

Russell Taylors

www.russelltaylors.co.uk

USER MANUAL ESPRESSO MACHINE EM4



E-WARRANTY



SCAN HERE

Safety Instructions

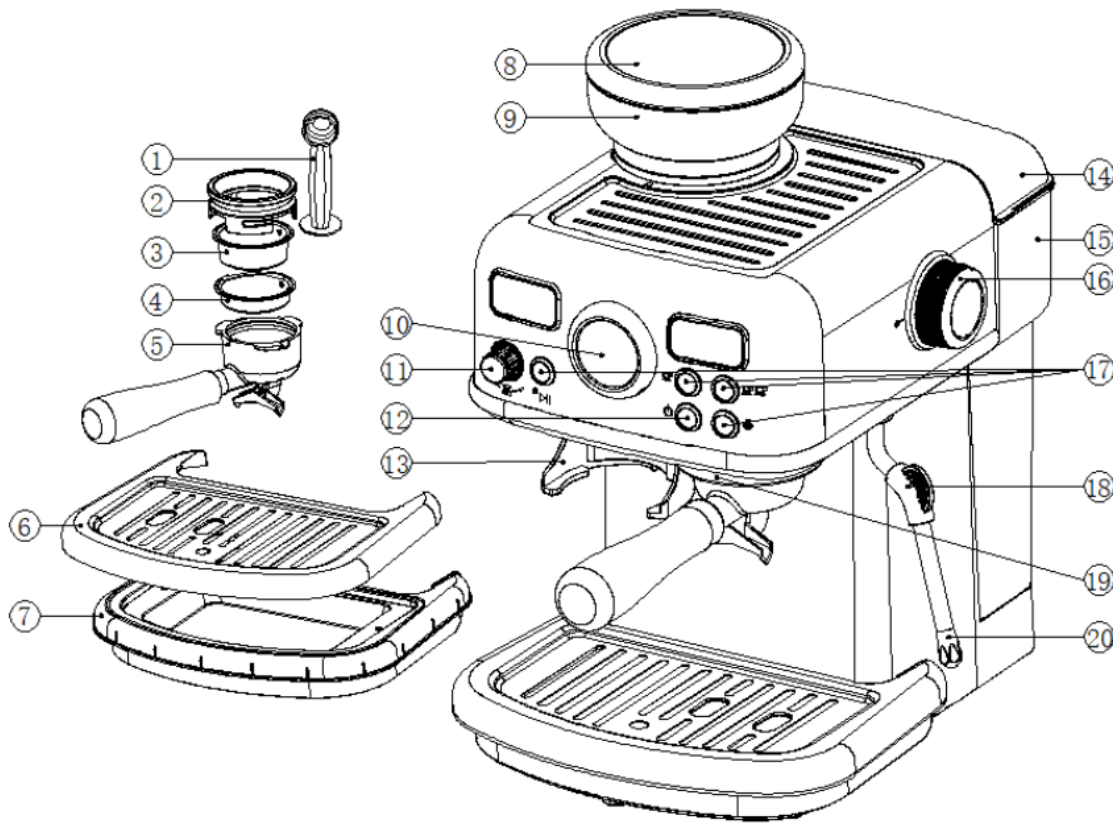
Please read this manual carefully before using the machine and follow these operations:

1. Before using, check that the voltage used matches the product nameplate.
2. The coffee machine must be connected to a grounded socket.
3. The coffee machine should be supervised when in use. Keep children and persons with reduced capacity away from the coffee machine.
4. Do not place the coffee machine on a hot surface or near an open flame to avoid damaging the coffee machine.
5. Unplug the power cord when the coffee machine is not in use or being cleaned. Allow the coffee machine to cool down before installing or removing parts or cleaning.
6. If the coffee machine malfunctions or cannot work normally for other reasons, take it to a qualified service provider for testing and repair.
7. If the power cord is damaged, to avoid danger, it must be replaced by a professional from the manufacturer, its service department, or a similar department.
8. When the coffee machine malfunctions, do not use components not provided by the manufacturer, as this may cause harm or potential danger to the user.
9. The coffee machine should be placed on a countertop or flat surface. Do not hang the power cord over the edge

of a table or counter.

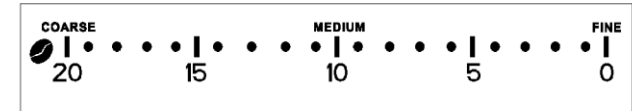
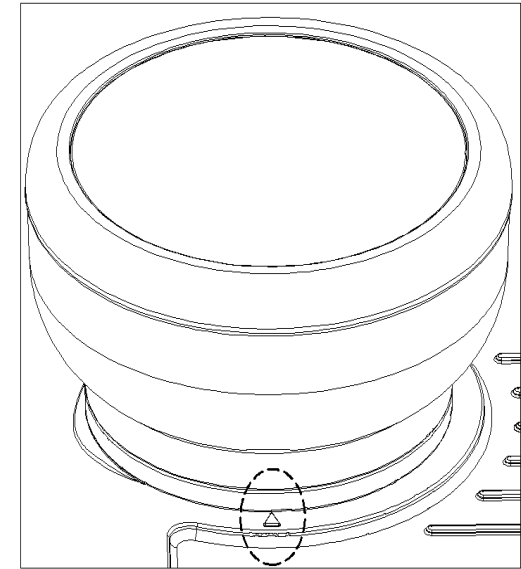
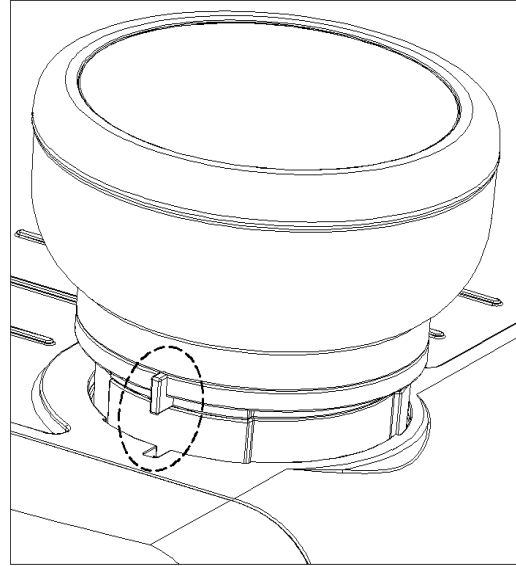
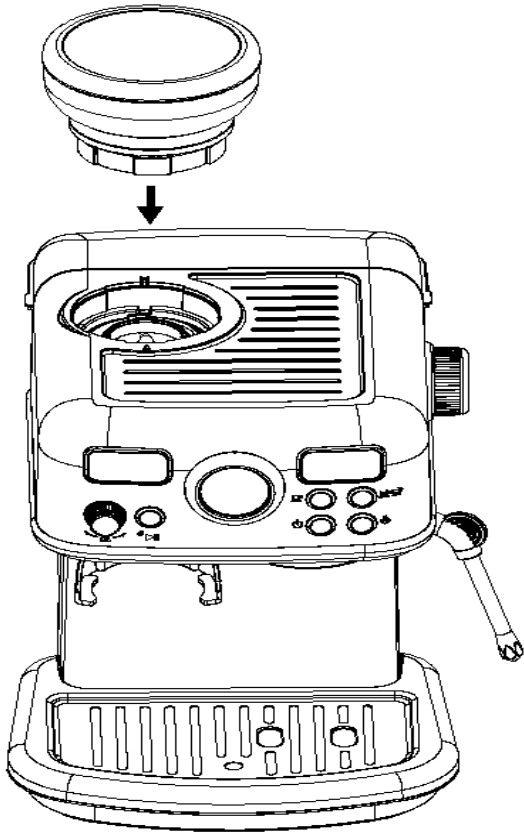
10. Ensure the power cord does not come into contact with the hot parts of the coffee machine.
11. When the coffee machine is working, some parts will heat up to high temperatures (such as steam, filter holder, steam wand nozzle, high-pressure filter funnel, etc.). Do not touch them directly during use; hold the filter handle when in use.
12. Do not immerse the coffee machine or power plug in water or other liquids.
13. Do not place the machine in an environment where the temperature is below zero, as there is residual water in the boiler and water pump, which may damage the machine when frozen.
14. When adding water to the water tank, pay attention to the maximum water level line and do not exceed the "MAX" mark.
15. In case of malfunction, defect, or suspected damage caused by the machine falling, immediately unplug the power plug and do not operate the problematic machine again.
16. This equipment is intended for household and similar applications, such as: - Staff kitchen areas in shops, offices, and other work environments; it cannot be used outdoors.
17. After reading, keep this instruction manual for future reference.
18. This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.



1	Coffee Spoon	11	Adjustment Knob
2	Dosing Ring	12	Power Switch
3	Double Cup Filter	13	Filter Holder
4	Single Cup Filter	14	Water Tank Cover
5	Filter Funnel	15	Water Tank
6	Drip Tray Cover	16	Steam Knob
7	Drip Tray	17	Function Button
8	Bean Hopper Cover	18	Steam Wand
9	Bean Hopper	19	Brew Head
10	Pressure Gauge	20	Steam Nozzle

Grinding Coffee Beans



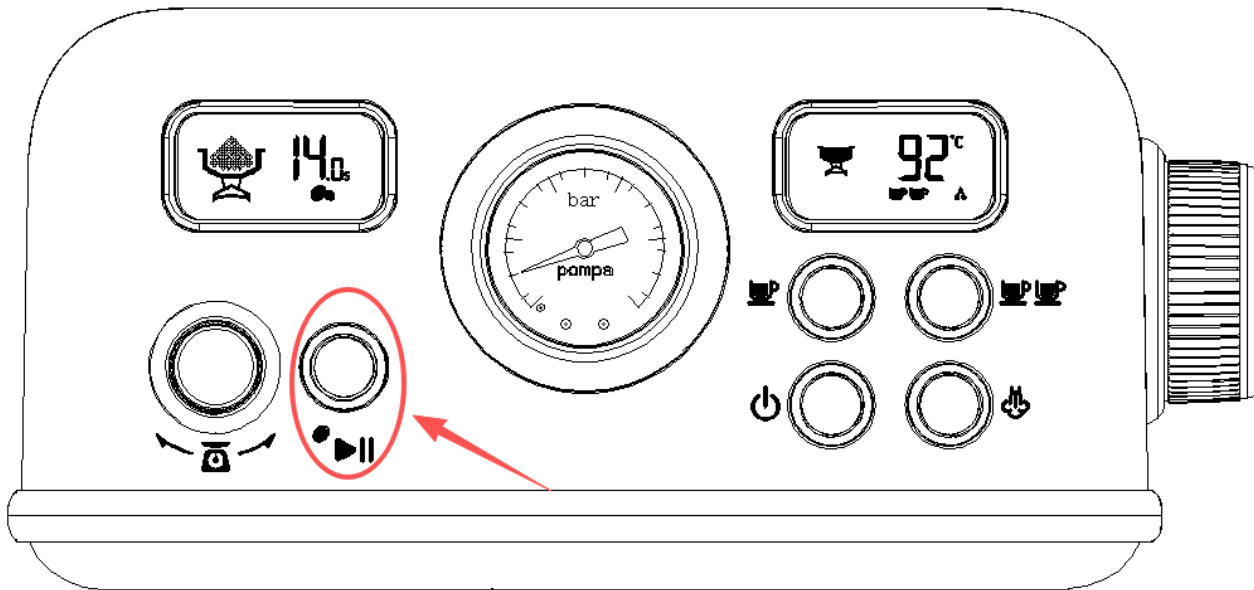
Install the bean hopper assembly into the coffee machine.

As shown above, the highlighted position is aligned. Press down and rotate clockwise to install it into the bean hopper.

The grind size scale line on the bean hopper is used to adjust the grind size. Align the scale line on the bean hopper with the mark on the top cover, at the circle mark.

Ensure the bean hopper assembly is installed in place. If the grinder button indicator light is on and the screen displays the grinding interface (as shown in the standby interface below), the grinder is ready for use.

Note: If the bean hopper assembly is not installed properly, the time on the grinding interface on the left side of the screen will flash (including the grinder button), and the grinder function button cannot be operated.



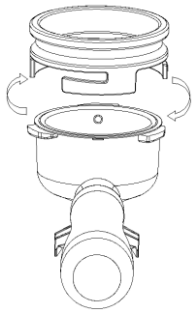
Standby Interface

1. Pour an appropriate amount of coffee beans into the bean hopper. Note that the maximum amount of coffee beans should not exceed 120g; (If the appliance is operated continuously for 5 minutes, it must rest for 30 minutes).

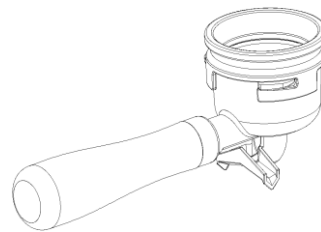
Close the bean hopper cover.

2. Rotate the bean hopper to adjust the grind size. For initial use, set it to scale 10 to grind beans, then adjust the grind size appropriately according to the extraction pressure and coffee liquid flow rate.

3. Install the powder dosing ring into the filter funnel as shown in the figure below, lock it clockwise, then place the filter funnel assembly into the filter holder.






Installation method






Completed installation status



Loaded into funnel frame status

4. The grinding time can be adjusted by rotating the knob "  ". After confirmation, press the start button "  " to start grinding the beans. It will stop automatically when the set bean grinding time is reached, or you can press the grinder button "  " to stop halfway.

Note: By pressing the rotating knob "  " once, you can select single-cup grind amount  or double-cup grind amount  . The machine defaults to 7 seconds for single-cup grind time and 14 seconds for double-cup grind time.

Grinding Tips

1. If the coffee grounds are too fine, it will cause over-extraction of coffee, possibly resulting in intermittent coffee flow or no coffee being brewed, with a bitter taste.
2. If the coffee grounds are too coarse, water will flow through the coffee grounds too quickly, leading to under-extraction of coffee, affecting the rich aroma and taste of the extracted coffee.
3. The grinder setting varies depending on the type of beans, roasting degree, and freshness; it is not fixed. Appropriate adjustments are still needed to achieve the best extraction effect.
4. For initial use of the new machine, it is recommended to set the grinder to level 10 and grind some coffee grounds to understand the coarseness of this level. If the coffee grounds are obviously too coarse, adjust the level

to a smaller value; if too fine, adjust to a larger value.

5. Adjust the grind to obtain suitable coffee grounds. Espresso grounds should look like ground pepper. Load the grounds into the coffee filter bowl and then fine-tune according to the extraction pressure.

6. Then observe the pressure gauge to see if the pressure during extraction is appropriate.

Note: It is recommended that the pressure during extraction is 8~12 bar, with a slow coffee liquid flow rate and delicate crema for the best effect. If the extraction pressure is too low or too high, adjust the grind size appropriately to achieve the best extraction effect.

Maintenance

1. To maintain the aroma of coffee and prevent ground coffee from deteriorating, empty the ground coffee container after each use.

2. Be sure to unplug the power socket before cleaning.

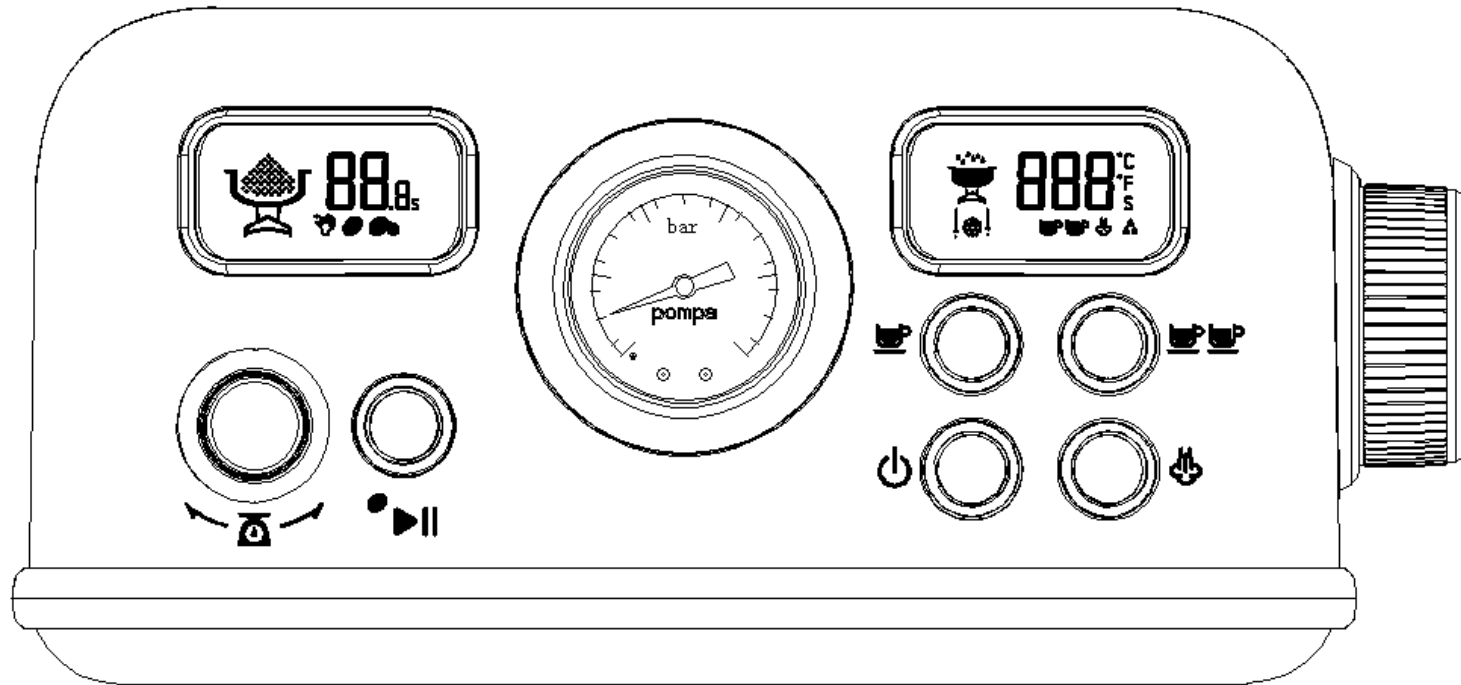
3. Never immerse the grinder, power cord, or plug in water.








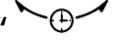
4. Do not use strong detergents or abrasive pads to clean the machine.











5. To remove the upper burr, hold the upper burr handle and rotate it counterclockwise, then lift it vertically and clean the upper burr with a cleaning brush.

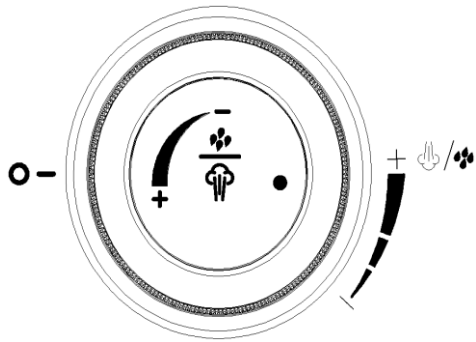
Note: For the first use of the grinder, empty running is prohibited in the range of 0-5 levels; add coffee beans before using the 0-5 levels on the grinder.

Extracting Coffee

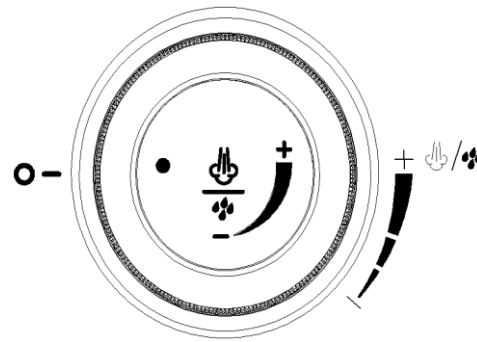


- “” Power Button : Press once to turn on the machine, the machine begins preheating and during preheating, the “” and “” indicator lights are on and the “” “” “” “” indicator lights are flashing. After preheating is completed, the above 5 lights stop blinking. Press again during or after preheating to turn off.
- “” Function Adjustment Knob : In standby mode, press and hold the knob button to switch to double-cup grinding mode, and press and hold to switch back to single-cup grinding mode. Rotate this knob to the left to decrease the grinding time, and to the right to increase the grinding time. (The original program defaults to **7 seconds** for single-cup grinding time and **14 seconds** for double-cup grinding time.)


- “▶||” Grinder Button : In standby mode, press this button to start the machine. When the coffee grounds reach the set time, the machine automatically stops working and returns to standby.
- “” Single Cup Coffee Button : In standby mode, press this button to start the machine. When the extraction reaches the set flow rate, the machine automatically stops working and returns to standby.
- “” Double Cup Coffee Button : In standby mode, press this button to start the machine. When the extraction reaches the set flow rate, the machine automatically stops working and returns to standby.
- “” Hot Water Function : Rotate to open the “” Steam/Hot Water Knob, and hot water flows out of the steam wand. Rotate in the opposite direction to close the “” Steam/Hot Water Knob, and the steam wand stops dispensing hot water.
- “” Steam Function Button : Press this button to start heating the machine. The “” icon flashes, when the temperature reaches the set value, the “” icon stays on. Rotate to open the “” switch, and steam flows out of the steam wand.




(Steam/Hot Water knob) Off position status



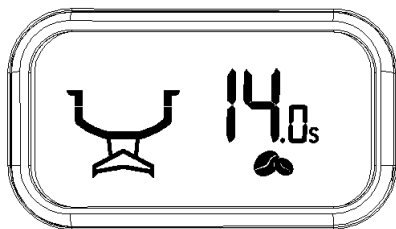
(steam/hot water knob) On position status

(Note: The Steam/Hot Water Knob “” has two working states when turned on. When the machine is in coffee mode, turning on the knob causes hot water to flow out of the steam wand; when the machine is in steam mode, turning on the knob causes steam to flow out of the steam wand.)

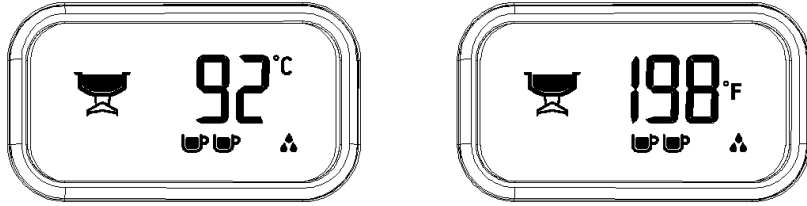
Remarks:

- When powered on, the buzzer beeps three times quickly, the Steam Knob “” icon on the screen flashes rapidly, and the screen displays Steam Knob “E-1”. This indicates that the steam knob is in the open position.

Turn the steam knob to the closed position to resolve.



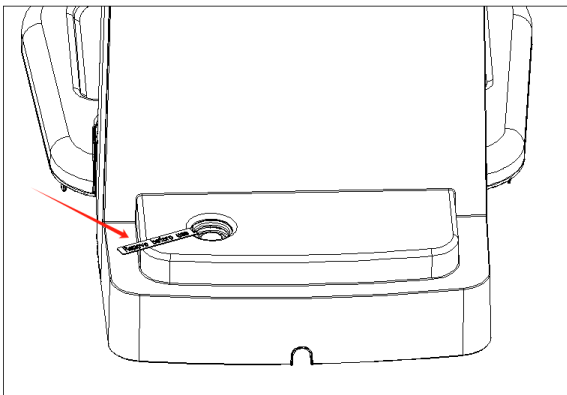
- Press and hold the “☕” Single Cup Coffee Button or “☕☕” Double Cup Coffee Button for 3 seconds to switch between Celsius and Fahrenheit.



- Restore Factory Settings: Press and hold the “▶||” and “☞” for 3 seconds (buzzer reminder), and the coffee machine restores to its factory settings.

First Use

- Unpack the coffee machine and check if the accessories are complete. Clean all detachable parts thoroughly.
- Remove the water tank and remove the red silicone cap at the water outlet of the water tank.

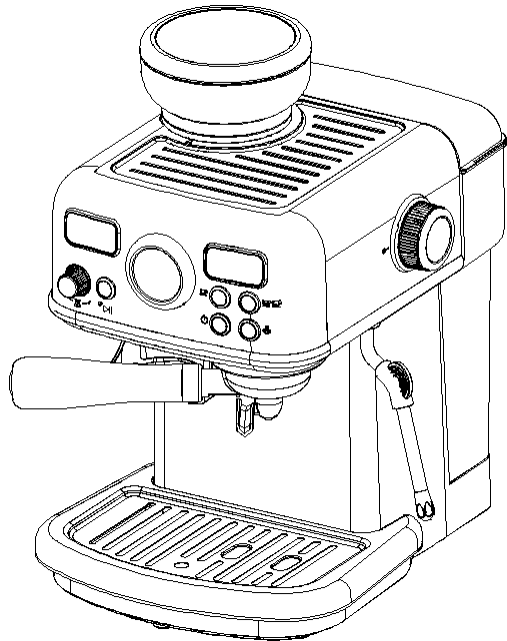


1. To ensure the pure taste of the first cup of coffee, you need to clean the coffee machine and all detachable parts.

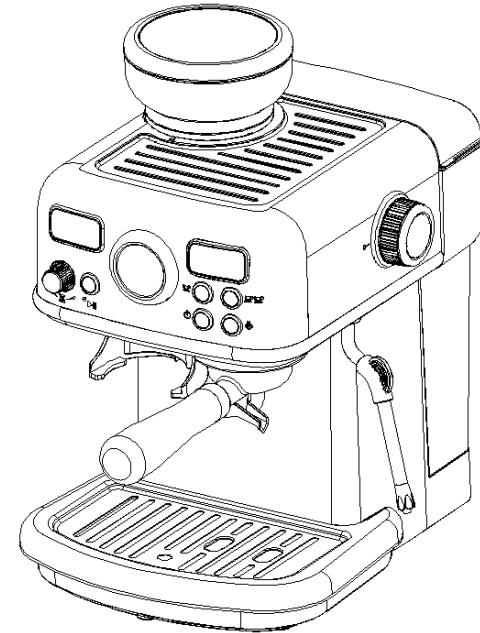
The specific cleaning steps are as follows.

2. Fill the water tank with water, being careful not to exceed the maximum water level line, then install it back on the machine and close the water tank cover.



3. Hold the upper part of the machine with one hand, hold the filter handle, and screw the high-pressure filter funnel assembly counterclockwise from position "🔓" to position "🔒". Do not add coffee grounds to the high-pressure filter funnel. (The high-pressure filter funnel must be tightened.)







"🔓" Open Position



"🔒" Locked Position

- 1) Place a coffee cup on the movable drip tray, aligned with the coffee outlet.
- 2) Insert the power cord into a grounded socket.
- 3) Press the power switch. The corresponding indicator lights are flashing, and the machine starts preheating. After the indicator lights stop flashing and stay on, preheating is completed.
- 4) Rotate to open the “” Steam/Hot Water Knob to let an appropriate amount of hot water flow out of the steam wand to clean the steam pipe. (Please note that the steam wand should be aligned with the drip tray or use a cup to catch water to avoid scalding.)
- 5) Press the double cup coffee button “”, and clean the machine pipeline. (Please note not to touch the handle water outlet to avoid scalding.)
- 6) After the water stops flowing, empty the water in the drip tray.

Making Espresso Coffee (Double Cup Coffee as an Example)

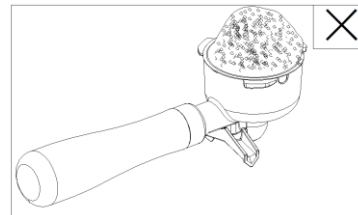
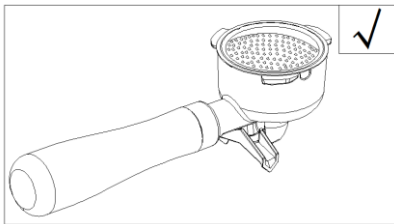
- 1) Open the water tank cover, remove the water tank, and add an appropriate amount of water, not exceeding the MAX level of the water tank.
- 2) Install the water tank back to its original position and close the water tank cover.
- 3) Plug in the power cord, press the power button “”, the indicator lights “” “” “” will flash, and the

machine begins preheating. After about 1 minute, the lights stop blinking and preheating is completed.

4) Rotate the bean hopper to adjust the grinding level to 10. Add 9-120 grams of coffee beans into the bean hopper. Install the coffee filter into the powder receiving bracket. Press the grinder button "▶" to start grinding. If there are still beans left after stopping, press the pulse grind button once to grind all remaining coffee beans.

5) Use a tamper to evenly press the coffee grounds. After pressing, remove the coffee grounds from the edge of the filter.

Note: If too much coffee grounds remain on the edge of the filter, it may cause poor sealing and water leakage.



6. Screw the filter funnel assembly counterclockwise from position "☺" to position "☹" (must be tightened).


7. Place the coffee cup on the drip tray cover, aligned with the water outlet.

8. Press the double cup coffee switch "☺☺" (Note: Add up to 10g of coffee grounds to the double cup filter), The double cup coffee indicator light "☺☺" flashes, and espresso making starts.


9. The coffee machine stops working automatically (the indicator lights "☺☺" "☺" "☹" stay on), At this time, coffee making is completed, and then remove the coffee cup.

Warning: Do not leave the coffee machine unattended during coffee making, as manual operation may be required sometimes.

10. After making coffee, rotate clockwise to remove the high-pressure filter funnel assembly, promptly clean the coffee grounds in the filter, and rinse it with hot water. Press the single cup or double cup coffee switch to discharge water to clean the water outlet, then install the clean high-pressure filter funnel assembly back to the water outlet.

11. When making single cup coffee, use the single cup coffee filter (add up to 7g of coffee grounds). Press the single cup coffee switch “

Steam Function

1. Please clean the steam wand first and align it with the drip tray. In coffee mode, press this button “

1



6. Slowly move the milk frothing cup downward while the milk is rotating, so that the steam wand tip is near the surface of the milk, and air is introduced into the milk to make milk foam easier to form.

7. Move the milk frothing cup slightly upward to make the steam wand tip go deeper below the surface of the milk, and keep the milk rotating until the desired dense milk foam is obtained. Turn the knob to the standby position, then remove the milk frothing cup from the steam wand.

Tips

1. The maximum continuous use time of the steam function is 2 minutes. After using this function, please turn the knob to the standby position.

Hot Water Function

The hot water function can be used for warming cups and dispensing hot water. To use the hot water, in coffee mode, rotate to open the “” Steam/Hot Water Knob, and hot water flows out of the steam wand. To stop hot water, rotate again to close the “” Steam/Hot Water Knob.

Tips





1. Hot water runs according to the set flow rate. After reaching the set flow rate, the machine automatically stops the hot water function. After completion, please turn the knob to the standby position.

2. When using a container to collect hot water, pay attention to the size of the container or have someone supervise the use.

Machine Program Settings

This machine has a program customization function. Users can customize single/double cup grinding time, single/double cup coffee extraction time setting, PID customized extraction temperature, and hot water flow setting. After entering the customization mode, if there is no operation within 5 seconds, the machine will exit this mode and return to standby mode.

Setting Single/Double Cup Grinding Time

- 1.** In standby mode, press the " " to select single-cup grind amount " " or double-cup grind amount " ".
- 2.** Rotate the " " to adjust the single/double cup grinding time. The machine saves the current grinding time as the default grinding time.

Setting Single/Double Cup Coffee Functions

1. Enter Coffee Settings Interface

In standby mode, press and hold the “☕” Single Cup Coffee Button or “☕” Double Cup Coffee Button for 3 seconds to enter the pre-infusion function settings interface. At this time, the indicator light of this button flashes,

and the “☕” icon on the screen flashes. Press the “⊕” again to enter the coffee extraction time interface, and

the “☕” icon on the screen flashes. After adjusting to the desired value, wait 5 seconds to automatically save and return to the standby interface.



Pre-infusion setting



Extraction volume setting






2. Setting Pre-infusion Time for Single/Double Cup Coffee






In the pre-infusion setting state, rotate the “⊕” to adjust the pre-infusion time for single/double cup coffee. The machine will automatically save the setting after adjustment.

Note: The total pre-infusion time is 5 seconds, and the set value ranges from 1 to 5 seconds.

For example: When the set value is 3 seconds, during operation, the brew head dispenses water for 3 seconds, stops for 2 seconds, and then enters normal coffee extraction

3. Setting Extraction Volume for Single/Double Cup Coffee

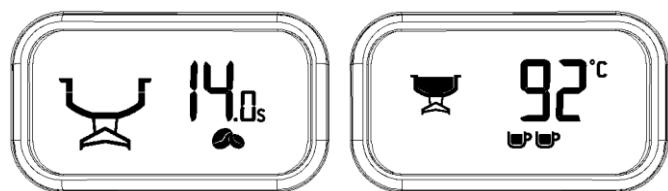
Single Cup Coffee Function Setting : Press and hold “” for 3 seconds to enter the **pre-infusion** setting for single cup coffee. Rotate “” to adjust the pre-infusion time (time range: 1~5 seconds). After adjustment, press “” once to enter the **extraction volume** setting. Rotate “” to adjust the extraction volume (range: 20~40g, this set value includes pre-infusion + extraction volume + final 5-second extension). After adjusting to the desired value, press “” again to cycle back to the pre-infusion setting interface. If no further adjustment is needed, wait 5 seconds to automatically save and return to the standby interface.

Double Cup Coffee Function Setting : Press and hold “” for 3 seconds to enter the pre-infusion setting for single cup coffee. Rotate “” to adjust the pre-infusion time (time range: 1~5 seconds). After adjustment, press “” once to enter the extraction time setting. Rotate “” to adjust the extraction volume (range: 45~75g, this set value includes pre-infusion + extraction volume + final 5-second extension). After adjusting to the desired value, press “” again to cycle back to the pre-infusion setting interface. If no further adjustment is needed, wait 5 seconds to automatically save and return to the standby interface.

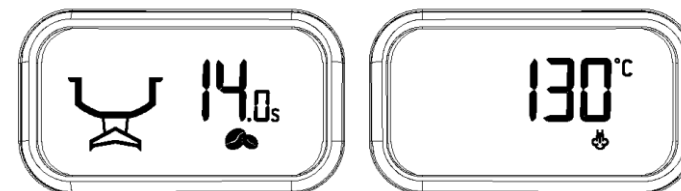
Note: The default for single cup is 30g ±10g; for double cup is 60g ±15g.

4. Coffee Temperature and Steam Temperature Settings:

When the machine has finished preheating and is in standby mode, press and hold the “▶||” and “☕” for 3 seconds to enter the coffee and hot water temperature settings interface. Rotate “☕” to adjust the temperature (temperature range: 25°C, 90~95°C, **factory default: 92°C**). After adjustment, press “☕” once to enter the steam temperature settings interface. Rotate “☕” to adjust the steam temperature (temperature range: 130~150°C, adjusted in increments/decrements of 5°C, **factory default: 130°C**). After adjusting to the desired value, wait 5 seconds to automatically save and return to the standby interface. (If you press “☕” again, it will cycle back to the coffee and hot water temperature settings interface.)



Coffee temperature setting interface



Steam Temperature Setting Interface

Note: Temperature setting range: 25°C (cold brew coffee temperature), 91~95°C (normal extraction coffee temperature range), 130~150°C (normal steam temperature range)

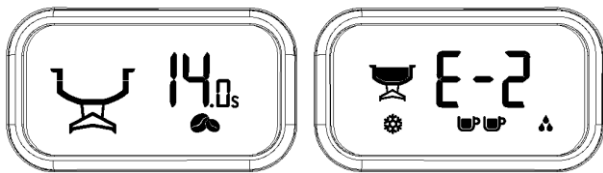
5. Hot Water Volume Setting:

When the machine has finished preheating and is in standby mode, press and hold the “☕☕” and “☺” for 3 seconds to enter the hot water volume settings interface. Rotate “☺” to adjust the volume (hot water range: 150g, 200g, 250g, 300g **factory default water volume: 150g**)

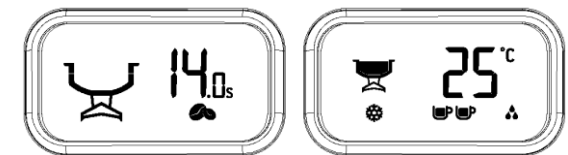
Other Function Descriptions

1. High Temperature Reminder

In standby mode, set the coffee extraction temperature to 25°C (cold brew function). The screen displays “E-2”, and the “⚙️” icon flashes to indicate a high temperature reminder. At this time, press the “💧” Hot Water Function Button to let the boiler discharge hot water to cool down. When the screen displays “25°C”, it indicates that cooling is completed, and you can start making cold brew coffee.



High Temperature Reminder Interface






Cold Brew Function Standby

Interface

Remarks: In the cold brew function standby state, when the coffee extraction temperature is set to the heated extraction function (91~95°C), the machine will re-heat and return to the standby state at the set temperature after preheating is completed.

2. Grinder Micros witch Open Circuit

In standby mode, the " Grinding icon on the left side of the display and the " button flash. In this state, pressing the " button will not activate the grinder. Please refer to the previous "**Grinding Coffee Beans**" to check if the bean hopper is installed in place. If it is installed in place but the reminder still appears, please contact the authorized service center.

Cleaning and Maintenance

1. Overall Cleaning

- ① Before cleaning, disconnect the power plug and allow the coffee machine to cool down completely.
- ② Use a clean damp cloth to clean the stainless steel surface.

Note: Do not use alcohol or solvents, and do not immerse the machine in water for cleaning.

- ③ Use a dedicated coffee machine brush to clean the water outlet and the internal sealing ring.


④ Remove the high-pressure filter funnel assembly by rotating clockwise, discard the coffee grounds inside, then clean the filter screen and filter funnel.

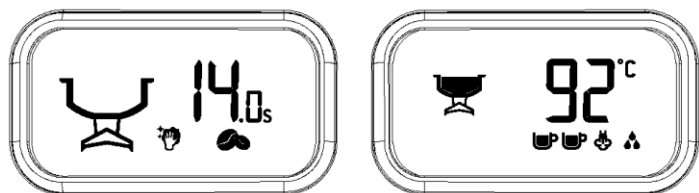
⑤ Wash all accessories in water and dry them thoroughly.

⑥ Empty and clean the drip tray and drip tray cover regularly.

⑦ Clean the water tank regularly.

2. Descaling Reminder and Operation Instructions:

This product is equipped with a descaling reminder function: When the system detects that the machine has been used 100 times, the “” descaling icon in the lower left corner of the screen is displayed to remind the user to perform descaling, which requires user cooperation to complete.



(1) Descaling Instructions

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

Descaling can be done with:

A. Coffee machine descaling tablets

B. Liquid descaling agent

C. White vinegar and warm water

(2) Descaling Cycle: The descaling cycle takes approximately 10 minutes to complete.

Note: Before starting the descaling program, please complete the following descaling preparations and then run the descaling program.

① Descaling Preparation

Add the solution to the water tank (choose one of methods A/B/C)

A. Add 1 liter of water into the water tank. Add descaling tablets and wait for them to dissolve completely.

B. Add half a cup of liquid descaling agent to the water tank, then inject 1 liter of warm water, and allow the solution to mix thoroughly.

C. Add 1.5 tablespoons of white vinegar to the water tank, then inject 1 liter of warm water, and allow the solution to mix thoroughly.

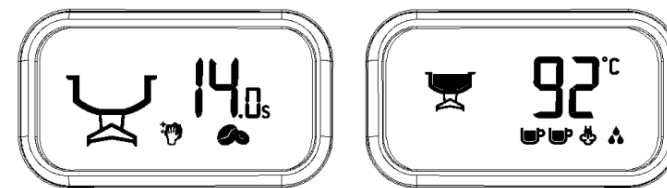
② Place Containers

Place a 1-liter container under the brew head and a 1-liter container under the steam wand.

After completing the above steps, you can start the descaling program as follows:

In standby mode, press and hold the “☕” and “💧” to enter the descaling program, and the cleaning interface is displayed

enter the (as shown in



the figure below).

Step 1: Descaling

(1) Press any single/double cup button to start the water pump to discharge hot water, cleaning the boiler and internal pipelines. This process takes about 1 minute (after completion, the buzzer beeps once to prompt the next step).

(2) Turn on the steam knob to start working, cleaning the boiler and internal pipelines. This process takes about 2 minutes (after completion, the buzzer beeps once to indicate that **descaling** is completed).

(3) Turn the steam knob to the closed position.

Step 2: Cleaning Preparation

Important: Before the descaling program exits automatically, please complete the following tasks within about 3 minutes;

(1) Pour out the remaining descaling solution, rinse the water tank with clean water, then add more than 1.5 liters of clean water to the water tank.

(2) Empty the drip tray and the water-receiving container and put them back in place.

Step 3: Start Cleaning

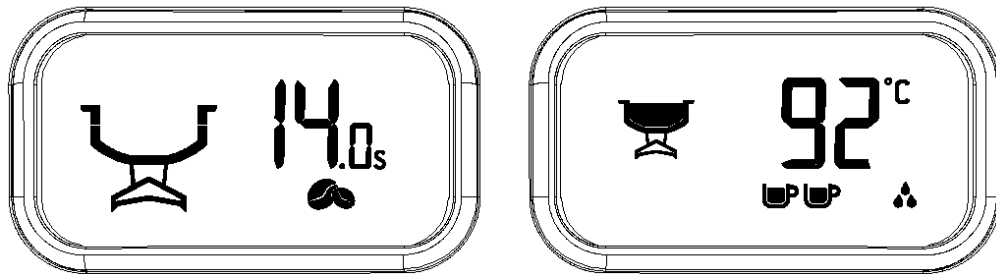
(1) Press any single/double cup button to start the water pump to discharge hot water, cleaning the boiler and internal pipelines. This process takes about 1 minute (after completion, the buzzer beeps once to prompt the next step).

(2) Turn on the steam knob to start working, cleaning the boiler and internal pipelines. This process takes about 2 minutes (after completion, the buzzer beeps **three times** to indicate that **cleaning** is completed).


(3) Turn the steam knob to the closed position.

(4) Turn the steam knob to the closed position. Cleaning is completed, return to the standby screen, and the cleaning icon is not displayed.

If there is no operation for 20 seconds, it will automatically return to the standby interface. At this time, since the steam handle is in the open position, the screen will display E-1 prompt. Turn the steam handle to the closed position to clear it and return to the normal standby interface.



Screen Display

Display Screen	Reason	Solution
	<p>The micro switch of the grinding module is open-circuited.</p>	<ol style="list-style-type: none"> 1. Check if the bean hopper assembly is installed in place with the coffee machine. 2. If it is installed in place but the screen still flashes, please contact the authorized service center.
<p>E-1</p>	<p>The steam knob is not closed when the machine is turned on or the micro switch circuit is open-circuited.</p>	<p>Tighten the steam knob or contact the authorized service center.</p>
<p>E-2</p>	<p>In standby mode, the coffee extraction temperature is set to cold brew function, and the machine gives a high temperature reminder.</p>	<p>Refer to the high temperature reminder operation: At this time, press the single cup coffee button or double cup coffee button to let the brew head discharge hot water to cool down. When the screen</p>

		displays 25°C, it is completed.
E-3	The thermistor of the coffee module is open-circuited.	Please contact the authorized service center.
E-4	The thermistor of the coffee module is short-circuited.	Please contact the authorized service center.
E-5	The fuse of the coffee module is blown or the boiler does not heat due to circuit board failure.	Please contact the authorized service center.
E-6	The zero-crossing circuit of the circuit board is invalid.	Please contact the authorized service center.
E-7	Abnormal detection of water shortage by the water tank flow meter.	<ol style="list-style-type: none"> 1. Check if the water tank is short of water or if the water tank is installed in place. 2. If E-7 still appears during operation after the above check, please contact the service center.
No display	Standby for more than 20 minutes	Reset and turn on the power switch again.

Troubleshooting Guide

Fault	Reason	Solution
The machine does not dispense water or dispenses too little water.	The water tank is empty.	Add water to the water tank and dispense hot water until continuous hot water flows out of the steam wand.
	The input voltage or frequency does not match the nameplate.	Use the voltage and frequency that match the nameplate.
	Machine malfunction.	Please contact the authorized service center.
The machine does not produce steam.	The steam wand nozzle is blocked.	Use a needle to clear the deposits in the nozzle.
	The water tank is empty.	Add water to the water tank and dispense hot water until continuous hot water flows out of the steam wand, then produce steam.
	Machine malfunction.	Please contact the authorized service

		center.
Coffee overflows from the edge of the filter funnel seal.	Excessive coffee grounds are put into the filter screen.	Turn off the machine and let it cool down. Clean the residual coffee grounds on the filter funnel seal and put an appropriate amount of coffee grounds for making.
	There are residual coffee grounds on the filter funnel seal.	Turn off the machine and let it cool down. Clean the residual coffee grounds on the filter funnel seal.
	After multiple operations, the hot water temperature is high, causing vaporization.	Turn off the power and restart the machine after it cools down.
	The problem persists after performing the above operations.	Please contact the authorized service center.
Coffee does not come out or flows out too slowly.	The coffee grounds added are too fine, blocking the filter screen.	After rinsing, replace with slightly coarser coffee grounds.
	The filter cup holes are blocked.	Clean the holes at the bottom of the filter screen with a brush or needle and rinse

		with clean water.
	The filter plate is blocked.	Remove the filter plate with a screwdriver, clean the holes at the bottom of the filter screen with a brush or needle.
	The water tank is not inserted properly.	Insert the water tank in place.
Water leaks from the bottom of the coffee machine.	The drip tray is full.	Clean the drip tray.
	Machine malfunction.	Please contact the authorized service center.
The coffee machine does not work.	The power cord plug is not inserted properly.	Insert the power cord plug properly.
	The thermistor is open-circuited or short-circuited.	Please contact the authorized service center.
	Machine malfunction.	Please contact the authorized service center.
The steam from the steam wand	The steam indicator light is flashing.	Steam can only be dispensed when the

nozzle cannot froth milk.		steam indicator light is on.
	The container is too large or has an inappropriate shape.	Use a tall, narrow cup or a professional latte art cup.
	Skim milk is used.	Use whole milk.