

anko

Espresso Coffee Maker

CM5013EA-SA

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

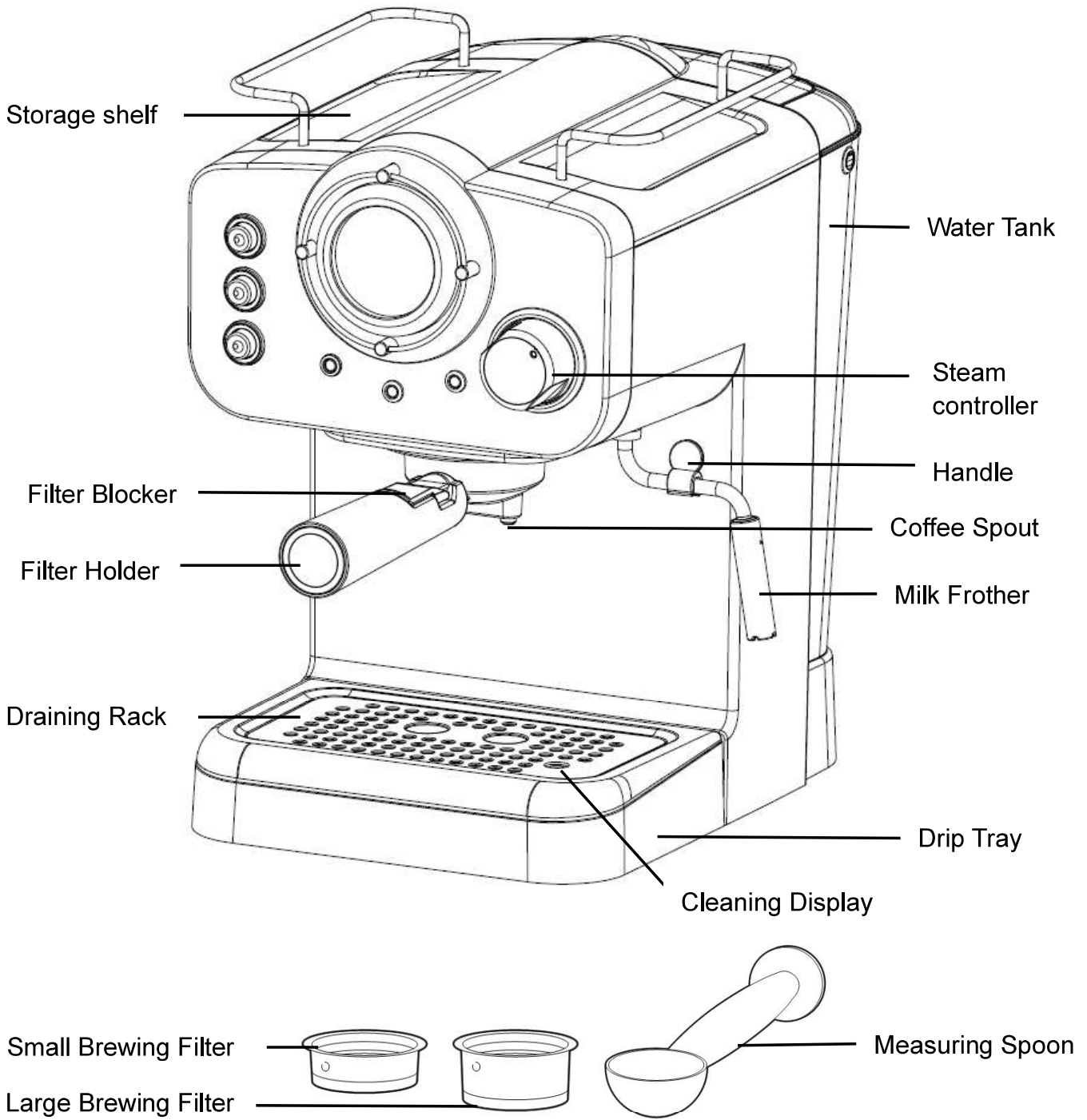
IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. If the supply cord is damaged, it must be replaced by qualified electrical person to avoid a hazard or the product must be disposed.
5. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
6. Remove the supply cord plug from the wall outlet before cleaning and when not in use. Allow the appliance to cool down completely before taking off, attaching components or before cleaning.
7. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. For electrical safety, have it checked by a qualified electrical person.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Place the appliance on flat surface or table, do not hang the power cord over an edge of table or counter.
10. Ensure the power cord does not touch hot surface of appliance.
11. Do not place the coffee maker on a hot surface or close to a fireplace to avoid damage.
12. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
13. Do not use the appliance for other than intended use and place it in a dry environment.
14. Close supervision is necessary when your appliance is being used near young children.
15. Be careful not to get burned by the steam.
16. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh when boiling). Use the handle or knobs.
17. Do not let the coffee maker operate without water.
18. Do not remove the metal funnel when appliance is brewing coffee or making steam.
19. Connect the cord plug into a wall power outlet socket before use and turn all switches and knobs to the OFF or '0' position before disconnecting the supply cord plug from the mains power outlet socket.
20. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
21. Children should be supervised to ensure that they do not play with the appliance.

22. This appliance is intended to be used in households and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
 23. Do not use it outdoors.
 24. Save these instructions.
 25. If you do not use the product for a long time, ensure to turn ON power and then release steam for 3 minutes before leaving the product.
 26. If you cut off power during steam release, residual heat will make product continue to release steam for a length of time, the product will stop releasing steam immediately once you turn off the steam knob (when the knob is turned to '0' position) .
 27. The coffee maker shall not be placed in a cabinet when in use.
 28. Cleaning and user maintenance shall not be done by children without supervision. Adult supervision required at all times.
 29. The coffee maker must not be immersed in water or other liquid.
 30. Turn the steam controller all the way to the right (0 position) each time before you switch ON the espresso machine. Otherwise, hot water/ hot steam may unintentionally escape from the frother.
 31. For cleaning, please refer to "CLEANING AND MAINTENANCE" section.
 - 32. Warning: Potential injury from misuse.**
 33. The heating element surface is subject to residual heat after use.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use soft cloth and mild detergent.

KNOW YOUR COFFEE MAKER



CONTROL PANEL

Temperature/Steam

Pressure Display

shows rise and drop of temperature but it is recommended to wait for the respective indicator to light up

Steam button

press to produce milk foam

Espresso button

press to brew espresso

ON/OFF button

press to switch on the espresso machine

Espresso brewing indicator

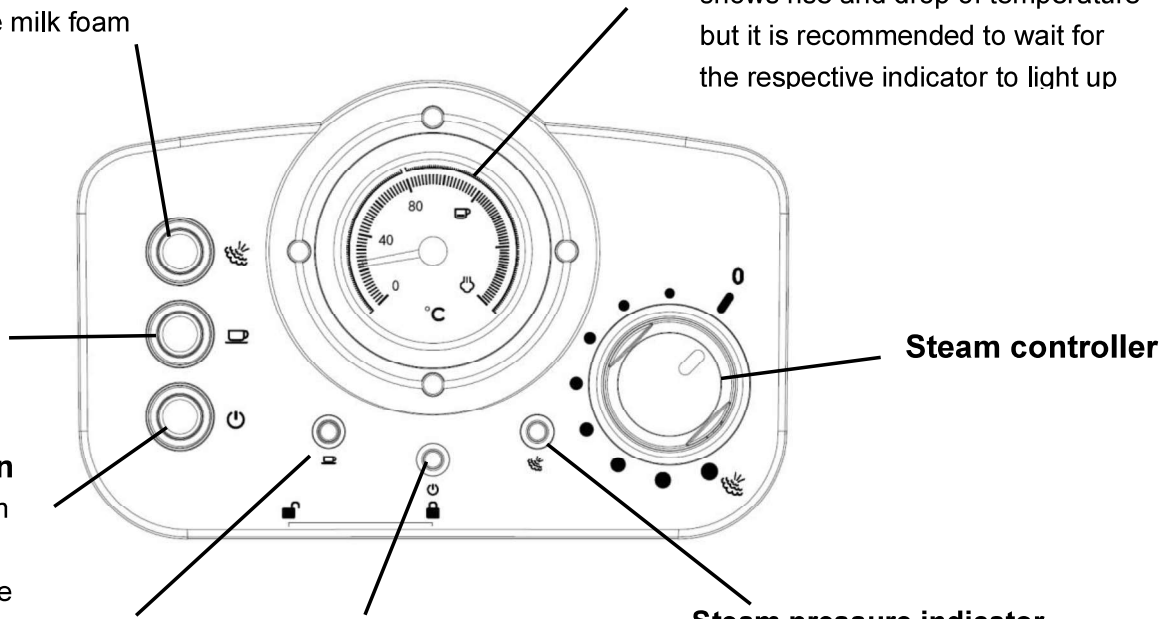
lights up GREEN solidly when temperature for espresso brewing is reached

ON/OFF Indicator

lights up RED when machine is switched on

Steam pressure indicator

lights up YELLOW solidly when temperature/pressure for milk frothing is reached



BEFORE THE FIRST USE

Remove all the plastic bags, packaging material on the Espresso Machine.

Prior to initial use and after a longer period of disuse of the espresso machine, allow the contents of approx. 2-3 cups of water to run through the machine. This will clean the water circuit, and all parts will be heated up for proper operation.

During initial use, the water pump will be slightly louder. That is normal. After approx. 30 seconds, when the system is filled with adequate water and the noise will become quieter.



DANGER OF INJURY, BURNING AND SCALDING!

PLEASE READ ALL SAFETY INSTRUCTIONS AND FAMILIARISE YOURSELF WITH PARTS BEFORE USING THE MACHINE!

IMPORTANT: If steam button or espresso button is ON when the user presses the ON/OFF button, the corresponding steam or espresso indicator will flash, and the coffee maker will not operate. Ensure that steam and espresso button is always OFF before the ON/OFF button is pressed to turn ON the appliance.

SETTING UP THE MACHINE

Filling the Water tank

1. Ensure that the espresso machine is switched OFF and disconnected from mains power outlet socket.
2. Lift the handle of the water tank. (Fig. 1)

3. Pull the water tank up to remove it. (Fig. 2)
4. Fill fresh, cold and still water into the tank. DO NOT exceed the maximum level mark 'MAX' , 1.20L. (Fig. 3)
5. Slide the water tank back into position and fold the handle down to close it. Ensure that the water tank is seated correctly.



Fig.1



Fig.2



Fig.3



Fig.4

IMPORTANT! Never operate the espresso machine without water in the tank or without fitting the water tank!

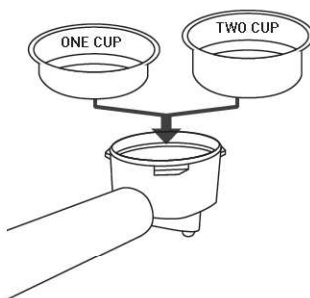
Filling and fitting the brewing filter

This machine includes 2 **brewing filters**: single shot and double shot filter.

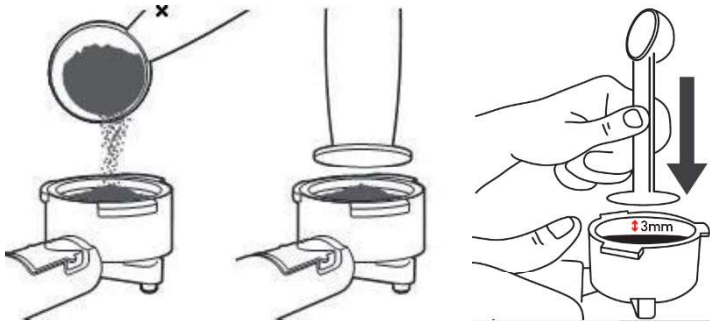
Use the provided measuring spoon to add ground coffee.

1. Insert the preferred brewing filter into the filter holder.

NOTE: User should align the lug of the filter with the groove of the filter holder.



2. Add ground coffee to fill the filter. Do not fill over the MAX line marked on the filter.
3. Tap the filter holder several times to allow coffee to be evenly distributed in the filter.
4. Using the tamper, press firmly on the coffee to make it flat. This is to ensure a proper seal is achieved in between the coffee spout and ground coffee.



Tips

- Clean excess ground coffee from the rim to ensure proper fit under the brew head and avoid any leaks.
- The compressing of the espresso powder is an important process for preparation. If the powder is compressed tightly, the espresso will run through slowly and there will be more cream.

Connecting the filter holder with the espresso machine



Risk of injury! When connecting the filter holder with the espresso machine, pay attention to the lock/unlock symbols.

Ensure that the filter holder is in locked position before you switch on the machine!

1. With the handle pointing to the left (open lock symbol), place the filter holder under the holding fixture. (Fig. 5)
2. Assert a little pressure from below and turn the handle to the right into the lock position (closed lock symbol). (Fig. 6)

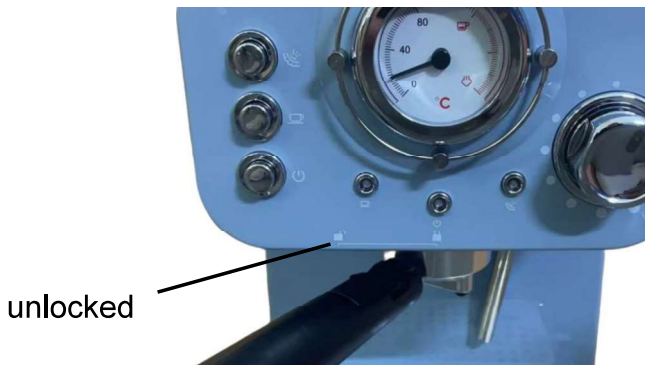


Fig.5

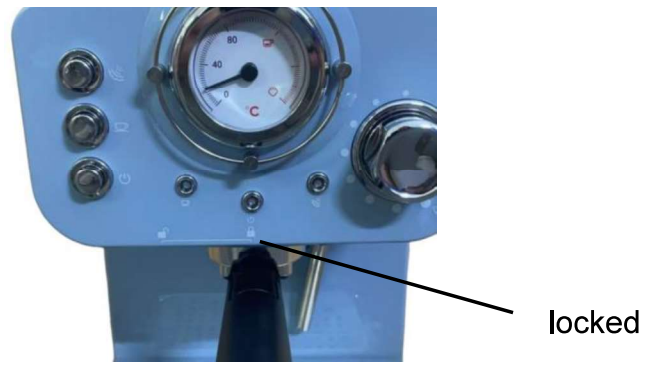


Fig.6

Pre-heat the machine and cup

To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the funnel, filter and cup, so that the coffee flavour is not affected by the cold parts.

1. Ensure that there is sufficient water in the tank. (See: Filling the Water tank)
2. Follow the instructions for BREWING ESPRESSO but do not put any coffee powder into the filter.
3. Let hot water run through the machine into your cup/s for approx. 60 seconds.

BREWING ESPRESSO

For a good espresso, in addition to the coffee variety and the degree of grinding of the coffee, the contact pressure in the brewing filter is crucial. Please pay attention to the MAX mark in the brewing filter and use the tamper end of the measuring spoon to compress the coffee.

If the espresso powder is compressed tightly, the espresso will run through slowly and there will be more crema.

If the espresso powder is compressed less tightly, the espresso will run through more quickly and there will be less crema.

Always make sure that the brewing filter is clean and does not contain any powder residues.

Brewing Espresso

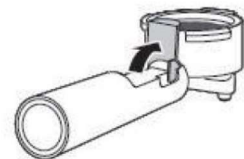
1. Once filter and filter holder are in position, place one or two cup(s) on the drip tray under the coffee spout. Ensure that the cup(s) are centred, so the espresso will flow into it (them).
2. **Turn the Steam Controller all the way to the right (0 position) to close the steam nozzle.**
3. Insert the supply cord plug into a mains power outlet and press the ON/OFF button. The power indicator will light up RED and espresso brewing indicator will flash GREEN. If press the Espresso button now, the espresso brewing indicator will flash fast to alarm.
4. Wait until the espresso brewing indicator lights up GREEN solidly.
5. Press the Espresso button. The espresso will begin to run into the cup(s). During this period, the espresso brewing indicator will flash.

Do not press the Steam and the Espresso button at the same time!

6. Press the Espresso button again, once the cup(s) is (are) filled to the desired quantity (approx. 20 ml).
7. Wait until the espresso stopped dripping before you remove the cup(s).
8. Press the ON/OFF button to switch the espresso machine off.
9. Wait a few minutes for the machine to cool down before you remove the filter holder and empty the brewing filter to prepare more espressos. (See: Connecting the filter holder with the espresso machine)

Emptying the brewing filter

1. Remove the filter holder from the machine by turning it to the left (open lock symbol) and pull it down gently.
2. Fold the filter blocker up and over the edge of the brewing filter.
3. Hold it in place with your thumb and knock out the espresso powder.



Risk of burning! Parts of the espresso machine become very hot during and immediately after operation. Do not touch hot surfaces, especially the metal parts. Always touch handles or wait until parts have cooled down.

Risk of scalding! Rising steam can cause burns. Be aware of hot water/hot steam that may escape from the espresso machine during use.

FROTHING MILK

Any milk can be frothed (also soya and rice milk). However, some varieties of milk, e.g. whole dairy milk, will give better results than others.

Skimmed milk does not scald as easily as whole milk, but the fat content must not be too low. Therefore, we recommend milk with a fat content of 1.5 to 3.5%.

Well-chilled milk foams better than less-chilled milk. Recommended temperature: approx. 7 °C. Do not froth milk a second time (risk of scalding).

Allow the frothed milk to stand for approx. 30 seconds before putting the froth on the espresso. During this time, larger bubbles will burst and milk, which is still liquid, sinks to the bottom. The froth becomes even finer this way.



Risk of burning! Parts of the espresso machine become very hot during and immediately after operation. Do not touch hot surfaces, especially the metal parts. Always touch handles or wait until parts have cooled down.

Risk of scalding! Rising steam can cause burns. Be aware of hot water/hot steam that may escape from the espresso machine during use.

Preparation

A classic cappuccino is prepared with one espresso (approx. 20 ml) in one 150 ml cup, which is then filled up with frothed hot milk.

Prepare one espresso in a larger cup (approx. 150 ml) (see: BREWING ESPRESSO) and set it aside.

Frothing milk

1. Turn the **Steam Controller all the way to the right (0 position) to close the steam nozzle.**
2. Insert the supply cord plug into a mains power outlet and press the ON/OFF button. The power indicator will light up RED.
3. Use the handle to turn the milk frother out to the side.
4. Press the Steam button, the steam pressure indicator will flash YELLOW.

Do not press the Steam and the Espresso button at the same time!

5. Wait until the steam pressure indicator lights up YELLOW solidly.
6. NOTE: Before you can froth the milk, the nozzle and the water circuit inside the machine need to be cleaned.

Hold an empty large cup underneath the milk frother and turn the steam controller slowly to the left (counter-clockwise).

Attention! Condensation and splashes will come out of the nozzle. Wait for approx. 15 seconds, then close the steam controller again, by turning it all the way to the right (0 position). Place the large cup aside.

7. Fill approx. 100ml of cold milk in a container. Ideally, a frothing container is made of stainless steel.
8. Pick up the frothing container with the cold milk and guide the nozzle of the milk frother lightly into the milk.
9. Hold the frothing container at a slight angle and turn the steam controller slowly to the left.
10. Move the container up and down slightly, but so that the frother is always immersed in the milk. Hold the tip of the nozzle just deep enough, so that the milk does not spray but high enough that a thick froth is created.

11. Once you have created sufficient milk froth, place the container aside.
12. **IMPORTANT!** Make sure to clean the milk frother tube immediately after use. Hold the large cup underneath the milk frother and turn the steam controller slowly to the left (counter-clockwise). Allow steam to escape for several seconds, for fast cleaning.
13. Close the steam controller.
14. Press the steam button to switch OFF the steam function, the steam pressure indicator will go out.
15. Use a spoon to fill the milk froth into the cup with the previously prepared espresso. You can add sugar or sprinkle with cocoa powder, as desired.
16. Press the ON/OFF button to switch the espresso machine off.
17. Wait a few minutes for the machine to cool down before you use it again.

After the steam function is completed, switch back to the coffee function, if the temperature is too high, espresso brewing indicator will flash fast to alarm. Press the Espresso button, the machine will flow out hot water to cool it down until it reaches the appropriate temperature, press Espresso button to exit. Then you can follow the instructions for BREWING ESPRESSO.

Cleaning milk frother

After milk frothing, the steam nozzle must be cleaned. Not doing so may result in steam blockage.

1. Place an empty large cup underneath the milk frother nozzle.
2. Turn on the **steam controller** and wait for approx. 15 seconds, then close the steam controller.
3. Wipe the nozzle with a clean damp cloth.
4. Detach the nozzle and wipe the milk frother with a clean damp cloth.

IMPORTANT! Ensure the detachable nozzle is fitted firmly back in place after cleaning. If not fitted firmly back in position, the nozzle may detach during frothing due to steam pressure.



AFTER USE

1. Press the ON/OFF button to switch the espresso machine off.
2. Pull the supply cord plug from the mains power outlet.
3. Let the machine cool down for a few minutes.

Quick clean

Wipe all parts with a damp soft cloth, so that coffee grounds and milk residues do not dry on the machine.

Empty the drip tray

The drip tray needs emptying as soon as the red drip tray indicator pops up. (Fig. 10) Carefully lift the drip tray off the espresso machine, remove the draining rack and pour the water into the sink.

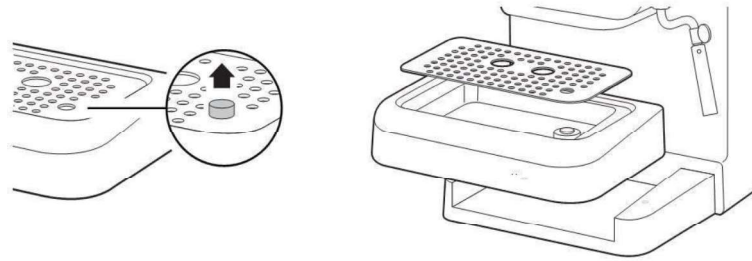


Fig.10

CLEANING AND MAINTENANCE



DANGER OF BURNING!

The espresso machine becomes hot during operation. Metal parts particularly remain hot for longer time.

Prior to cleaning, wait until the espresso machine has cooled down completely.



SHORT-CIRCUIT HAZARD!

Water, which has penetrated the housing, may cause a short-circuit. Never immerse the espresso machine in water or other liquids. Ensure that no water or other liquids enter into the housing.

Always switch off the machine and pull off the plug mains power before cleaning!



RISK OF DAMAGE!

Improper handling of the espresso machine may result in damage. Do not use any aggressive detergents, sharp or metallic cleaning implements, such as knives, hard spatulas and similar. These may damage the surfaces.

1. Clean the filter holder, brewing filter and the drip tray with a little detergent under warm running water and rinse through with clear water.
2. Pull the metal nozzle off the milk frother and clean it with a little detergent under warm running water. Rinse it thoroughly with clear water.
3. Wipe the handle and the milk frother with a slightly damp cloth.
4. Let all parts dry before reassembling.
5. Regularly wipe down the housing of the machine with a slightly damp cloth.

Descaling

Descale the coffee maker regularly. To do this, use a commercially available descaling product (kettle descaling solution) and follow instructions provided with product.

Storage

1. Prior to longer storage, clean the espresso machine thoroughly.
2. Empty the water tank and the drip tray.
3. Allow all parts to dry completely.
4. Store the espresso machine in a dry, frost and dust free location.

TROUBLESHOOTING

Symptom	Cause	Corrections
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in “before the first use” for several times.
	The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
The coffee maker cannot work anymore.	The power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact with the authorized service facility for repairing.
The steam cannot froth.	The steam ready indicator is not illuminated.	Only after the steam ready indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape is not fit.	Use high and narrow cup.
	You have used skimmed milk	Use whole milk or half-skimmed milk

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50Hz

Power: 1100W

MAX capacity: 1.2L

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd. C/- Customer Service Centre L2/ 1 MIDDLE ROAD, CHADSTONE VIC 3148 AUSTRALIA Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre L2/ 1 MIDDLE ROAD, CHADSTONE VIC 3148 AUSTRALIA Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us

