ANKO

Electric Coffee Maker
MODEL: CM7008BA-SA

PLEASE READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. Read all instructions.
2. Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the coffee maker.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plug or unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Disconnect from mains power when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. For electrical safety, any repairs to the product must be carried out by a qualified electrical person only.
7. The use of accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. To disconnect, switch the power to OFF position then remove plug from mains power outlet socket.
9. Do not touch any hot surfaces, use handles or knobs.
10. Do not use outdoors or for commercial purposes.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Use on a hard, flat level surface only, allowing adequate airflow underneath the appliance.
13. Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum water level before turning appliance ON.
14. Do not remove the porta-filter while brewing coffee. Please make sure the three lights are on before you remove the porta-filter to make additional coffee. To avoid scalding, Caution should also be taken while removing the porta-filter since the metal parts will be hot. Please make sure to hold it by the handle and to use the filter retention clip to dispose the grounds. Caution should be taken when moving unit with hot liquids.
15. Do not remove the water reservoir until unit is switched OFF.
16. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. 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 instructions concerning use of the appliance by a person responsible for their safety.

18. Children should be supervised to ensure that they do not play with the appliance.

19. Before removing any of the parts and accessories, make sure the three lights are ON, press the power button to the off position “O” and unplug the appliance.

20. Do not remove the porta-filter during the brewing process.

21. Use caution when removing the porta-filter. The metal parts may still be very hot.

   Also, there may be hot water floating on the top of the filter. Hold it only by its handle and dispose of the brewed coffee ground by using the filter retention clip.

22. If coffee does not drip, the filter is blocked. Turn OFF the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See the “PROBLEMS AND CAUSES” section in this manual.

23. WHEN CLEANING THE FROTHED MILK DISPENSING TUBE: Place a large cup under the tube. Fill the milk reservoir with water and place it back on the unit. Turn the Froth Control Knob clockwise to the clean position “ ” then press the latte/clean button for 3 seconds and release to activate the clean function. Let the unit dispense the water through the tube for approximately 30 seconds and then press the Latte/Clean button once to stop the process.

24. Do not place the coffee machine on or near a hot gas or electric burner, or in a heated oven.

25. Do not use appliance for other than intended use. Misuse may cause injury.

26. Do not leave the appliance on unattended.

27. This appliance is intended to be used in household and similar applications such as:
   – Staff kitchen areas in shops, offices and other working environments;
   – Farm houses;
   – By clients in hotels, motels and other residential type environments;
   – Bed and breakfast type environments.
28. **CAUTION: The heating element surface is subject to residual heat after use.**
29. The coffee maker shall not be placed in a cabinet when in use.
30. Cleaning and user maintenance shall not be made by children without adult supervision.
31. If the supply cord is damaged, DO NOT use. For electrical safety, any repairs to the product should only be carried out by a qualified electrical person only or the product must be disposed.

**CAUTION: To prevent damage to the appliance, do not use alkaline cleaning agents when Cleaning, use a soft cloth and mild detergent.**

Save these instructions for future reference

**CAUTION: STEAM PRESSURE**
To prevent possible scalding and/or other injury from hot steam and water or damage to the unit, never remove the water reservoir or the porta-filter while your espresso/cappuccino maker is brewing coffee or frothing. Make sure the three lights are ON before you can remove the porta-filter to make additional cups of coffee. If you need to add more water or milk to the reservoirs, first ensure the three lights are ON (not blinking) and then switch OFF the unit by pressing the power switch on the side of the unit to OFF, position “O”.
KNOW YOUR COFFEE MAKER

FIRST TIME USE

Clean and prime the unit prior to first use.

Please refer to the “Description of the Appliance” section to familiarize with the product and identify all parts.

1. Please make sure the unit is off “O” by pressing the power button located on the side of the unit. Make sure it is disconnected from mains power outlet socket.
2. Remove stickers and labels from the unit.
3. First remove and then wash the water reservoir, the milk reservoir, the porta-filter, the three filters and measuring scoop in a mixture of mild detergent and water. Rinse each part thoroughly and place them back into the unit.
4. Refer to the instructions on “PLACING THE PORTA-FILTER” section before placing or removing the porta-filter and filter from the unit.
5. To clean the inside of the appliance, follow the steps listed on the “PREPARING CAPPUCCINO” section using water in both reservoirs and no coffee in the filter. Do not immerse the appliance in water or attempt to reach any of its internal parts.
IMPORTANT! For trouble free operation, clean the coffee machine after every use.

IMPORTANT – PRIME THE UNIT

To prime unit, run the steam cycle for 90 seconds by following the steps below:
1. Fill water reservoir between the “Min” and “Max” levels.
2. Fill the milk reservoir with water between the “Min” and “Max” levels.
3. Select one of the filters and place it on the porta-filter. Place the porta-filter in the unit ensuring it is properly locked and place a cup under it. Also, make sure the tip of the frothed milk dispensing tube is inside the cup.
4. Plug the appliance into a mains power outlet socket.
5. Turn the power button to “I” position.
6. The three control panel lights will start blinking. Once these lights become solid and not blinking, press the cappuccino button twice.
7. Once this process is completed, the three control panel lights will turn on solid.
   Now your unit has been primed and is ready for use.

SELECTING THE RIGHT CUP

Before preparing your beverage, please make sure to select the right cup size according to the following table:

<table>
<thead>
<tr>
<th>Caffé Barista Ratios</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>Single (☕️)</td>
<td>60 ml (2 oz)</td>
</tr>
<tr>
<td></td>
<td>Double (☕️)</td>
<td>119 ml (4 oz)</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>Single (☕️)</td>
<td>178 ml (6 oz)</td>
</tr>
<tr>
<td></td>
<td>Double (☕️)</td>
<td>355 ml (12 oz)</td>
</tr>
<tr>
<td>Latte</td>
<td>Single (☕️)</td>
<td>296 ml (10 oz)</td>
</tr>
<tr>
<td></td>
<td>Double (☕️)</td>
<td>474 ml (16 oz)</td>
</tr>
</tbody>
</table>

The coffee should be freshly ground and dark roasted. You may want to try a French or Italian roast ground for espresso. Pre-ground coffee will only retain its flavor for 7 – 8 days, provided it is stored in an airtight container and in a cool, dark area. Do not store in a
refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep its flavor for up to 4 weeks.

**GRINDED COFFEE**

This is a vital step in the espresso making process if you are grinding your own coffee and it takes practice. The coffee must be of a fine grind.

The correct grind should look like salt.

If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel like flour when rubbed between fingers.

If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder for uniform consistency.

**OPERATING INSTRUCTIONS**

**FILLING THE WATER RESERVOIR**

a. Fill the reservoir with water. You may either use a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place. Fill the reservoir with the desired amount of water ensuring it ranges within “MIN” and “MAX” markings on the tank. **Never use warm or hot water to fill the water reservoir.**

b. Close the water reservoir lid and place it back in the unit ensuring it fits tightly.

**FILLING THE MILK RESERVOIR**

If you plan to prepare cappuccino or latte, remove the milk reservoir from the unit and open the lid then pour required quantity of cold milk between the “MIN” and MAX” levels. When done, place the milk reservoir back in the unit ensuring it fits tightly.

Note: You can use the type of milk of your preference, i.e. whole milk, low fat milk, organic or soy milk.
CHOOSING THE FILTER
Select the filter to be used as follows:
A. FOR A SINGLE SHOT— use the filter for a single shot of espresso if using ground coffee

B. FOR A DOUBLE SHOT OR TWO SINGLE SHOTS- use filter for a double shot.

FILLING WITH COFFEE
Place selected filter on porta-filter as follows:
FOR GROUND COFFEE:
   a. Fill the filter with fresh, fine ground espresso coffee (do not overfill).
   b. Tamp and compress the ground coffee firmly and evenly.
   c. Clean any excess coffee from the rim to ensure proper fit under the brew head.

PLACING THE PORTA-FILTER
   a. Position the porta-filter underneath the brew head. Attach the porta-filter by first moving the retainer clip back.
b. Position the handle so that it lines up with the open lock icon “☐” on the unit and fits into the groove.
c. Then, slowly turn it to the right until the retention clip is aligned with the closed lock symbol “☒” on the unit.

PLACING THE CUP(S)

a. Pull out the height adjustment drawer if you are using a small “demitasse” cup to brew espresso.
b. Keep the height adjustment drawer inside its compartment if you are using a larger cup to brew cappuccino.
c. Keep the height adjustment drawer inside its compartment if you are using a larger cup to brew latte.

IMPORTANT! When brewing cappuccino or latte, please make sure to place the frothing tube lever tube inside the cup.

TURNING THE UNIT ON

a. Connect the supply cord plug into a mains power outlet socket.
b. To switch the unit ON, turn the power switch to “I” position.
c. The three control panel lights will start blinking during heating and until the water reaches the correct temperature. Once these lights become solid, the unit is ready to use.

SELECT THE FUNCTION

PREPARING ESPRESSO

a. Press the Espresso Button once to brew one single shot.
b. Press the Espresso Button twice to brew a double shot.
c. Press and hold the Espresso Button for 3 seconds to customize the brewing to your preference. When done, press the Espresso Button once again to stop it.

The unit will start brewing the espresso according to your selection. The unit will turn OFF automatically and the lights will become solid indicating that the cycle has been completed. Your delicious cup of espresso is ready to be enjoyed.

NOTE: To brew less coffee than the preset serving, press the function button to stop the brewing process when the amount of coffee desired is reached.
**PREPARING CAPPUCINO**

Prior to preparing your cappuccino, adjust the quantity of frothed milk according to your preference by turning the Froth Control Knob to the right for more foam and to the left for less foam.

**Note:** The foam intensity can be adjusted during the brewing cycle.

a. Press the Cappuccino Button once to brew a small cup of cappuccino.

b. Press the Cappuccino Button twice to brew a large cup of cappuccino.

The unit will start brewing the cappuccino according to your selection. Your delicious cup of cappuccino is ready to be enjoyed.

**PREPARING LATTE**

Prior to preparing your cappuccino, adjust the quantity of frothed milk according to your preference by turning the Froth Control Knob to the right for more foam and to the left for less foam.

a. Press the Latte Button once to brew a small cup of latte.

b. Press the Latte Button twice to brew a large cup of latte.

**PREPARING FROTH MILK**

The unit also allows you to prepare froth milk only. Press and hold the Cappuccino Button for 3 seconds if you wish to add more foam to your beverage or to prepare froth milk for any other beverage, e.g. macchiato, hot chocolate, chai latte, etc. When done, press the Cappuccino Button once again to stop it.

**AFTER PREPARING YOUR BEVERAGES WITH MILK**

Once you are done preparing your beverage with milk, you can either store the unit’s milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose the leftover milk.
INTRODUCTION

ESPRESSO
A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 44 to 59 ml (1.5 to 2 oz.) portions, in demitasse cups.

CAPPUCCINO
A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

LATTE
A drink made with about 1/4 espresso and 3/4 steamed milk.

Please read ALL instructions, cautions, notes and warnings included in this instruction manual carefully before you begin to use this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the Automatic Espresso, Cappuccino, and Latte Maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

CORRECT USE OF GROUND COFFEE FOR ESPRESSO MAKERS
DO NOT use sugar roasted ground coffee or sugar roasted coffee beans as these will clog the filter and damage the appliance. If sugar roasted coffee is accidentally used, stop using the unit. We recommend descaling the machine periodically to keep it in good working condition.

CLEANING THE MILK RESERVOIR AND FROTHING TUBE
Even though you can store the milk reservoir with left over milk in the refrigerator, it is important to clean the reservoir and frothing tube regularly to avoid clogging and building residues. In order to clean the milk reservoir, please follow the instructions listed below:
1. Remove the milk reservoir from the unit
2. Remove the lid of the reservoir.
3. Pour any milk left and rinse and wash the milk reservoir and its lid thoroughly with warm soapy water. Rinse and dry well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish. Do not place the lid and the milk reservoir in the dishwasher.
4. Fill the milk reservoir with water (within Min and Max. level) and place the milk reservoir back in the unit. Then place a large empty cup under the frothing tube.
5. Press and hold the Latte/clean button for 3 seconds and then release it. The unit will start releasing steam through the frothing tube, let it run for a few seconds until you don’t see any milk in the cup. When done press the Latte/clean button once to stop the process.
6. Dispose any water left on the milk reservoir and place it back in the unit.

**CLEANING THE BREW HEAD, THE PORTA-FILTER AND FILTER**

1. Switch the power button on the side of the unit to the off position “O” and unplug the power cord from the electrical outlet.
2. Some of the metal parts might still be hot. Do not touch them with your hands until they have completely cooled down.
3. Remove the porta-filter and discard the coffee grounds or used pod. Wash both the porta-filter and filter with warm soapy water and rinse them well.
   **IMPORTANT! Do not wash the porta-filter and filters in the dishwasher.**
4. Wipe lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
5. Place the porta-filter (without any filter) back in the brew head in the unit.
6. Place an empty large cup under the porta-filter.
7. Press the espresso button once and let the unit brew with water only until it stops automatically.

**CLEANING THE WATER RESERVOIR**

Discard the remaining water by removing the reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses. Wash the water reservoir with soapy water, rinse it well and wipe it dry. Do not wash the reservoir in a dishwasher.
CLEANING THE UNIT

1. Wipe the housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store the porta-filter in the brew head. This can adversely affect the seal between the brew head and the porta-filter while brewing espresso.

CAUTION: Electric shock hazard. Do not immerse the appliance, supply cord or plug in water.

DESCALING

Mineral deposits built-up in the unit will affect the operation of the appliance. Your appliance must be descaled when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of descaling depends upon the hardness of the tap water or water quality in where you live. The following table gives the suggested cleaning intervals.

<table>
<thead>
<tr>
<th>Type of Water</th>
<th>Cleaning Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Water (Filtered Water)</td>
<td>Every 80 Brew Cycles</td>
</tr>
<tr>
<td>Hard Water (Tap Water)</td>
<td>Every 40 Brew Cycles</td>
</tr>
</tbody>
</table>

TO DESCALE THE WATER RESERVOIR:

1. Fill the reservoir with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink. Repeat this step twice.

TO DESCALE INTERNAL PARTS:

1. Make sure you descale the inside of the water reservoir first by following the “Descaling” steps above.
2. First switch the power button to the “O” position and disconnect the appliance from the mains power outlet socket. Fill the water reservoir with white vinegar above the minimum level mark on the reservoir.
3. Insert the porta-filter (with filter and no coffee) and place jar/carafe or regular cup on top of the drip tray and under the porta-filter.
4. Plug the power cord into the electrical power outlet.
5. Press the power button to switch the unit ON, position “I”. Once the 3 control panel lights turn solid and not blinking, press the Espresso/Custom Button twice. The vinegar will start flowing through the unit and it will stop automatically.
7. Place a pitcher or large cup (with at least 325 mL/ 11-ounce capacity) under the tube.
   Fill the milk reservoir with water and place it back on the unit. Turn the Froth control knob clockwise to the clean position “○”, then press the latte/clean button for 3 seconds to activate the clean function. Let the unit dispense the water through the tube for approximately 30 seconds and then press the Latte/clean button once to stop the process.
8. Repeat Steps 1 – 7 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

**TECHNICAL SPECIFICATION**

Voltage: 220-240Va.c. 50-60Hz
Power: 1230 - 1470W
Water Tank Max. Capacity: 1200ml
Milk Reservoir Max. Capacity: 700ml
# PROBLEMS AND CAUSES

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>CAUSES</th>
<th>SOLUTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee does not come out</td>
<td>1. No water in reservoir.</td>
<td>1. Add water</td>
</tr>
<tr>
<td></td>
<td>2. Coffee grind is too fine.</td>
<td>2. Grind medium ground coffee.</td>
</tr>
<tr>
<td></td>
<td>3. Too much coffee in the filter.</td>
<td>3. Fill filter with less coffee.</td>
</tr>
<tr>
<td></td>
<td>4. Appliance was not turned ON or not connected to mains power.</td>
<td>4. Plug unit into electrical outlet and turn it ON.</td>
</tr>
<tr>
<td></td>
<td>5. Coffee has been tamped/compressed too much.</td>
<td>5. Refill filter basket with coffee, do not tamp too much.</td>
</tr>
<tr>
<td>Coffee comes out around the edge of the porta-filter.</td>
<td>1. Porta-filter not rotated to fully lock position.</td>
<td>1. Rotate filter holder to full lock position.</td>
</tr>
<tr>
<td></td>
<td>2. Coffee grounds around the filter basket rim.</td>
<td>2. Wipe off rim</td>
</tr>
<tr>
<td></td>
<td>3. Too much coffee in the filter.</td>
<td>3. Fill with less coffee.</td>
</tr>
<tr>
<td>Milk is not foamy after frothing or it is not coming out of the frothing tube</td>
<td>1. Ran out of steam.</td>
<td>1. Ensure there is enough water in the reservoir.</td>
</tr>
<tr>
<td></td>
<td>2. Milk is not cold enough.</td>
<td>2. Chill milk and frothing pitcher prior to making cappuccino.</td>
</tr>
<tr>
<td></td>
<td>3. Frothing tube is blocked.</td>
<td>3. Follow the instructions to clean the milk reservoirs &amp; frothing tube.</td>
</tr>
<tr>
<td>Coffee comes out too quickly</td>
<td>1. Ground coffee is too coarse.</td>
<td>1. Use a finer grind.</td>
</tr>
<tr>
<td></td>
<td>2. Not enough coffee in filter.</td>
<td>2. Use more coffee.</td>
</tr>
</tbody>
</table>
| Coffee is too weak. | 1. Using small filter for double shot of espresso  
2. Ground coffee is too coarse. | 1. Use large filter for double shot of espresso  
2. Use a finer grind. |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>The three control panel lights are flashing alternatively.</td>
<td>Water tank is out of water</td>
<td>Add water to reservoir.</td>
</tr>
</tbody>
</table>
12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product 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.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart 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 on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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.

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