

# Russell Taylors

E-WARRANTY



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## USER MANUAL ESPRESSO MACHINE

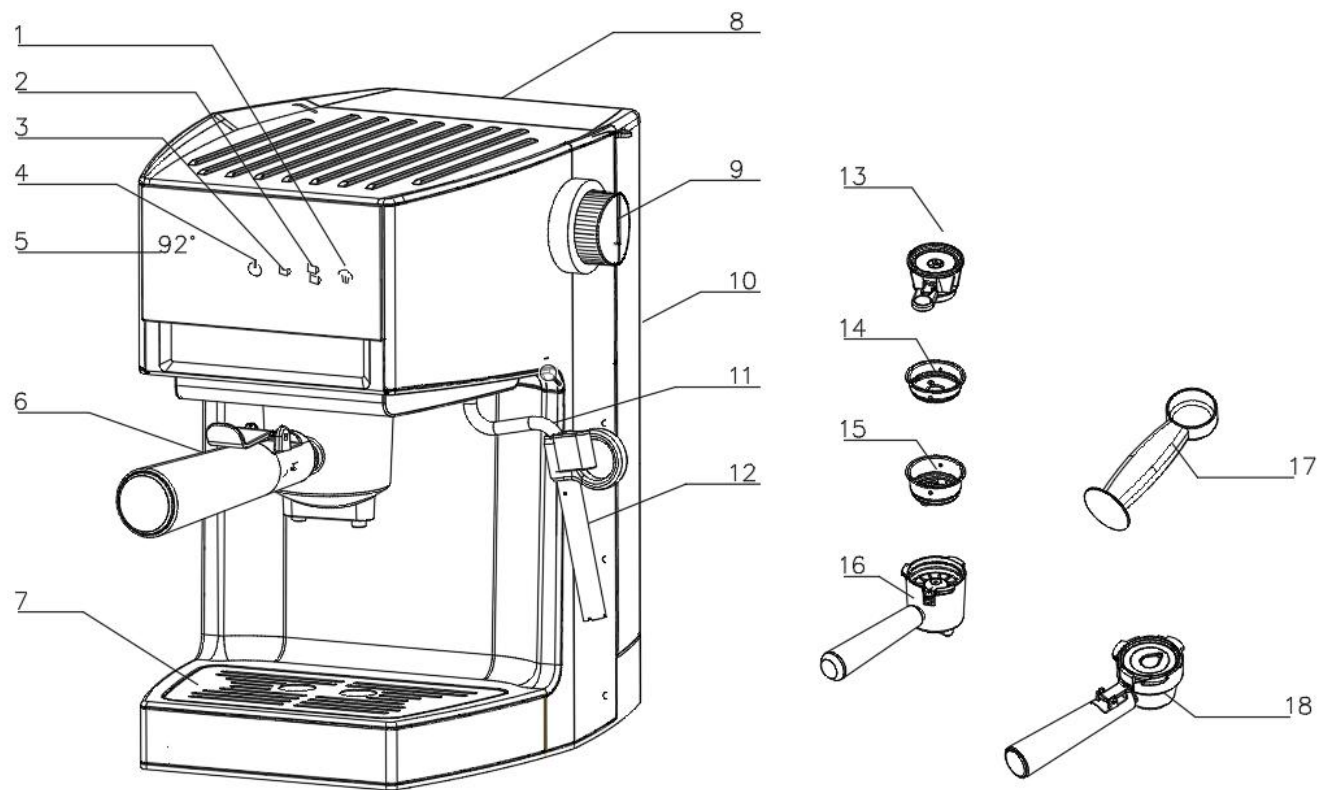


**EM1**

## **Safety Instructions & Precautions**

1. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning the use of this appliance in a safe and responsible way. Cleaning and user maintenance should not be made by children. Keep the appliance and its cord of reach of children.
2. Children must be supervised while using this appliance and not play with the appliance.
3. This appliance can be used by persons with reduced physical, sensor or mental capabilities if they are supervised while using the appliance and understand the hazards involved.
4. This appliance is intended for household use only.
5. The appliance is to be used as a coffee maker only.
6. The surface of the heating element is subject to residual heat after use.
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service centre.
8. Do not immerse the appliance or its power cord in water or any other liquids.
9. To prevent a fire or electrical shock, do not place the power line and plug in the water or any other liquid.
10. The plug has to be unplugged when cleaning or not using the equipment. The accessories can be cleaned only after the equipment is cooled.
11. Before the first use, boil water twice with clean water to remove any smells.

## Product Components



<b>1.</b>	Steam Button	<b>10.</b>	Water Tank
<b>2.</b>	Double Cup Button	<b>11.</b>	Steam Tube
<b>3.</b>	Single Cup Button	<b>12.</b>	Milk Wand
<b>4.</b>	On/Off Button	<b>13.</b>	Nespresso Holder
<b>5.</b>	Display Screen	<b>14..</b>	Filter for 1 cup coffee
<b>6.</b>	Filter Holder	<b>15.</b>	Filter for 2 cup coffee
<b>7.</b>	Drip Tray	<b>16.</b>	Filter Holder
<b>8.</b>	Water Tank Cover	<b>17.</b>	Coffee Spoon/Tamper
<b>9.</b>	Hot water/Steam Knob	<b>18.</b>	Dolce Gusto Holder

## Operating Process

1. When using the machine for the first time, remove the product from the packaging box and check if the accessories are complete.
2. Clean all the remove-able parts.
3. Run the coffee machine with clean water 2-3 times to clean the inner tubings.

**Warning :** During the first use, water may not come out from the coffee maker. You will need to turn the steam knob counter-clockwise to open the steam valve to its maximum rate and press the single shot coffee button. When the water is released from the steam wand, press the single shot coffee button again to stop the water and turn the steam knob clockwise to turn off the steam valve.

## Filling the Water Tank



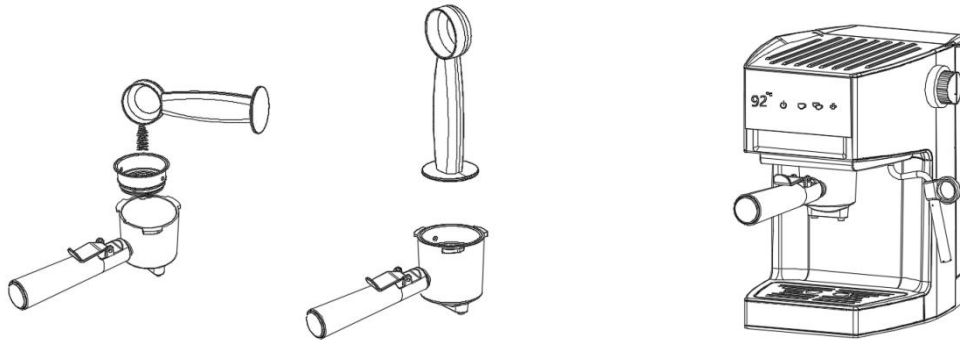
1. Open the water tank lid and remove the tank by pulling upwards.
2. Fill the water tank with clean water without exceeding the max water line. Place the tank back into the espresso machine.
3. The tank can also be filled without removing it, pouring water into the tank directly from a jug or container.
4. It is normal for there to be water in the space under the water tank.
5. Do not use the machine when there is no water in the tank. Add water in a timely manner when the water level is below the minimum level.

## Preheating the Machine

1. Plug in the machine and press the “☺” button to start the machine. If the coffee indicator light is flashing, it means the machine is preheating itself. When the temperature reaches the ideal value set and the preheating is complete, the indicator lights of the two coffee buttons will stay on, and the display screen will show “92°C” indicating that the machine is ready for use. During the preheating process, the buttons will not work.
2. Put the portafilter into the handle and buckle it into the machine from the “insert” position ; and then turn it right to the “locked” position.

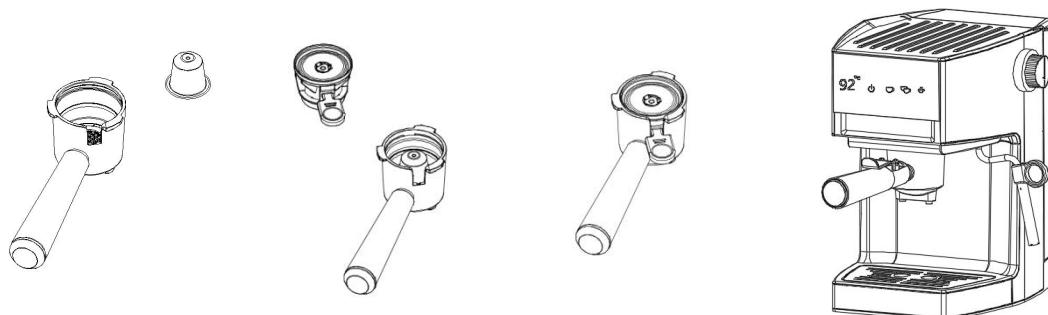
3. Place the coffee cup to be used under the filter, press the single or double cup button and your coffee will begin to pour.

## **Making An Espresso**



1. Fill the filter with coffee powder, smooth and compress it with the spoon provided.
2. Place the filter into the holder and buckle it into the coffee machine from the "insert" position and turn it right to the "locked" position.
3. Place the coffee cup to be used under the holder. Press the single or double shot button to begin pouring your coffee.
4. Allow the machine to cool for 5 minutes after making the coffee, rotate the filter holder to the left and remove it, holding the filter cup and pouring out the coffee residue accordingly.
5. Wash the filler holder and filter cup with water after cooling, cleaning the body and drip tray using a damp cloth.

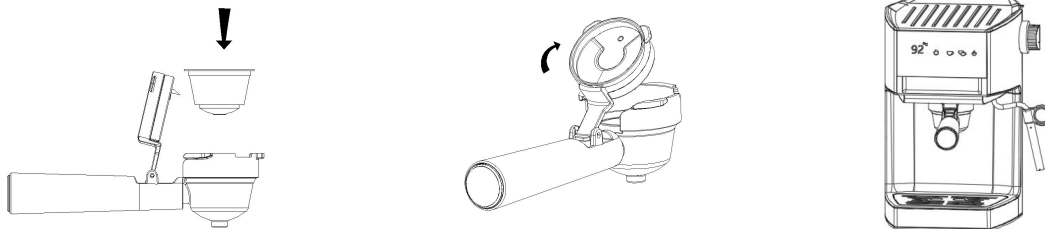
## **Using the Nespresso Capsule Attachment**



1. Place the nespresso capsule into the holder and tighten the lid and put it into the filter holder. Buckle it into the machine from the insert position and then twist it right to the locked position.

2. Refer to Step 3 – 5 under “Making an Espresso” for the remainder of the process.

## Using the Dolce Gusto Capsule Attachment



1. Put the Dolce Gusto capsule into the holder tighten the lid and put it into the filter holder. Buckle it into the machine from the insert position and then twist it right to the locked position.
2. Refer to Step 3 – 5 under “Making an Espresso” for the remainder of the process.

## Making a Cappuccino

A Cappuccino is made of Espresso + Foamed milk. First you need to make the espresso and the following content is describing the process of milk foaming.

**Note : The filter needs to be installed in place in the process of making steam.**

1. Press the steam button. Once the steam indicator light flashes, the machine has entered the steam preheating state. After the light stops blinking and the display screen of the machine displays the temperature as “120”, it indicates that the preheating is complete.
2. Pour pure milk into your cup once the steam is preheated.
3. Turn the steam knob in the counterclockwise direction. When the steam comes out, let it spray in the air to clear the hot water in the tube first. Once there is only steam coming out, you may immerse the steam tube into the milk to begin frothing your milk.

4. Once you are satisfied with the foaming of your milk, rotate the steam knob in the clockwise direction and press the steam button.
5. Pour your espresso into an empty coffee cup, and then add the foamed milk into the coffee cup.

**Warning : The steam nozzle should not be placed on the surface of the milk to avoid any splashing that may cause scalding.**

**Tips : If there are bubble in the milk foam, knock the cup to eliminate some of the large bubbles and gently shake the cup horizontally to mix the milk and foam.**

**To make coffee again after the milk has been frothed, allow the boiler to cool down or your coffee runs the risk of being burnt.**


**Note : After using the steaming function, you will note that the coffee icons and temperature icon will flash if you attempt to make another cup of coffee immediately. It is recommended to wait at least 10 minutes before using the machine again, or you may use the manual pump cooling method.**

**Manual Pump Cooling Method :** When the coffee machine is in the alarmed state, turn the steam knob in the counter clock wise direction and press the "coffee" button, hot water will flow from the steam tube. When the blinking of the coffee button slows down, press the coffee button again to stop the machine and turn the steam valve off. Wait for a moment until the 3 lights stop flashing and you can make coffee again.

### **Cleaning the Steam Tube**

1. After making the frothed milk, the steam tube needs to be cleaned with a wet cloth to avoid the remaining milk from clogging the steam tube.
2. You may also turn the steam knob on after you've made your frothed milk to clear any remaining milk from the tubes.

## Making Hot Water

1. Turn on the machine and wait for the indicator lights to stop flashing.
2. Put the cup under the steam tube and turn the steam knob to the  position and press the “coffee” button. Hot water will flow from the steam tube into the cup. When your desired amount has reached, press the “coffee” button again to turn the steam knob to the off position.

## Troubleshooting

Fault	Cause	Solution
The coffee is spilling out from the gap of the filter	The coffee powder is too fine	Replace with coffee powder that is more coarse
	Seal ring is old	Please contact our service centre
	There is coffee powder on the top of the filter cup	Clean the top of the filter cup before putting into the machine
The filter handle cannot be turned to the lock position	The coffee powder has exceeded the max amount of the filter	Decrease the amount of coffee powder
	Coffee powder has not been added and the handle cannot be turned	Please contact our service centre
Coffee is cold	The indicator light is not turned on	Operate when the indicator light is turned on.
	The machine is not preheated	Preheat the coffee machine

Pump is noisy	Water tank is empty	Fill up the water tank
	Water tank is not mounted properly	Check the water tank and ensure it is mounted in the correct position.
Light Coffee	Coffee powder is not pressed flat enough	Press the coffee powder flat.
	Coffee powder is too coarse	Use dedicated espresso coffee powder.
Coffee color is too dark	Coffee powder is pressed too tight	Press the coffee powder softer
	Too much coffee powder	Reduce the amount of coffee
	Filter is clogged	Clean the filter cup
	Water outlet is clogged	Clean the water outlet
Milk cannot be frothed	Steam outlet is clogged	Clean the steam outlet using a clip and wet cloth.