

LIVING & CO[®]

Coffee Machine



Operation instructions

CM4656

AFTER SALES SUPPORT

 **(NZ)** 0800 422 274

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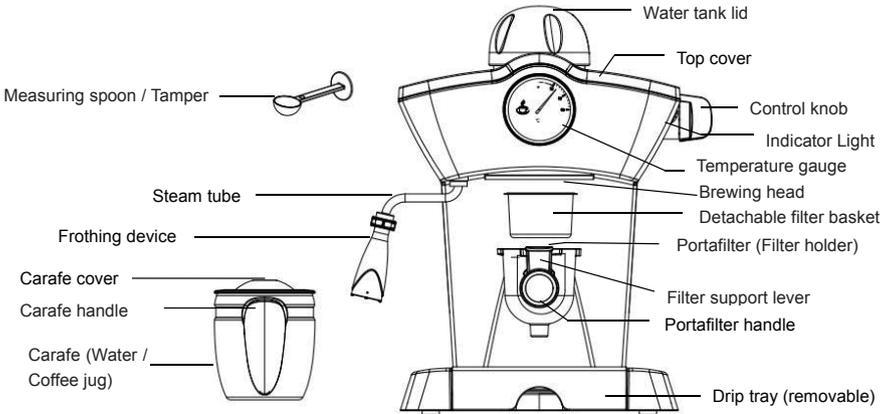
SAFETY INSTRUCTIONS

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

1. Read all instructions and keep this manual in a safe place for future reference.
2. Remove any packaging materials from the product.
3. Before using, check that the voltage of wall outlet corresponds to the rated voltage marked on the rating plate (220-240V AC 50/ 60Hz).
4. To protect against fire, electric shock and injury to persons, do not immerse cord / plug or appliance, in water or other liquid.
5. The product should not be left unattended during use.
6. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before moving, touching 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. Return appliance to the nearest authorized service facility for examination and repair.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Place appliance on a dry, flat and stable surface or table, do not hang power cord over the edge of table or counter.
10. Ensure the power cord is positioned such that it cannot come into contact with hot surfaces of the appliance.
11. Do not place the coffee maker on or near hot surfaces of exposed fire in order to avoid damage.
12. To disconnect, remove plug from wall outlet. Always hold the plug and never pull directly on the cord.
13. Do not use the appliance for other than its intended use.
14. Close supervision is necessary when your appliance is being used near children.
15. Take extra care when operating the steam function in order to avoid burns.
16. Do not touch the hot surfaces of the appliance, only use handles or knobs intended.
17. Do not attempt operation of the coffee maker without water.
18. Do not remove the Portafilter when appliance in brewing coffee or making steam.
19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.

20. This appliance is not intended for used 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. If the supply cord is damaged, it must be replaced by an authorized service agent.
23. Do not use outdoors.
24. The appliance should not be stored within an ambient of less than 0°C or greater than 45°C, the environment should be dry and well ventilated.
25. The appliance is intended for household use only.

PRODUCT OVERVIEW



Note: Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

OPERATION

A. WHEN USING FOR THE FIRST TIME:

1. Remove the coffee maker from the packaging and check all accessories are provided (refer product overview).
2. Clean all the detachable components in accordance with the following section of "CLEANING AND MAINTENANCE".
3. In order to flush the internal components, operate the appliance according to section "B" and "C" but with no ground espresso coffee inserted. Repeat 2-3 times, disposing of the heated water after each use.

B. MAKING ESPRESSO COFFEE:

1. Ensure the surface on which the coffee maker is placed is level, clean and free of water and other substances and position the coffee maker in a convenient location near a mains electrical supply socket.
2. Remove the water tank lid by turning it anti-clockwise. Carefully pour the appropriate amount of water into the tank using the carafe provided. **WARNING:** Do not exceed the maximum capacity (240ml). Ensure water used is clean and not pre-heated.

CAUTION: 1). the carafe provided has cup level markings, the maximum tank capacity is equal to the '4 cups' mark (240ml). The minimum tank capacity is equal to the 2 cups mark (120ml).

2). Before pouring the water into the water tank, be sure the power cord is unplugged from the power outlet and the control knob is in the **OFF** **RELEASE** position.

NOTE: A standard coffee shot is considered as 30ml, double shot 60ml. The 240ml maximum capacity equates to 4 cups whereby each cup is a double shot.

3. Replace the water tank lid and turn clockwise until it is secured in position.
4. Fit the detachable filter basket into the Portafilter (filter holder), add ground espresso coffee into the filter using the measuring spoon. A spoon of coffee can make approximately 1 cup of coffee. Fill the filter with coffee to the desired level marking depending on cups required (ensuring this aligns with water quantity added).
5. Tamping the ground coffee is now required, distribute the ground coffee evenly in the filter and press down firmly with the tamping end of the measuring spoon and ensure that it is level. Clean any excess ground coffee from the rim of the Portafilter (filter holder).

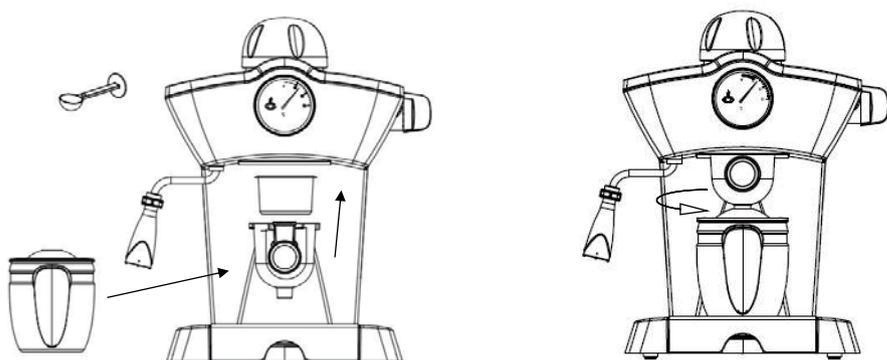
NOTE: The amount of force that is applied to the ground coffee during Tamping, will directly affect how compacted the coffee is, this in turn affects how the steam passes through the coffee and the level of extraction. If the ground coffee is lightly compressed, this will result in reduced extraction and the coffee will be weaker than when compared to that which has been well compacted, which will result in a stronger flavour. Some trial and error may be required to obtain your ideal flavour.

- Place the Portafilter under the brewing head, align the ridges on the Portafilter with the grooves on the brewing head, then insert the Portafilter into the "INSERT" position and twist to the right until it is secured centrally ("LOCK" position) (see Fig. 1).

WARNING: Ensure the Portafilter (filter holder) is firmly inserted and secured into the brewing head before proceeding.



Fig. 1

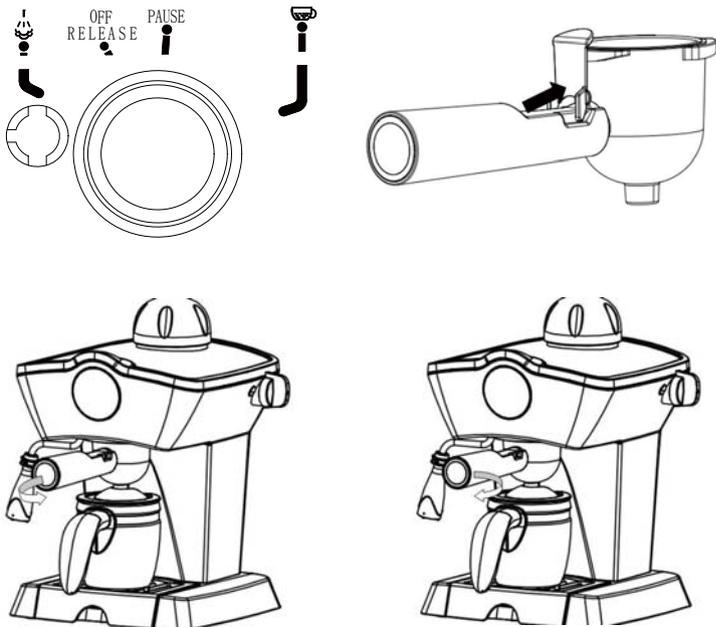


- Place the carafe centrally on removable shelf below the Portafilter (filter holder).
- Plug the supply plug into the electrical socket and switch on. Turn the Control knob to the coffee brewing position (☕) at which point the indicator light will illuminate.
- The appliance will proceed to heat the water for approximately 2 - 3 minutes. When the correct steam pressure is reached, coffee will flow into the carafe.
- After the desired quantity of coffee has been dispensed, you can turn the Control knob to the **PAUSE** position. The indicator light will go out and the coffee will cease to flow from the brewing head. Your coffee is now ready, you can remove the carafe.
- Turn the Control knob to the **RELEASE** position, which will release the residual steam in the heating tank.

WARNING: The excess pressure will release and discharge from the steam tube / frothing device – ensure clear.

- Before removing Portafilter or opening the tank lid, make sure the pressure in the tank has been released. As above, this is done by turning the control knob to the **RELEASE** position, the steam in the tank will eject from the steam pipe / frothing device. After the pressure has been released, you can remove the water tank lid or remove the Portafilter from the brew head. Take care as these parts will still hold residual heat. Wait for the parts to cool down before you handle directly.

13. To remove the Portafilter from the brew head, rotate the handle from the ("LOCK" position) left to the "INSERT" position until it releases.
14. The used ground coffee residue will need to be removed from the filter. The Portafilter handle incorporates a 'filter support lever'. This can be folded from the rest position towards the filter, which allows retention of the filter within the Portafilter head when turning upside down to empty. Empty contents and rinse under running water to clean. Once this process is complete you can fold the 'filter support lever' back to the original rest position.



C. FROTHING MILK / MAKING A CAPPUCCINO or LATTÉ:

1. The first step in making a cappuccino / latté is to make a short espresso (See **B. MAKING ESPRESSO COFFEE**).
2. Turn the control knob to the **OFF** **RELEASE** position to ensure all steam has been released from the heating tank.
3. Remove the water tank lid by turning it anti-clockwise. Carefully pour the appropriate amount of water into the tank using the carafe provided (between 120ml and 240ml).
4. Replace the water tank lid and tighten clockwise until it is secured in position.
5. Pour the desired amount of cold (refrigerator temperature) fresh milk (approx. 1/3 full) into a small jug or cup.

Note: In choosing the size of jug, it is recommended that the diameter is not less than 70 ±5mm, and bear in mind that the milk increases in volume when heated, so make sure the height of jug is adequate to contain.

6). Turn the control knob to the steam  position, the power indicator will illuminate and the water will commence heating, after approximately 2 minutes, steam will discharge from the frothing device / steam tube.

7). Insert the frothing device into the milk and hold the milk frothing jug at an angle so that the frothing device sits below the surface of the milk (approximately 1 – 2 cm). Move the milk around the inside of the milk jug in a circular motion by gently pivoting the jug. When the desired volume of froth has been achieved, immerse the attachment device deeper into the milk jug to heat the milk.

When the base of the milk jug becomes too hot to touch, adjust the control switch to the pause

 **PAUSE** position to cease steam being ejected. Then remove the jug from the frothing device. Position the frothing device / steam tube so that the discharge will be directed into the drip tray.

 **OFF**
8). Turn the steam control knob to **RELEASE** position to release the residual steam from the heating tank.

NOTE: The optimum milk temperature is 60°C – 65°C. A food thermometer could be used to achieve the correct temperature. If the milk boils, or becomes too hot, the natural sweetness and texture of the milk will be affected.

9). To avoid residual milk build up ensure frothing device / steam tube is cleaned immediately after use. The frothing device can be detached from the steam tube for cleaning, by applying a downward pressure. To refit the frothing device ensure it is securely attached to the steam wand by inserting it onto the steam wand and pushing firmly upwards onto the rubber surround.

10). Pour the steamed milk into each cup of freshly brewed espresso coffee and spoon in the milk froth, in the following ratios:

Cappuccino	Latté
1/3 espresso	1/3 espresso topped with steamed
1/3 steamed milk 1/3 frothed milk	milk and about 10mm of frothed milk (traditionally served in a glass)

NOTE:

Always ensure that the frothing attachment has been firmly pushed onto the steam wand. For best results use fresh cold milk. Always clean the steam wand and froth enhancer immediately after every use (refer to care and cleaning).

COFFEE MAKING TIPS

Tips On Making The Perfect Espresso

Don't just rely on your coffee machine to do all the work. Making a good cup of coffee is an art. Warming Your Cup Or Glass A warm cup will help maintain the coffee's optimal temperature. Preheat your cup by rinsing with hot water.

Pre-drying: Always wipe the filter basket and Portafilter (filter holder) dry before tamping with ground coffee as moisture can encourage 'drilling' - this is when water bypasses the ground coffee during extraction.

The Grind If using a pre-ground coffee, ensure an espresso grind suitable for espresso/ cappuccino machines is purchased.

If grinding coffee beans, the grind should be fine but not too fine or powdery. The grind will affect the rate at which the water flows through the coffee in the filter and therefore the taste of the coffee.

If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting coffee will be over extracted, too dark and bitter, with a mottled and uneven cr ma on top. If the grind is too coarse the water will flow through the coffee too quickly. This will result in an under-extracted coffee lacking in flavor and without the thick cr ma on the top layer of coffee.

NOTE:

The taste of your coffee will, of course, depend on personal preference and on many other factors such as:

- Freshness of the coffee bean
- Fineness or coarseness of the grind
- Tamping pressure (pressing down)
- Quantity of the coffee grind in the filter basket

We recommend experimenting by varying these factors to achieve the coffee taste of your preference.

CLEAN AND MAINTENANCE

1. Turn the Control knob to the **RELEASE** position, which will release the residual steam in the heating tank.

WARNING: The excess pressure will release and discharge from the steam tube / frothing device – ensure clear.

2. Disconnect the coffee maker supply plug from the mains supply socket.
3. Let the coffee maker cool down completely before cleaning.
4. The external enclosure of the coffee maker can be cleaned by wiping down with a warm damp cloth.

CAUTION: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.

5. To remove the Portafilter from the brew head, rotate the handle from the (“LOCK” position) left to the “INSERT” position until it releases.
6. The used ground coffee residue will need to be removed from the filter. The Portafilter handle incorporates a ‘filter support lever’. This can be folded from the rest position towards the filter, which allows retention of the filter within the Portafilter head when turning upside down to empty. Empty contents and rinse under running water to clean. Once this process is complete you can fold the ‘filter support lever’ back to the original rest position.
7. Remove the filter basket from the Portafilter and rinse these parts under water to remove all coffee particles.
8. The frothing device can be detached from the steam tube for cleaning, by applying a downward pressure.
9. Remove the drip tray by sliding towards you, empty contents and rinse well with water.
10. Water with dishwashing liquid can be used to clean the detached parts if required however, ensure they are well rinsed in clean water afterwards. Dry all parts thoroughly and re-assemble to your coffee maker.
11. To refit the frothing device ensure it is securely attached to the steam wand by inserting it onto the steam wand and pushing firmly upwards onto the rubber surround.
12. Store the coffee maker in accordance with the Safety Instructions detailed earlier in this manual.

CLEANING MINERAL DEPOSITS

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine and affecting the quality of coffee.

We advise decalcifying the machine on a regular basis (every 2-3 months) using a mixture of white vinegar and water.

1). Follow the operating instructions for **B. MAKING ESPRESSO COFFEE** earlier in this manual however, do not use ground coffee – leave filter basket empty and when filling the water tank, use a mixture of 120ml of white vinegar combined with 120ml of fresh water 240ml total).

2). Operate the unit with the control switch set to the brewing position () until approximately 120ml of liquid has been dispensed into the carafe, then turn the control knob to the pause  **PAUSE** position.

3). Position the frothing device / steam tube over the drip tray

4). Turn the control knob to the steam  position, the liquid will now discharge from the frothing device / steam tube into the drip tray area. Leave the switch in this position until now more steam is ejected (indicating the water tank contents have been emptied).

5). Turn the control knob to  **OFF** **RELEASE** position to release the residual steam from the heating tank.

WARNING: Ensure this step is followed before proceeding further.

6). Remove and rinse the drip tray in fresh water then replace back into position.

7). In order to now rinse the vinegar solution from the internal parts, now repeat Step 1) above however, use 240ml of fresh water.

8). Repeat steps 2) to 6). It is advisable to repeat this process twice to ensure the parts are thoroughly rinsed and all vinegar solution is removed.

TROUBLE SHOOTING

Symptom	Cause	Corrections
Carafe leaking water or water leaks out from the lid	The carafe is not located correctly	Ensure carafe is located centrally below the brewing head
	The level of water in the tank exceeds the MAX permitted.	The water level in the tank should be within the scale of MIN (120ml) and MAX (240ml).
Water leaks from the bottom of coffee maker.	There is too much water in the drip tray.	Please empty and clean the drip tray.
	The coffee maker has malfunctioned.	Please contact an authorised service facility for repair.
Water leaks out of outer side of filter basket or Portafilter.	There is some coffee powder on filter edge.	Clean the rim of the Portafilter before insertion. Wipe the inner surface of the brew head.
The coffee has an acidic taste.	The rinsing procedure was not correctly followed during the CLEANING MINERAL DEPOSITS section and vinegar solution is still present.	Repeat steps 7) & 8) or CLEANING MINERAL DEPOSITS section earlier in this manual.
	The coffee powder has been stored in a hot, damp location, or has reached its expiry date.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a new packet of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
The coffee maker does not operate.	The supply plug is not correctly inserted into mains supply socket.	Ensure the plug is correctly inserted and the outlet socket is switched on. Ensure the outlet socket is in working condition. If the appliance still does not work, please contact an authorised service facility for inspection.

TROUBLE SHOOTING

Coffee does not run through	The filter basket is blocked	Follow cleaning instructions and ensure filter is clear of all coffee residue
Coffee does not run through	Control switch is not turned to the brewing position or the water tank is empty.	Follow the operating instructions for B. MAKING ESPRESSO COFFEE.
	Coffee grind is too fine, along with excessive tamping	Try a coarser blend of coffee or reduce amount of force used when tamping.
	Too much coffee used, filter basket is overfill	Reduce quantity of coffee (refer operating instructions)
Coffee runs out too quickly	Coffee grind is too coarse	Try a finer blend of coffee
	Coffee was not firmly tamped	Increase the amount of force used when tamping
	Incorrect quantity of coffee in the filter basket	Follow the operating instructions for B. MAKING ESPRESSO COFFEE.

PRODUCT SPECIFICATIONS

Model	CM4656
Rated voltage	220-240V~ 50Hz 800W

This product is intended for household use only.

Environmental Protection

Responsible Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.



LIVING & CO[®]

Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with a 1 year warranty.

Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by 1 year warranty when accompanied by proof of purchase.