

size: 143 x 210mm 小册子



INSTRUCTION MANUAL

ESPRESSO MACHINE

CME1020-US-WM



120V 60Hz 1350W

Please read carefully and keep the instruction well

Dear Customer,
Thank you for choosing LINKChef. To ensure the correct operation of the product, please carefully read this manual before use, especially the first chapter on "Important Safeguards."

CATALOG

Preface

Chapter One Important Safeguards

Chapter Two Components

Chapter Three How to use

Chapter Four Clean And Maintenance

Chapter Five Fault Analysis & Removal

PREFACE

Thank you for choosing the LINKChef Espresso Machine. To ensure the correct usage and maintenance of our products, we have prepared this manual for your reference. Before using the product, please read the instructions carefully and store them for future reference.

This manual is specifically for the Espresso Machine series. LINKChef reserves the right of final interpretation. For any inquiries related to usage and maintenance, please feel free to contact our customer service. We welcome valuable suggestions from users to enhance the functionality of the LINKChef espresso machine, making your life more convenient, warm, and healthy.

CHAPTER ONE: 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 the 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. To protect against fire, electric shock and injury to persons do not immerse the cord, plug, in water or other liquid.
5. Remove 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. Using accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Place the appliance on a flat surface or table, do not hang power cord over the edge of a table or counter.
9. Ensure the power cord does not touch hot surface of the appliance.
10. Do not place the espresso machine on a hot surface or beside a fire to avoid damage.
11. To disconnect, turn any control to “off,” then remove the plug from a wall outlet. Always hold the plug. But never pull the cord.
12. Do not use the appliance for other than intended use and place it in a dry environment.

13. Close supervision is necessary when your appliance is used by or near children.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of the appliance (such as steam wand, and the brewing filter just boiling). Use handle or knobs.
16. Do not let the espresso machine operate without water.
17. Scalding may occur if the water tank is removed during the brewing cycles.
18. Do not remove the metal funnel when appliance is brewing coffee or when steam and hot water escape from steam wand and ensure to release of the pressure in water tank before removing metal funnel.
19. Connect the plug to wall outlet before using and turn any switch off before the plug is removed from wall outlet.
20. Relief pressure through steam wand before removing the tank cover or metal funnel.
21. 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 the use of the appliances by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. This appliance is intended to be used in household 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. Do not use outdoors.

24. Do not use outdoors.

25. Do not place on or near a hot gas or electric burner, or in a heated oven.

26. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.

27. WARNING: The filling aperture must not be opened during use.

28. The appliance must not be immersed.

29. The heating element surface is subject to residual heat after use.

30. Warning: Potential injury from misuse.

31. The espresso machine shall not be placed in a cabinet when in use.

32. Cleaning and user maintenance shall not be done by children without supervision.

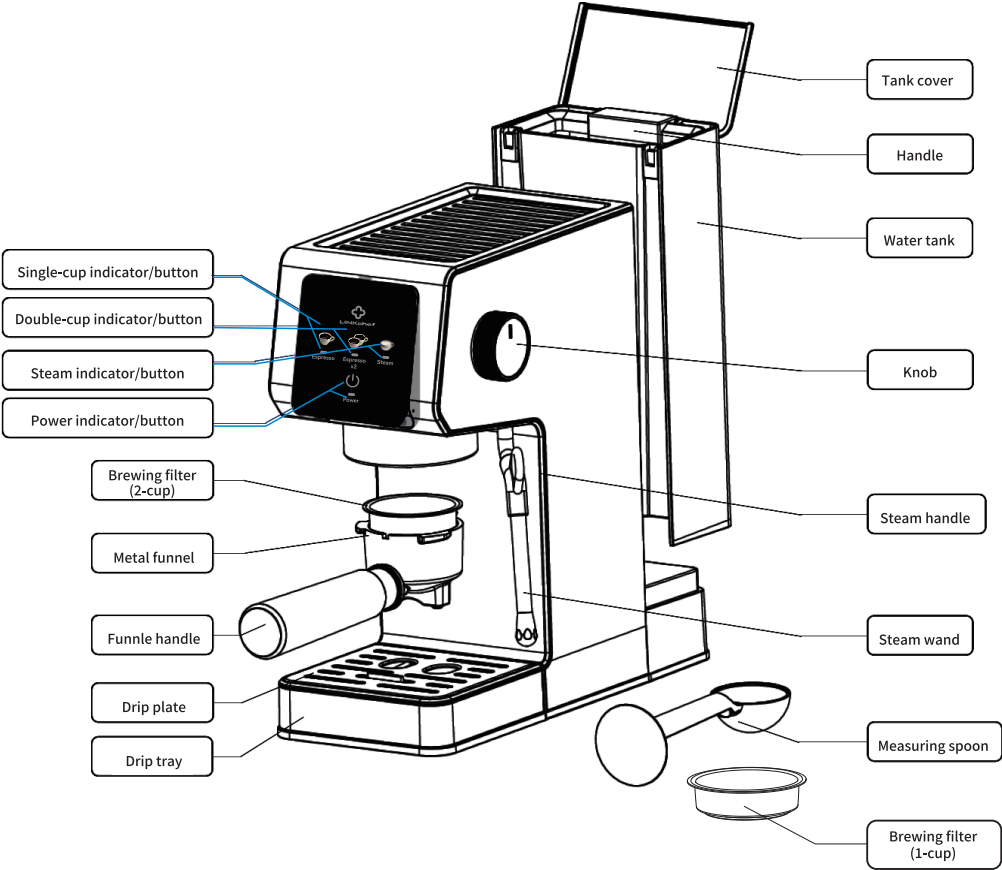
33. This appliance is not intended to be operated using an external timer or a separate remote-control system.

34. This appliance can be used by children aged 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years old.

35. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.

36. Children shall not play with the appliance.

CHAPTER TWO:COMPONENTS



CHAPTER THREE: HOW TO USE

Before The First Use

1. Pour water into the water tank, the water level should not exceed the “MAX” mark in the water tank. Then close the tank cover.

Note: the appliance is supplied with a water tank for easy cleaning, you can fill the water tank with water first, and then put the water tank into the appliance.

2. Put the filter into the funnel (no coffee powder in the filter), then insert the funnel into the appliance from the “” position, and you can fix it into the espresso machine firmly by turning it anticlockwise until it is at the “” position.

3. Place an espresso cup on a drip plate. Make sure the knob is at the Vertical position(off-position).

Note: the appliance is not equipped with a jug, please use your jug or coffee cup.

4. Connect the power supply and press the main power button. The indicator light will begin rhythmic breathing flashes, signaling that the machine has entered preheating mode. Preheating is complete when the single cup, double cup, or steam indicator light remains steadily illuminated.

5. First, position a cup beneath the steam pipe. Turn the knob to the “” position to allow water to flow through the steam pipe while simultaneously releasing internal gas pressure. After discharging the proper amount of hot water, rotate the knob to the vertical “O” position.

6. After pre-heating is finished. Press double-cup button “”, wait for a moment, The water will flow out.

7. When the appliance stops pumping water automatically, you can pour the water in the container out and then clean it thoroughly, now you can start brewing.

Note: There may be noise when pumping the water the first time, it is normal, as the appliance is releasing air in the appliance. After about 20s, the noise will disappear.

Pre-Heating

To make a cup of good hot Espresso coffee, we recommend you preheat the appliance making coffee, including the metal funnel, brewing filter and cup, so that the coffee flavor can not be influenced by the cold parts.

- 1.Remove the water tank and open the tank cover to fill it with desired water, the water level should not exceed the “MAX” mark in the water tank. Then place the water tank into the appliance properly.
- 2.Properly assemble the brewing filter into the metal funnel, ensuring the filter's raised portion aligns precisely with the appliance's groove. Position the funnel at the "  " mark and insert it into the espresso machine. Secure the assembly by rotating it counterclockwise until it firmly locks into place at the "  " position.
- 3.Then connect the appliance to the power supply source. Make sure the knob is at the Vertical position(off-position).
- 4.Press the power button“  ”, The power indicator will flash.
- 5.When single/double-cup/steam indicator becomes solid, it shows the pre-heating is finished.

Make Espresso Coffee

- 1.Remove the funnel by turning it clockwise, Add ground coffee to the brewing filter with a measuring spoon, a spoon of ground coffee power can make about a cup of top-grade coffee, then press the ground coffee powder tightly with the measuring spoon.
- 2.Properly assemble the brewing filter into the metal funnel, ensuring the filter's raised portion aligns precisely with the appliance's groove. Position the funnel at the "  " mark and insert it into the espresso machine. Secure the assembly by rotating it counterclockwise until it firmly locks into place at the "  " position.

3. Then place the hot cup on the drip plate.

4. Select single cup “☕” or double-cup “☕☕” according to your demand and then press the corresponding button of the selected function. After waiting for a moment, there will be coffee flowing out.

5. The appliance will stop working when the coffee-brewing is finished, and then your coffee is ready now.

WARNING: Do not leave the espresso machine unattended during making the coffee, as you need to operate it manually sometimes!

6. After finishing making the coffee, you can take the metal funnel out through turn it clockwise, then pour the coffee residue out.

Note: Wait until the funnel stops dripping coffee (the pressure is released) before turning the handle to remove the funnel.

MAKE HOT WATER

1. After finish preheating, turn the knob to “” position, and then the hot water will dispense from steam wand. When desired amount of hot water is got, turn the knob off. Before making hot water, put a cup under the steam wand.

Frothing Milk/ Make Cappuccino

You get a cup of cappuccino when you top up a cup of espresso with frothing milk.

Note: During making steam, the metal funnel must be assembled in position.
Before frothing milk, release steam for 10 seconds.

Method:

1. Prepare espresso first with a container big enough according to the part “MAKE ESPRESSO COFFEE”.
2. Press the steam button “”, the steam indicator will flashing. When steam indicator becomes solid, the pre-heating is finished.
3. For each cappuccino, measure approximately 100 grams of cold whole milk into a jug. It is recommended to use milk at refrigerator temperature (approximately 4°C) for optimal results.

Note: In choosing the size of a jug, it is recommended the diameter is not less than $70 \pm 5\text{mm}$, and bear in mind that the milk increases in volume by 2 times, make sure the height of the jug is enough.

4. Immerse the steam wand approximately two centimeters into the milk. Turn the knob to the “” position to activate steam release from the outlet. Create froth by gently moving the vessel in a consistent up-and-down motion.

Warning: Be sure to operate carefully as the steam may result in scald to person.

5. When the required purpose is reached, you can turn the knob to the “○” position.

Note: Clean the steam outlet with a wet sponge immediately after steam stops generating, but care not to hurt!

6. Pour the frothed milk into the espresso prepared, now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

The steam wand can be used to froth milk singly or make hot beverages like drinking chocolate and water.

Note: After using the steam function, you can immediately press the "Single-Cup" or "Double-Cup" button to start brewing coffee again. If the coffee indicator flashes rapidly, it means the temperature is too high. To lower it, follow these steps: Turn the knob to the "Hot Water" setting ("☉"), and hot water will begin to dispense. Once the temperature drops, the coffee indicator will stop flashing. At this point, turn the knob off, and you can resume brewing coffee.

If you do not want to brew coffee when the high-temperature warning occurs, you can press the “Single-cup” or “Double-cup” button again to cancel.

Set The Dispensing Amount

1. Dispensing amount of single cup

Hold and press the “Single-cup” button for 3 seconds to enter into the single-cup automatic coffee time adjustment mode. And then press the “Single-cup” button again, the coffee starts to dispense and the “Single-cup indicator” flashes at the same time, when the desired amount is got, press the “Single-cup” button again, the coffee stops dispensing. At that time, the setting for the dispensing amount of single cup is finished and it will be saved for next operation. The Single-cup automatic coffee time adjustment range: 15 seconds to 25 seconds.

2. Dispensing amount of double-cup

Hold and press the “Double-cup” button for 3 seconds to enter into the Double-cup automatic coffee time adjustment, then follow the operation of setting the dispensing amount of double cup. The Double-cup automatic coffee time adjustment range: 26 seconds to 46 seconds.

3. Automatic coffee time setting

At the same time, after holding the single cup / double cup button for 3s, the single and double cup are always on, the steam light and power light flash and the factory Settings are successfully restored.

Automatically Power-Off Function

After pressing power button, if there is no operation within 29 minutes, the unit will power off automatically.

1. When the "hot water" function is activated and water is dispensed for more than 90 seconds, the pump will automatically stop, and the coffee indicator light will begin to flash.

2. After pressing power button, if there is no operation after pump works for 180s during froth milk, the pump will stop automatically.

CHAPTER FOUR: CLEAN AND MAINTENANCE

1. Cut off the power source and let the espresso machine cool down completely before cleaning.
2. Clean the housing of espresso machine with a moisture-proof sponge often and clean water tank, drip tray and drip plate regularly then dry them.

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

3. Detach the metal funnel by turning it clockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last must rinse with clear water.
4. Clean all the attachments in the water and dry thoroughly.

Cleaning Mineral Deposits

1. To ensure your espresso machine operates efficiently, maintains clean internal piping, and delivers the peak flavor of coffee, it is essential to descale, clean, and maintain the machine regularly. A descaling warning will appear after the appliance has completed 500 cumulative cycles. At this point, all indicators will flash five times, signaling that the machine requires descaling. Once descaling is performed, the appliance will return to normal operation. If the descaling process is not completed, the warning will reappear each time the machine is turned on until the issue is addressed.
2. Fill the water tank with water and descaler up to the MAX level, maintaining a ratio of 4:1 (water to descaler). For specific instructions, please refer to the descaler's guidelines. It is recommended to use a "household descaler." Alternatively, you can use citric acid, which is available at chemists or drug stores, by mixing one hundred parts of water with three parts of citric acid as a substitute for the descaler.
3. Press the "Double-cup" button once to initiate the coffee brewing process and dispense approximately 100ml of hot water.

Once completed, turn off the appliance and let the descaling solution sit inside the machine for 5 minutes to effectively remove any buildup.

4. Turn on the appliance and repeat Step 3 three times.

5. Repeat the process in Step 3 twice, but this time fill the water tank to the MAX level with tap water (there is no need to wait for 5 minutes).

6. Once descaling is complete, cancel the descaling warning by long press the "steam button" for 5 seconds.

CHAPTER FIVE: FAULT ANALYSIS & REMOVAL

Symptom	Cause	Corrections
Water leaks from the bottom of espresso machine.	There is much water in the drip tray.	Please clean the drip tray.
	The espresso machine is malfunctioning.	Please contact the authorized service facility for repair.
Water leaks out of outer side of the filter.	There is some coffee powder on the filter edge.	Get rid of them.
The pump is working, but no water comes out.	There is no water in the tank.	Fill the water tank with Purified water.
	The air inside the machine is not discharged.	Turn the knob to “  ” position to expel air.
Acid (vinegar) taste exists in Espresso coffee.	No cleaning correctly after cleaning mineral deposits.	Clean the espresso machine.
	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 espresso machine 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 the authorized service facility for repair.

Symptom	Cause	Corrections
The steam cannot froth.	The white indicator is not illuminated.	Only after the white indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape does not fit.	Use high and narrow cup.
	You have used skimmed milk.	Use whole milk or half-skimmed milk.
Single-cup indicator and double-cup indicator blinking quickly.	The knob is not reset after cooling down.	Reset knob to the off position.
Steam indicator blinking quickly.	Make steam for 180s and the knob is not reset.	Reset knob to the off position.
Single-cup indicator or double-cup indicator blinking quickly.	Bolier temp is too high.	Turn knob to “☼” position, perform a cooling operation.
Single-cup indicator, double-cup indicator and steam indicator blinking quickly.	The knob is not reset to off position, but the machine is turned on.	Reset knob to “OFF” position.
All indicators flash 5 times with noise.	Need to descale.	Decalcifying
Poor coffee extraction	Coffee is ground too finely for pressed extraction.	Re-extract with slightly coarser coffee powder.

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.



NOTES:

- If the product requires repair, kindly reach out to our customer service department. Avoid attempting self-disassembly to prevent potential hazards.
- Customer Service Email: **support-us@link-chef.com.cn**
- Designated Repair Centers: Details of our company-designated repair centers can be found in the warranty card provided.

