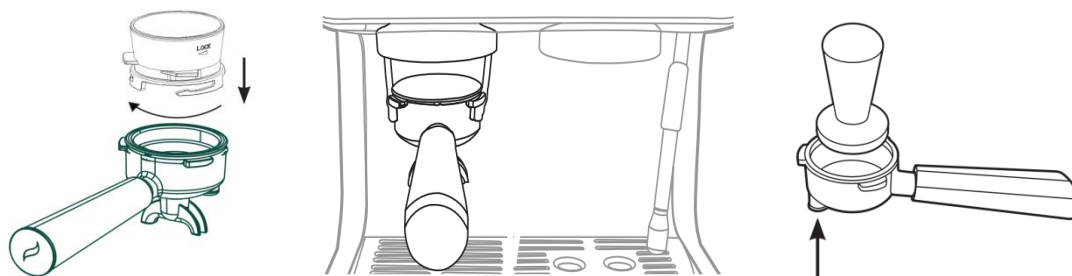
- You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
- Attach the filter holder to the appliance with the filter in place but **without adding ground coffee**. Using the same cup as will later be used to make the coffee, press the one cup button and deliver hot water into the cup to heat it.
- Rest the cups you will be using on the cup warmer which becomes hot during operation.

How to prepare espresso coffee using pre-ground coffee

NOTE: Make sure you have a coffee cup or container placed under the dispenser before using the Single or Double function.

NOTE: Follow dial in instructions for correct grind size and volume of grounds.

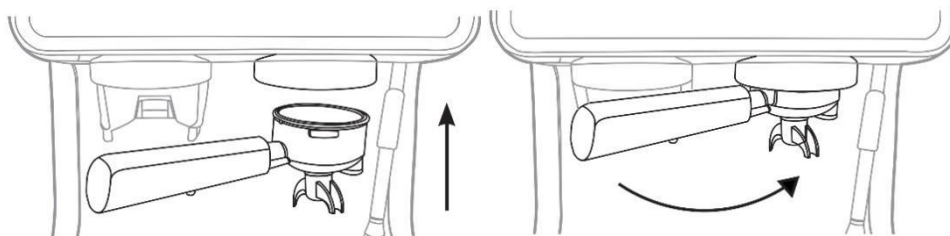
1. Push either the single shot or double shot filter into the portafilter until it clicks into place.
2. Make sure there are coffee beans in the bean hopper.
3. Put the grinding ring on the portafilter, which can avoid the ground coffee out.
4. Place the portafilter within the grinder cradle.
5. Press the Grind button.
6. When grinding is complete, remove the portafilter and gently tap to even out the coffee grounds.
7. Tamp down firmly using the tamper provided. Remove the grinder cradle. Consistent pressure will create the best coffee puck. Clear away any excess grounds from the rim of the portafilter.
8. To make just one coffee, place one level measure of pre-ground coffee in the filter. To make two coffees, place two loosely filled measures of pre-ground coffee in the filter. Fill the filter a little at a time to prevent the pre-ground coffee from overflowing.



9. Distribute the pre-ground coffee evenly and press lightly with the presser.

10. Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If you press too firmly, the coffee will be delivered slowly and will be strong. If you press too lightly, the coffee will be delivered quickly and will be weak.

11. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. To attach correctly, align the filter holder handle with the UNLOCK symbol, attach the filter holder and rotate the handle towards the right until aligned with the LOCK symbol.



12. Place the cup or cups under the filter holder spouts.

13. Make sure the lights corresponding to the coffee buttons are on, then press the 1-CUP or 2-CUP coffee button. The appliance proceeds to make the coffee and delivery is interrupted automatically.

- To remove the filter holder, turn the handle from right (LOCK) to left (UNLOCK).

Danger of burns!

To avoid splashes, never remove the filter holder while the appliance is delivering coffee. Always wait for a few seconds after delivery.

HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffee as described in the previous sections, using sufficiently large cups.
2. Press the STEAM button and the indicator light on.
3. In the meantime, fill in a recipient with about 100 grams of milk for each cappuccino to be prepared. For a denser more even froth, you must use whole milk at refrigerator temperature (about 5°C). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.
4. Put an empty container under the cappuccino maker and open the dial for a few seconds to eliminate any air left in the circuit. Close the dial again.
5. Place the recipient containing the milk under the cappuccino maker.
6. Immerse the cappuccino maker in the milk container. Never immerse the black ring. Turn the dial to the STEAM position. Steam is delivered from the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, immerse the cappuccino maker in the milk and rotate the container with slow upward movements.

7. When the required temperature (the ideal is 60°C) and froth density is reached, interrupt steam delivery by turning the steam dial to OFF position.
8. Pour the frothed milk into the cups containing the espresso coffee prepared previously, the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.



Please note:

- To prepare more than one cappuccino, first make all the coffees, then at the end prepare the frothed milk for all the cappuccinos.
- To make coffee again immediately after frothing milk, the boiler must first be cooled, otherwise the coffee will be burnt, so we suggest pressing 1-CUP or 2-CUP button and releasing a little high temperature water before making another cup of coffee.
- Be careful about the splashing hot water and steam released from the cappuccino maker pipe.
- When the steam button lights up, you can not choose the 1-CUP or 2-CUP function. Press the steam button again to cancel the steam mode.
- Do not deliver steam for more than 60 seconds.

HOW TO MAKE HOT WATER

1. Turn the appliance on by pressing the ON/OFF button.
2. Put a cup under the water outlet (steam wand).
3. Press the 1-CUP or 2-CUP button and open the steam knob to dispense water.
4. You can stop the water by pressing the 1-CUP or 2-CUP button and turn off the steam knob.

Dial In Instructions

Dial in your machine by altering the different parameters to create the best tasting shot for a particular coffee choice. Once the machine is “dialed-in”, you can create repeatable results with ease.

1. Select a desired grind size. (Setting 5-9 is the recommended starting point).
 2. Grind and weigh coffee for an espresso shot (18-20g worth of grounds for double, 13-15g for single).
 3. Gently tap the sides of the portafilter to even out the coffee distribution.
 4. Tamp firmly to create a level surface, wipe the excess coffee grounds from the edges of the portafilter and brew your espresso.
 5. Weigh the liquid espresso to find the brew ratio. Brew ratios are personal preference but can be used to guide your taste as well.
- Brew ratio is defined as the ratio of coffee grounds in the portafilter to liquid espresso.
 - Example: If 18g of coffee grounds yields 36g of liquid espresso, this is a 1:2 brew ratio.

Ristretto	1:1 to 1:2
Espresso	1:1 to 1:2
Lungo	1:3 to 1:4

- The water volume can be increased or decreased to alter the brew ratio.
6. Aim for a brew time between 20-40 seconds for your shot.
- Time is recorded from when the function starts to when espresso stops dispensing into cup.
 - If time is below range, use a finer setting or larger water volume.
 - If time is above range, use a coarser setting or less water volume.
7. If brew time is within range, taste the espresso.

Sour shot	Use a finer setting or larger water volume.
Bitter shot	Use a coarser setting or less water volume.
These are guidelines, adjust per preference.	

Other Tips

- It is important to only change one parameter at a time and keep other variables constant through this process.
- If you prefer a milk-based espresso drink, taste the espresso with your milk choice as it will affect the flavor profile.

Resetting the machine

If you want to cancel the quantity of coffee, please proceed as follows:

1. Press 1-CUP and 2-CUP simultaneously (do not release).
2. Plug in.
3. The machine with a beep sound and the LED display shows '000', indicating that the quantity of coffee has been reset.

CLEANING

Important!

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
- If the appliance is not used for more than one week, before using it again, we strongly recommend you perform a rinse cycle as described in section "First use".

Danger!

- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

Descale

 **Important:** In order to ensure the pure taste of coffee, please descale the coffee machine after 2-3 months of use.

1. Ensure that the descaling product is suitable for coffee machines. Or use the citric acid (100 water:3 citric acid) instead of the descaling product.
2. Fill the water tank with the descaling solution.
3. Place a large container on the drip tray.

4. Long press the 2-CUP button for 3 seconds and plug in at the same time. Release the button after beeping up one sound. The left LED display shows 'P1' and the right LED display shows nothing, then press the 2-CUP button. Start Descale mode.
5. The Descale mode will last for 2 minutes, after it is finished, the machine will be power off automatically. You can stop the Descale mode anytime by pressing the POWER button.
6. Rinse the water tank and fill it with water.
7. Operate as if making coffee and flush water through the machine. This will remove any traces of the descaling solution.
8. Store the cleaned coffee machine unplugged with no coffee in the filter and with the water tank empty.

Cleaning the drip tray

 **Important!** Please pay attention to the amount of water in the drip tray. Before water overflows from the cup tray, the drip tray must be emptied and cleaned, otherwise the water may overflow the edge and damage the appliance. We suggest cleaning it every time you use it. When cleaning the drip tray, please proceed as follows:

- Remove the drip tray and cup tray.
- Separate the cup tray and drip tray, clean them with a soft damp cloth, then reassemble them.
- Dry it and put it back in the machine.

Cleaning the coffee filters

Clean the coffee filters regularly:

- Rinse the filters under running water.
- Make sure the holes are not blocked. If necessary, clean with a pin.

Other cleaning operations

- Do not use solvents or abrasive detergents to clean the coffee maker. Use soft damp cloth only.
- Clean the filter holder cup.

Cleaning the water tank

Clean the water tank regularly (about once a month) with a damp cloth and a little mild washing up liquid.

Cleaning the cappuccino maker

 **Important:**

For hygiene reasons, the cappuccino maker should always be cleaned after use. Proceed as follows:

Turn the steam dial to deliver a little steam for a few seconds. This causes the cappuccino maker to discharge any milk left inside.

Press the ON/OFF button to turn the appliance off.

Ensure that the Froth Nozzle is cool before cleaning. Pull the Froth Nozzle off the Steam Wand and wash under running water to remove any milk residue. Risk of burns.

Cleaning the Grinder

Be sure to place a cup or container under the grinder when completing this process to collect loose grounds of coffee. It is recommended to clean the grinder at least once a week.

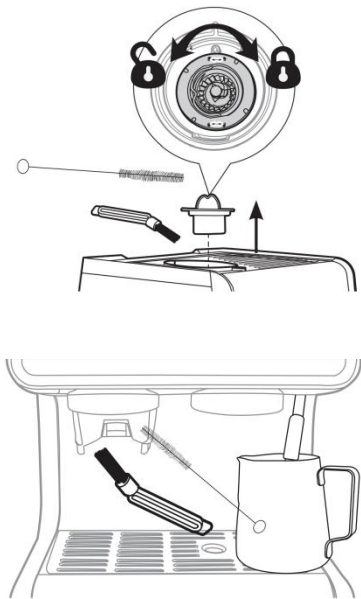
1. Remove the bean hopper from the espresso machine.
2. Rotate to unlock and pull out the outer burr.
3. Use the brushes provided to wipe away any grounds from the grinder. Make sure to clean the grinder from top and bottom of the grinder chute.
4. Place the outer burr back into the machine.
5. Place the bean hopper back into place.

NOTE: Do not use hands to wipe away grounds, only use brushes.

⚠ Danger!

While cleaning, never immerse the coffee maker in water.

It is an electrical appliance.



TROUBLESHOOTING

Problem	Cause	Solution
No espresso coffee is delivered.	Residual air inside.	Open the steam knob after heating up. 'FIRST USE'
	No water in the tank.	Fill the tank.
	The holes in the filter holder are blocked.	Clean the filter holder spout holes.
	The filter is blocked.	Clean as described in section "Cleaning the coffee filters".
	The tank has been inserted incorrectly and the valves on the bottom are not open.	Press the tank down lightly to open the valves on the bottom.
	Limescale in the water circuit.	Descale as described in section "Descale".
The espresso coffee drips from the edges of the filter holder rather than the holes.	The filter holder has been inserted incorrectly or is dirty.	Attach the filter holder correctly and rotate firmly as far as it will go.
	The holes in the filter holder spouts are blocked.	Clean the filter holder spout holes.
	The filter is blocked.	Clean as described in section "Cleaning the coffee filters".
The filter holder cannot be attached to the appliance.	Too much coffee has been placed in the filter.	Use the measure supplied and make sure you are using the correct filter for the type of preparation.

The appliance will not make any coffee, and the function button lights flash for a few seconds.	No water in the tank.	Fill the tank with water.
	The tank has been inserted incorrectly and the valves on the bottom are not open.	Press the tank down lightly to open the valves on the bottom.
	The filter is blocked.	Clean as described in section "Cleaning the coffee filters".
	Limescale in the water circuit.	Descale as described in section "Descale".
The coffee froth is too light (delivered from the spout too fast).	The pre-ground coffee is not pressed down firmly enough.	Press the pre-ground coffee more firmly.
	There is not enough pre-ground coffee.	Increase the quantity of pre-ground coffee.
	The pre-ground coffee is too coarse.	Use only pre-ground coffee for espresso coffee makers.
	The wrong type of pre-ground coffee is being used.	Change the type of pre-ground coffee.

The coffee froth is too dark (delivered from the spout too slowly).	The pre-ground coffee is pressed down too firmly.	Press the coffee down less firmly.
	There is not enough pre-ground coffee.	Reduce the quantity of pre-ground coffee.
	The filter is blocked.	Clean as described in section "Cleaning the coffee filters".
	The pre-ground coffee is too fine.	Use only pre-ground coffee for espresso coffee makers.
	The pre-ground coffee is too fine or damp.	Use pre-ground coffee for espresso coffee makers only and make sure it is not too damp.
	Limescale in the water circuit.	Descale as described in section "Descale".
No milk froth is formed when making cappuccino.	Milk is not cold enough.	Always use milk at refrigerator temperature (5°C).
	Cappuccino maker dirty.	Clean as described in section "Cleaning the cappuccino maker after using".
	Limescale in the water circuit.	Descale as described in section "Descale".
The steam comes out from the coffee spout.	The steam button is still ON.	Interrupt steam delivery by turning off the steam button first. Then turn off the steam dial to OFF position.

Grinder is making a very loud sharp noise.	There are foreign objects in the grinder.	Clear the grinder by the directions in the Care and Cleaning section.
The appliance does not function and all function button lights flash.		Disconnect the appliance immediately and contact Customer Services.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.