

Russell Taylors

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USER MANUAL ESPRESSO MACHINE

E-WARRANTY



SCAN HERE

EM2



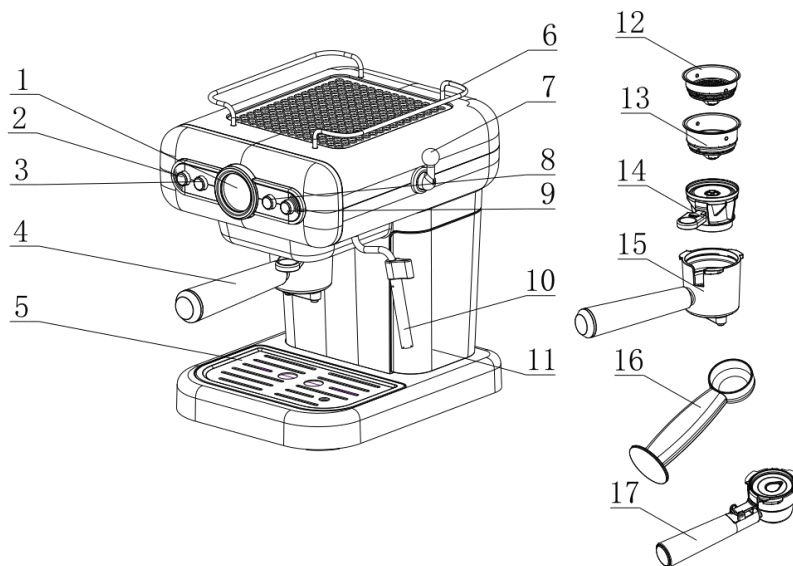
Safety Instructions & Precautions

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.

Operating Process

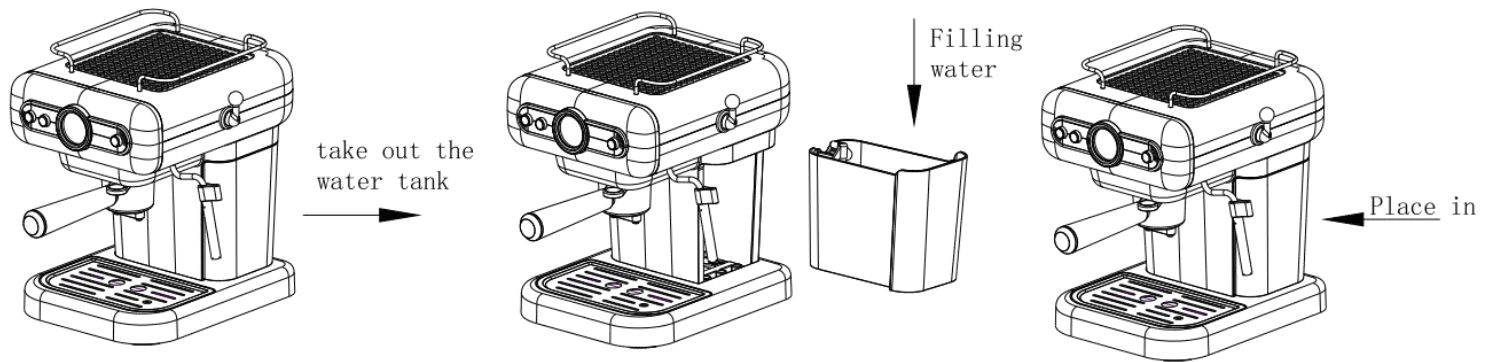
1. When using the machine for the first time, remove the product from the packaging box and check if the accessories are complete.
2. Clean all the remove-able parts.
3. Run the coffee machine with clean water 2-3 times to clean the inner tubings.

Product Components



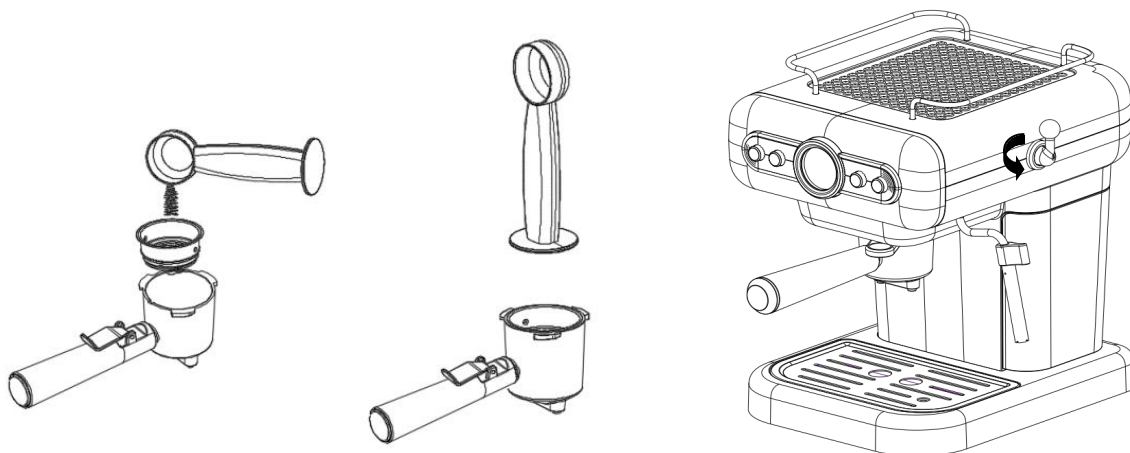
1.	Thermometer	10.	Steam Tube
2.	Power Button	11.	Water Tank
3.	Single Shot Button	12.	Filter for 1 Shot
4.	Filter Holder	13.	Filter for 2 Shots
5.	Drip Tray Cover	14..	Nespresso Capsule Holder
6.	Top Decorative Ring	15.	Filter Holder
7.	Steam Knob	16.	Coffee Spoon
8.	Double Shot Button	17.	Dolce Gusto Capsule Holder
9.	Steam Button		

Filling Up The Water Tank



1. Take out the water tank from the right side.
2. Fill the water tank with fresh water taking care not to exceed the "MAX" level. Place the water tank back into the coffee machine and gently assemble the water tank and make sure the valve at the bottom is open.
3. It is normal for there to be water in the space under the water tank. This should be dried regularly with a dry rag.

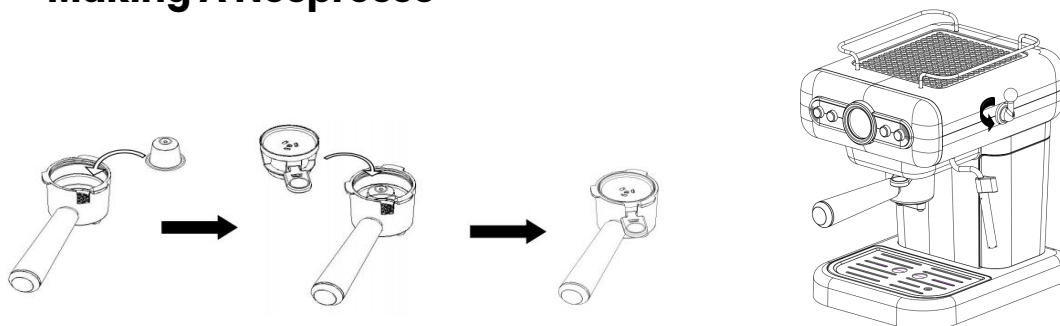
Making An Espresso



1. Fill the filter with coffee powder and then smooth it out and compress it.
2. Put the filter into the filter holder and buckle it into the coffee machine from the insert position and then turn it right into the locked position.
3. Place the coffee cup under the filter holder and when the coffee indicator stops flashing, press either the "single" or "double" shot icon to extract your coffee.

4. Cool the machine for 5 minutes after it has extracted your coffee, rotating the holder to the left and pouring out the coffee residue.

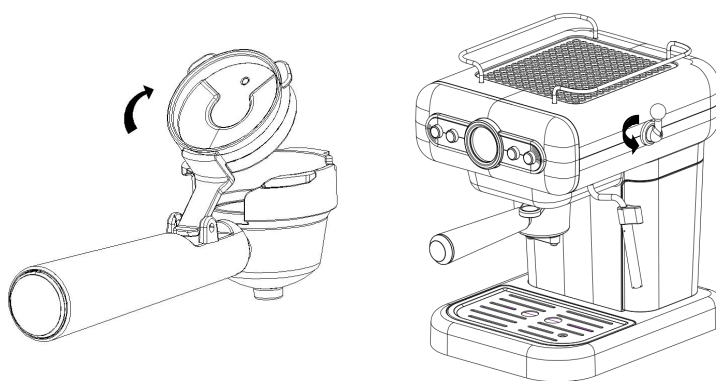
Making A Nespresso



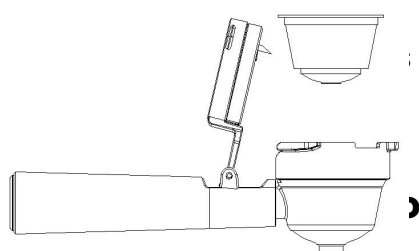
1. Put the Nespresso capsule into the Nespresso holder and buckle the holder into the coffee machine from the insert position, turning it right to the locked position.

2. The following process is the same as the “Making An Espresso” steps.

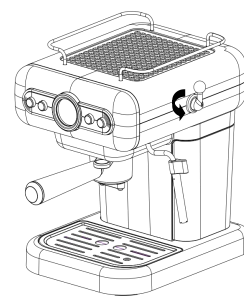
Making A Dolce Gusto



1. Put the dolce gusto capsule into the filter holder and rotating the handle to the coffee capsule, buckle it into the insert position and twist it right to the locked position.



2. The following process is the same as the “Making An Espresso” steps.



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, 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 thermometer points back between “80-120 degrees”, the machine is ready to 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 the appliance on and wait for the water to boil.
2. Press the “Single” or “Double” shot button while turning the steam knob in the anti clock wise direction. Water will come of from the steam tube.
3. To stop the water, press the “Single” or “Double” shot button again and turn the steam knob in the clockwise direction

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	Please contact our service centre

	added and the handle cannot be turned	
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.