

# Russell Taylors

E-WARRANTY



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## USER MANUAL ESPRESSO MACHINE

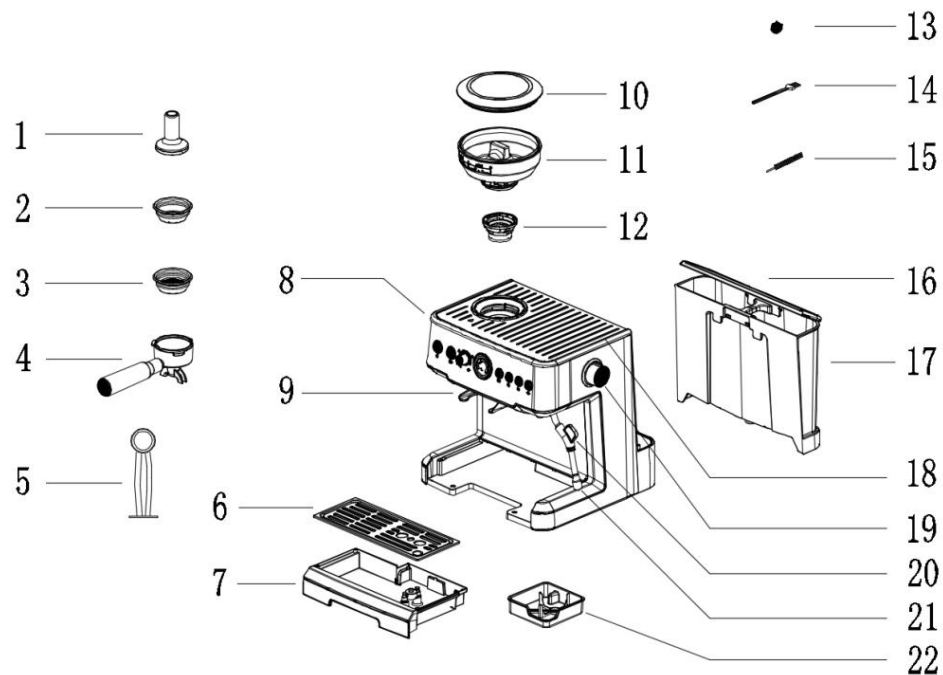


**EM5**

## **Safety Instructions & Precautions**


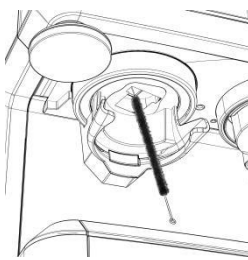

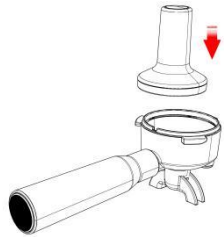
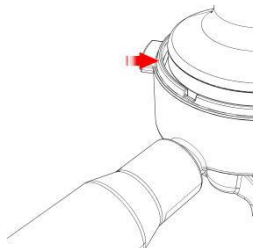
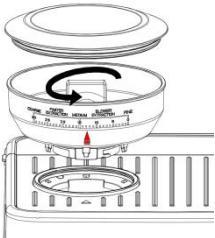
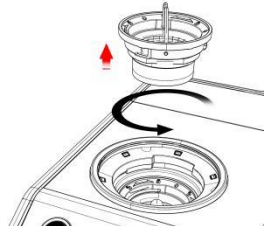

1. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning the use of this appliance in a safe and responsible way. Cleaning and user maintenance should not be made by children. Keep the appliance and its cord of reach of children.
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.

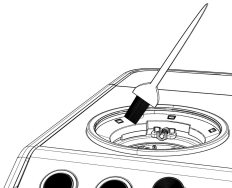
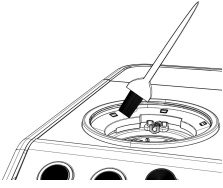

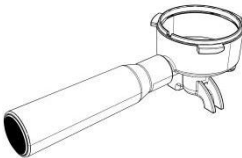
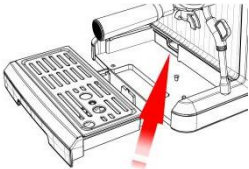

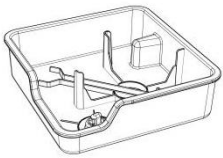

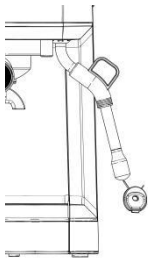
## Product Components



1	Powder Hammer	12	Grinder
2	Filter for 1 Shot Coffee	13	Steam Nozzle Through-Hole Needle
3	Filter for 2 Shot Coffee	14	Cleaning Brush
4	Funnel	15	Round Brush
5	Spoon	16	Water Tank Cover
6	Drip Tray Cover	17	Water Tank
7	Drip Tray	18	Cup Warmer
8	Control Panel	19	Steam Knob
9	Powder Bracket	20	Steam Pipe Handle
10	Coffee Bean Grinder Cover	21	Steam Pipe
11	Coffee Bean Grinder Container	22	Storage Box

## Accessories Description

Accessory name	Description	Picture		
Round brush	It is mainly used to clean the powder output channel from the outside			
		1	2	
Powder hammer	It is mainly used for compacted coffee powder			
		1	2	3 When the edge of the powder hammer is level with the filter mesh mouth, the amount of powder is most suitable
Cleaning brush	It is mainly used to clean the grinding system. Remove the grinding box first, then remove the grinding wheel, and use the cleaning brush to clean the powder chamber and powder output channel			
				Use the cleaning brush to clean the coffee powder that remains between the teeth of the grinding wheel

		1	2	3
				
Filter cup and funnel	<p>1. The filter cup is used to hold the coffee powder</p> <p>2. The funnel is used to hold filter cups and make single and double cups of coffee</p>	4	5	
				
Storage box	It is mainly used to store filter cups, cleaning brushes and steam nozzle through-hole needle	1	2	
		 <p>Remove the drip tray to remove the storage box</p>	 <p>Put the items in the storage box</p>	
Steam nozzle through-hole needle	After the steam pipe is blocked, the steam nozzle through-hole needle can be used to open the hole	1	2	3
				
		1	2	

## Operating Process

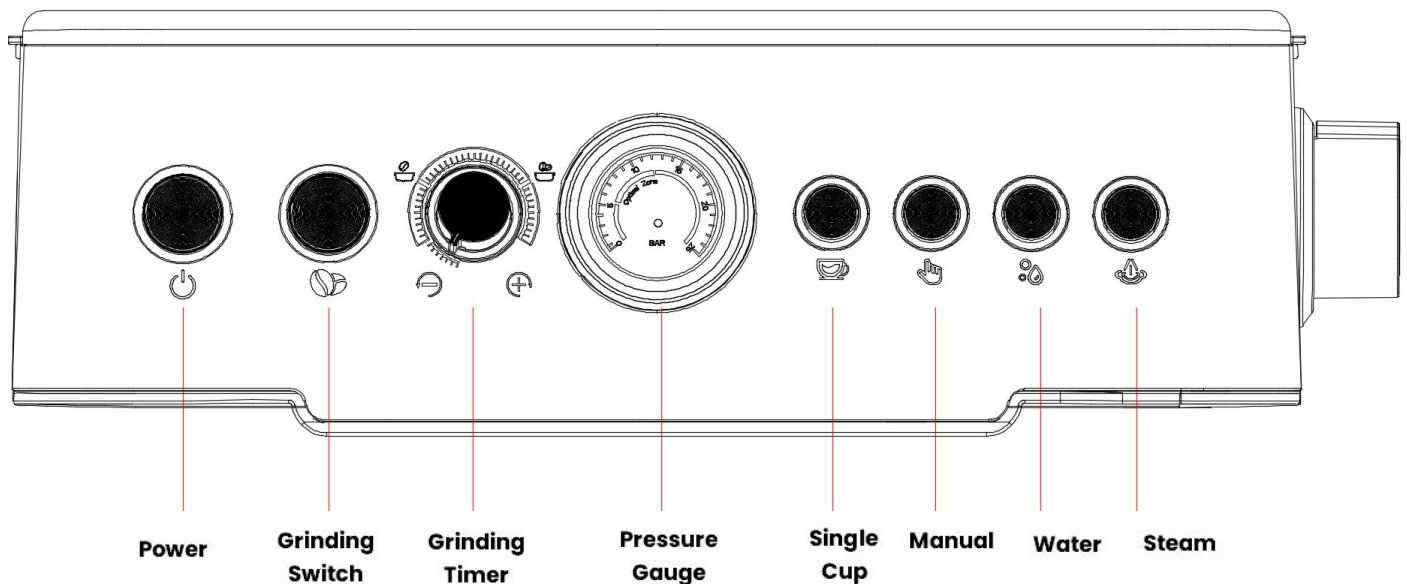
### ***First-time usage***

1. Take the coffee machine out from the packaging and make sure all the accessories are complete.
2. Clean all the remove-able parts.
3. Clean the coffee machine with clean water for 2-3 times according to the coffee making process. Coffee powder is not necessary for cleaning the machine.

**Warning :** During the first use, the machine may not produce water as it has entered the water-deficient protection state. You will need to run the coffee machine for up to 3 cycles until it water. Simply turn the coffee machine on and press the single shot coffee button.

If it does not produce any water after 3 cycles, please contact our customer support team.




### **Operating Panel Illustration**

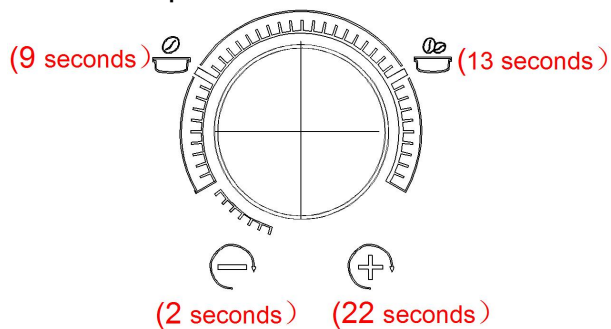


## Filling the water tank

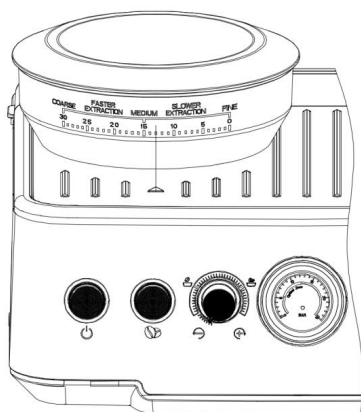
1. Open the water tank lid and take out the tank by pulling upwards.
2. Fill the tank with clean water and do not exceed the max level.
3. You can also fill the water tank without removing it, by pouring water directly from a jug.

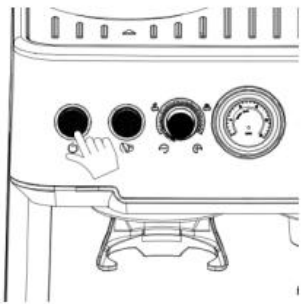

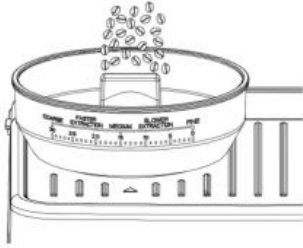
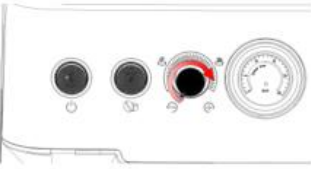
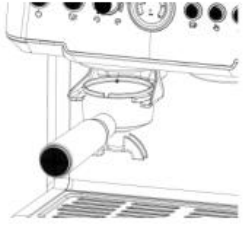
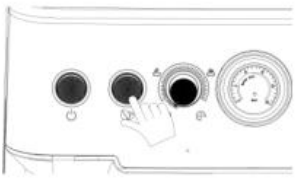
## Grinding Function

1. While the machine is plugged in, three indicators  and  and  will be turned on, indicating that the grinding function is ready.
2. The grinding time is a minimum of 2 seconds, while a single cup is 9 seconds and a double cup is 13 seconds. The maximum time for the grinder is 22 seconds.



The default grinder gear for single cup is 13-15 while a double cup is 11-13.



			
<p><b>Press the power button</b></p>	<p><b>Remove the cover from the bean box</b></p>	<p><b>Add coffee beans</b></p>	<p><b>Adjust the grinding time</b></p>
			
<p><b>Place the funnel with the filter cup on the powder receiving bracket</b></p>	<p><b>Press the grinding button to start the grinding</b></p>		


**Warning :** The grinding system only allows grinding coffee beans. Other substances are not allowed. It is recommended to use moderately roasted beans and make sure the beans are clean and sealed from moisture.




## Espresso Extraction Guide

You can adjust the grinding amount and thickness of the coffee powder and force of the pressing powder to brew espresso suiting your taste.


## Standard Extraction

	1. It has golden grease 2. Espresso is dark brown 3. The fat floats on the caramel-colored layer of espresso	Grinding thickness degrees	Force of pressing powder	Coffee powder amount	Time	Coffee amount
		Moderation	Moderation	Single cup: 14-16g Double cup: 18-20 g	Single cup: 35-45 seconds Double cup: 60 seconds	Single cup: 36-46mL Double cup: 75-85mL

### Weak Taste (Insufficient Extraction)

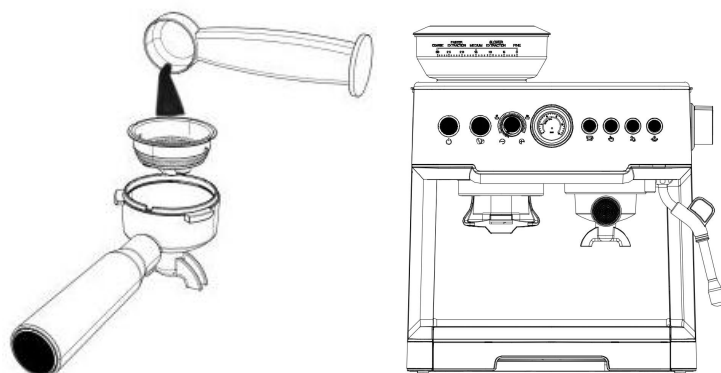
Too weak taste (insufficient extraction)						
	1. The grease is thin and white, and the coffee has a light taste	Grinding thickness degrees	Force of pressing powder	Coffee powder amount	Time	Coffee amount
	2. The flow rate is too fast, and the outlet volume increases  3. Espresso is light brown	Too coarse	Applying too little force	Too little	Single cup: Within 35 seconds  Double cup: 60 seconds	Single cup: >46mL  Double cup: >85mL
Solution: 1. Adjust the finer coffee powder; 2. Add more coffee powder; 3. Increase the force of pressing powder						

## Bitter Taste (Over-extracted)

Bitter taste (over-extracted)						
	1. The grease is small and black, and the coffee is heavily burnt 2. The flow rate is too slow, and the outlet volume decreases 3. Espresso is dark brown	Grinding thickness degrees	Force of pressing powder	Coffee powder amount	Time	Coffee amount
		Too fine	Applying over force	Too much	Single cup: More than 45 seconds Double cup: 60 seconds	Single cup: < 46mL Double cup: < 85mL
Solution: 1. Adjust the coarser coffee powder; 2. Add less coffee powder; 3. Reduce the force of pressing powder						

1. Fill up the water tank with an appropriate amount of water.
2. Plug in the machine and press the "⏻" and at this time, "⏻" "☺" "☹/☺" will turn on.
3. The four icons "☺" "☹" "☹" "☹" will begin to flash indicating that the machine is warming up. Once the four icons stop flashing, warm up is complete.
4. Place the filter into the holder and attach it to the coffee machine from the inserted position, rotating it to the right to the "locked" position.
5. Place the coffee cup under the funnel and press the coffee button to preheat the machine and begin the brewing process.
- 6.

## Making an Espresso



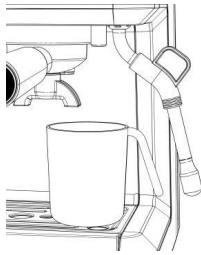
1. Load the coffee powder into the filter and press it flat.
2. Place the filter into the holder and place it into the holder and attach it to the coffee machine from the inserted position, rotating it to the right to the "locked" position.
3. Place the coffee cup under the funnel and press the single cup button to extract the coffee when the icons stop flashing.
4. Using the single cup icon, it corresponds with 1 cup of coffee and the machine will stop once the coffee is extracted.
5. By pressing the manual button, you may control how much coffee is extracted and press the button once more to stop the machine.

## **Making a Cappuccino**

1. Turn on the espresso machine and the four indicator lights "☕" "☞" "💧" "☺" will begin to flash indicating that the machine is warming up. Once the four icons stop flashing, warm up is complete.
2. Pour your milk into a cup and set aside until the steam has been preheated.
3. Turn on the steam knob by twisting it in a counterclockwise direction. First, place an empty cup beneath the steam nozzle to clear out any hot water remaining in the pipe.
4. Then, immerse the top of the steam pipe into the milk and turn the steam knob to the maximum position and gradually move the top of the steam pip close to the surface of the milk. The milk will form a vortex inside the cup, indicating that air is entering the milk.
5. You may make a deep immersion of the steam pipe into the milk when the froth is rich enough.
6. Next, pour the espresso into the coffee cup and then pour the frothy milk into the coffee cup. Now, the cappuccino is ready.

## **Making Hot Water**

1. Turn on the espresso machine and the four indicator lights "☕" "☞" "💧" "☺" will begin to flash indicating that the machine is warming up. Once the four icons stop flashing, warm up is complete.
2. Place the mug that can hold hot water underneath the outlet




3. Press the Hot Water button “☁” and the water will flow out from the steam pipe at this time. Press the button again to stop the water.

## Descaling and Maintenance

1. When the machine has poured out 500 cups of coffee, there will be a descaling prompt. The 3 key indicators of the machine will flicker as a notice to clean the machine. They will only be extinguished after the descaling cleaning function is completed.

2. Press the “☁” for 5 seconds to enter the descaling and cleaning function after it has been preheated. At the time, the “☁” button will flicker. After the descaling function is completed, the buzzer will stop after 3 beeps.

Indicator light	Meanings of indicator light
Four indicator lights of “☕”, “☞”, “☁” and “☺” flicker slowly	It indicates that the coffee machine begins to preheat.
Three indicator lights of “☕”, “☞” and “☁” flicker quickly	1. It is the descaling prompt. Please conduct the descaling function or restore the factory settings
	2. Please contact the special service center in terms of failures such as the coffee boilers NTC short circuit or the open circuit.
Three indicator lights of “☕”, “☞” and “☁” flicker quickly for three times	Water shortage protection
The indicator lights of “☕”, “☞”, “☁”, “☺” and “☷” stop flashing	It indicates corresponding functions are available

 "Quick flicker"	1.It indicates that the steam knob has entered into the preheating mode through the "☺" key under the rotating state, which is a prompt for you to close the steam knob
	2. Please contact the special service center in terms of failures such as the steam boilers NTC short circuit or the open circuit.

## Troubleshooting

Faults	Reason analysis	Solutions
The coffee spills out from the clearance of the funnel	There are sundries in the sealing ring	Clear off the sundries in the sealing ring
	The coffee powder is too fine	Please replace the coffee powder with thicker coffee powder
	The coffee powder is too compact and tight	Please compact the coffee powder softer.
	The sealing ring is abrasive	Please contact the authorized service center
The coffee handle cannot rotate to the locked position	The coffee powder has exceeded the maximum scale of the funnel	Reduce the amount of the coffee powder
	There is no coffee powders. In addition, the handle does not rotate to the correct position	Please contact the authorized service center
	There are sundries in the sealing ring	Clear off the sundries in the sealing ring
	The coffee powder is too fine	Please use thicker coffee powders instead
Cold coffee	The operation is conducted when the indicator light is on	Please contact the authorized service center in case the coffee boiler cannot be heated
	The coffee cup is not preheated	Please preheat the coffee cup
The pump is too noisy	There is no water in the water tank	Please add the water into the water tank
	The water tank is not installed correctly	Please install the water tank correctly
Weak coffee	The coffee powder is not flat enough through the compacting	Please flatten the coffee powder again
	The coffee powder is not enough	Please add the coffee powder
	The coffee powder is too coarse	Please use special espresso powder
The color of the coffee is too dark	The coffee powder is too compact and tight	Please compact the coffee powder softer.
	The amount of the coffee powder is too abundant	Please reduce the amount of coffee powders
	The filter mesh is blocked	Please clean the filter mesh
	The coffee powder is too fine	Please use the correct coffee powders
	The water outlet is blocked	Please clean off the water outlet
Coffee can be made in normal conditions. However, the milk froths cannot be made	The steam port is blocked	Please clean off the steam port with paper clips
		Please add right amount of vinegar into the water tank
	What comes out is the water	Please contact the authorized service center



		in case the steam boiler is not heated
There is no water flowing out from the pump	The water tank is not installed sincerely and meticulously	Please install the water tank sincerely and meticulously
	The water cannot be extracted due to the air in the pipe	Please operate the coffee-making function repeatedly. Please contact the authorized service center if the water has not been extracted yet
There are no coffee powders	There are no coffee beans in the bean box	Please fill the bean box with coffee beans
	The powder channel of the bean grinding system is blocked	Use cleaning brush to clean the powder cavity and powder channel
The amount of the coffee powders is too large or small	The grinding gear or the grinding time is not correct	Please adjust to the correct grinding gears and grinding time
A harsh abnormal sound arises in the process of grinding	There is a blockage or a foreign matter in the coffee grinder	Please stop the grinding function immediately and use the brush to clean the powder cavity and powder channel
The pressure gauge does not work	The coffee powder is too coarse	Please use special espresso powders
	Expired old coffee powders have been used	Please use special espresso powders
	The coffee powder is not enough	Please add the coffee powders