PKNESPRESO070

Espresso Machine & Milk Frother

Automatic Capsule Espresso Maker with Hot & Cold Milk Frother
PLEASE READ THIS INSTRUCTION MANUAL AND SAFETY INSTRUCTIONS BEFORE OPERATING THE APPLIANCE!

Please take time to read these safety precautions carefully before connecting your machine to the power supply. It is essential to follow them and the operating instructions.

• First read this entire operating manual.
• Danger of electric shock! Never immerse the machine in water or any other liquid.
• Connect only to a properly grounded power point.
• To make sure that the machine is switched off, remove the plug from the power point.
• **Always pull out the power plug before:**
  * Relocating the machine.
  * Cleaning or maintenance.
  * Long periods of disuse.
• Never clamp or run the power cable over sharp corners or edges.
• Danger of electric shock! Damaged power cables may only be replaced at the customer service centre.
• Danger of electric shock! Never touch the power plug/socket/cable or the machine with damp or wet hands. Never unplug by pulling out the power cable; always remove the plug.
• If you need an extension cable, make sure it is suitable for your machine (3-pole grounded, 1.5 mm² conductor cross-section), and lay the cable to avoid tripping.
• Danger of scalding! Never move the machine during operation!
• Never operate the machine without water
• Always make sure there is water in water tank not less than minimum level.
• Danger of burning! Never touch very hot parts of the machine (e.g. brew unit during operations).
• Danger of scalding! Do not touch the steam or water jets.
• Danger of scalding! Do not move the operating lever when the machine is still under pressure making Coffee.
• **Do not use the machine in case of:**
  * Faulty operation
  * Damaged power cable.
  * After falling or other damage.
*In such cases immediately have the machine checked and repaired if necessary at the customer service centre.

**The machine location must meet the following requirements:**
*Choose a dry, stable and level support surface not immediately underneath the power point at least 60 cm away from the washbasin and taps.*
*Never place on flammable/fusible surfaces or equipment.*
*Never place the machine or power cable on or nearer than 50 cm to hot surfaces or open flames.*
*Never cover the machine during operation.*

• Keep children away from the machine during operation.
• Only use the machine in dry rooms.
• Danger of tripping! Do not let the power cable hang down.
• This machine is only intended for household use.
• Pull out the power plug and allow the machine to cool down completely before cleaning and or Maintenance.
• To prevent damage, never use replacement parts or accessories not recommended by the manufacturer.
• This appliance is not intended for use by young children or inform persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely. Young children should be supervised to ensure that they don’t play with the appliance.
• If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.

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.

**IMPORTANT SAFEGUARDS**

**Notes on the Cord**
The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.
Notes on the Plug
This appliance has a grounded 3-prong plug. Connect to a properly
grounded outlet only. Do not attempt to modify the plug in any way.

Plasticizer Warning
CAUTION: To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Note:
• Check that your home power supply voltage is the same as marked on the machine rating plate
• Destroy all the plastic bags to prevent danger to children!

Tip: Keep the packaging for transporting the machine (e.g. for removals, servicing, etc.)

Note:
You may find little water remaining in the machine.
In order to ensure that this machine works perfectly, it was tested with water before leaving the factory.
  • DANGER OF FROST

STARTING UP
Before using for the Espresso Machine for the first time
Caution: Improper handling of electrical equipment is dangerous and can be lethal. Please pay attention to the safety precautions in this manual, in particular the following:
• Danger of scalding: beware of hot water!
• Do not operate the machine with an empty water tank or water is less than MINIMUM level.
• Do not open the handle when the machine is brewing.
• Always pull out the power plug before cleaning the machine.
• Only use the machine in a dry room.
• Thoroughly rinse out the water tank with fresh water before using for the first time. Clean the Capsule coffee machine using a damp cloth only.

**Before using for the Milk Froher for the first time**
1. Remove all packaging from the Milk Frother and its power base.
2. Position the power base on a flat, heat-resistant surface, as close to an electrical outlet as possible. Make sure the power base is unplugged.
3. Remove the Milk Frother from its power base and take off the lid.
4. Read the rating in the base of the unit to make sure the power of the unit is comply with your local civil electric.
5. Using a cup to fill the non-stick carafe with water up to the lower MAX line.
6. Gently position the carafe over the electrical connector on the power base.
7. To avoid spillage, make sure the lid is in position before turning the Milk Frother **ON**.
8. Plug the power cord into the electrical outlet, one beep sound is emitted.
9. Press the **ON/OFF** button quickly. The indicator will illuminate in red and the Milk Frother starts to work in heating and frothing mode.
10. When the water has been warmed up, the milk Frother will turn itself **OFF** automatically and the power light will go out with 2 beep sound.
11. Discard the warm water and the unit is ready to work with milk.

**CAUTION:**
Always remove the Milk Frother’s jug from its base when pouring. Not recommended to warm milk for baby.
How to Combine the Coffee Machine with Milk Frother

1. Put the PKNESPRESO70 on a flat surface.

2. Insert the milk frother base in this hole.

3. Use one hand to slant the coffee machine a little and use the other hand to insert the base according to the arrow on the picture.
It shows the base is already connected with the coffee machine.

Then put the machine on a flat surface.

Put the milk frother on the base according to the arrow on the picture.

Plug the power cord into the electrical outlet, you will hear a beep sound once you put on the milk frother.
Machine Parts and Controls Overview

MILK FROTHER

- Lid
- Whisk set for foam
- Carafe
- Jug
- Indicator/switch button
- Power base
ESPRESSO MACHINE

No. name
A handle
B buttons
C Dispenser
D Drip tray set
E wall
F Water tank
G water tank (removable)
H Power cord
I Main switch
J Used capsule container
K Drip tray cover
L drip tray (removable)
# ESPRESSO MACHINE

## Definition of Lighting

<table>
<thead>
<tr>
<th>Name</th>
<th>Status</th>
<th>Function</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indicator</td>
<td>First use</td>
<td>Refer to “flash out the machine and internal circuit”</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Light steady/Water tank is empty.</td>
<td>Fill up water tank, open handle, then press any button to fill the internal circuit.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Light steady</td>
<td>Stand-by</td>
<td></td>
</tr>
<tr>
<td>Button light</td>
<td>Blinking when warming up.</td>
<td>Wait for ready.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>light steady</td>
<td>ready</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Each button blinks circularly.</td>
<td>In energy saving mode.</td>
<td></td>
</tr>
<tr>
<td>Light in used capsule container</td>
<td>light steady when handle is open.</td>
<td>Check if the used capsule container is full or not.</td>
<td></td>
</tr>
</tbody>
</table>
## USING THE MILK FROTHER

<table>
<thead>
<tr>
<th>Function</th>
<th>Whisk option</th>
<th>Max capacity (marked with circle)</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>To make cold, frothed milk</td>
<td></td>
<td><img src="image" alt="Whisk option" /></td>
<td><del>80</del>100s</td>
</tr>
<tr>
<td>To make hot, frothed milk</td>
<td><img src="image" alt="Whisk option" /></td>
<td><img src="image" alt="Max capacity" /></td>
<td><del>130</del>180s</td>
</tr>
<tr>
<td>To heat milk</td>
<td><img src="image" alt="Whisk option" /></td>
<td><img src="image" alt="Max capacity" /></td>
<td></td>
</tr>
</tbody>
</table>

### Step 1
- Select the whisk option.

### Step 2
- Fill the milk frother with milk.

### Step 3
- Press the power button to froth the milk.
1. Choose the appropriate whisk and insert it on the whisk head inside the jug. (see the table above for reference).
2. Pour milk into the jug according to the max & min markings. (See the max capacity for each whisk type above for reference), place the jug on power base. Place the lid securely.
3. Choose the mode you want to make with the milk.

a. To make Cold, Frothed Milk:
   Make sure you have inserted the Whisk (whisk with wire spring) and ensure the jug is filled with milk up to the Lower MAX level (150ml.) or at least filled to Min mark. then check that the lid is securely in place, afterward, press and hold the ON/OFF button for 3 seconds till the blue light turns on to start frothing, once the frothing process is completed, the blue light will turn off automatically, now, the frothed milk is ready.

b. To make hot, Frothed Milk:
   Make sure you have inserted the Whisk (whisk with wire spring) and ensure the jug is filled with milk up to the Lower MAX level (150 ml.) or at least filled to Min mark. then check that the lid is securely in place, afterward, press the ON/OFF button briefly, the red light turns on to start frothing, once the frothing process is completed, the red light will turn off automatically, now, the hot & frothed milk is ready.

c. To make Hot Milk:
   In this mode, the whisk is not necessary, so, make sure the whisk is removed, and the jug is filled with milk up to the upper MAX level (300ml Max.) or at least filled to Min mark. then check that the lid is securely in place, afterward, press the ON/OFF button briefly, the red light turns on to start heating milk, once the heating process is completed, the red light will turn off automatically, now, the hot milk is ready.

CLEAN THOROUGHLY AFTER EACH USE.
USING THE ESPRESSO MACHINE

Fill / Refill Water Tank

There are two ways to fill the water tank:
Directly into the machine, by using for example a jug, or by removing the water tank.

Filling without removing the tank
- Raise the water tank lid
- Fill the tank up to the “MAX” mark with cold fresh water (the maximum capacity is 0.8 litre), or at least the “Min” mark.
- Low down the lid

Filling by removing the water tank
- Hold the water grip at tilting angle as shown in direction 1 to remove the water tank from the machine.
- Fill the tank up to the “MAX” mark with cold fresh water (the maximum capacity is 0.8 litre). or at least the “Min” mark.

• Slide the water tank slowly on water tank base. When the water tank outlet is inserted in the inlet receptacle, push firmly on the water grip as shown in direction 2 to lock the water tank.

Flushing out the machine and internal piping/first use

Before using for the first time or after long pauses (e.g. holidays) the machine must be flushed out. This short procedure can flush out and cleans the internal piping thoroughly.

• Fill water tank to maximum level.
• Plug in the appliance and turn it on.
The lights on the control buttons are blinking, blue lights in used-capsule container is lighted in blue which goes off after 1 minute.

**Tips:** You can check easier if the used container is full or not when the blue light is ON. The indicator will blink in red for first use, meaning the internal circuit is empty. Please fill up water tank and open the handle. Press any button to start pump, once water is detected entering the internal circuit, the red indicators becomes blue. The machine starts to heat up automatically when detected water in circuit with 3 buttons blinking.

The lights on buttons become steady when the machine is heated up, heating up time is 40 seconds approximately.

Press the lungo coffee button, before pressing the button, make sure that:
- The handle is closed without capsule inside.
- The water tank is full.
- The water tank is firmly in place, otherwise water may leak.
- The drip tray with the used capsule container is completely inserted (never operate the machine without drip tray set (part D shown in “Overview of machine parts and controls”), or hot water will run out when opening handle.).
- A large bowl (250ml size or above) is placed under the dispenser.
- Press the middle button to start flush out.
- Open the handle when the flush out process stopped automatically.
- Empty the cup.
- Flush out cycle is finished.
Brewing Coffee

3. Insert capsule to fall straight into the compartment correctly.
4. Close the handle firmly to load the capsule.
5. Press the desired coffee button only once
6. The selected button will blink and the machine is brewing coffee, dispensing will stop automatically when reaching the default brewing volume (30ml for short espresso, 60ml for normal espresso, 110ml for lungo espresso), default setting can be programmed, please refer to “how to program volume”.
7. Raise the handle to eject the used capsule into the container.
8. Close the handle.

Tips:
• If the machine is cold (for example, using the machine in the morning or idle time longer than 1 hour), it is suggested to brew water first in order to remove the residual taste of the last cup.
• When brewing is finished, a small amount of water will be discharged to the water tank, it is clean water and still drinkable.

Refill internal circuit when water tank is out of water during brewing.
• It is strongly suggested to be sure there is enough water in the tank before making coffee, minimum level at least.
In case water is running out during coffee brewing, you can stop it by pressing the selected button which is blinking.
Open the handle to eject the used capsule.
CAUTION: Beware of hot steam: danger of scalding! Fill up water tank and press one of the buttons to start pumping water, once the circuit is refilled, the indicator light turns from red to blue.
Energy saving mode.
The machine enters energy saving model automatically once the machine is idle for 15 minutes. The 3 buttons will flash cyclically in energy saving mode. To access quiet energy saving mode, please press any button, appliance will start warming up with lights blinking, when the buttons are lit steadily, the machine is ready to brew coffee.

Espresso Machine Cleaning
Emptying the capsule container and drip tray. The capsule container holds around 10 used capsules. We recommend emptying the used capsule container and the drip tray every day, you can see if the used capsule container is full or not while the blue light is on in the used capsule container.

1. Raise the handle to ensure there is no capsule inside the brewing compartment.
2. Raise the dispensing spout up if it is in low position.
3. Hold the drip tray firmly and pull it out by lifting gently.
4. Dispose of used capsules and drip tray.
5. The used capsule container can be detached, if necessary, from the lower drip tray (snaplock).
6. Rinse out the drip tray set with fresh water.
7. Remove the water from the appliance, rinse out the water tank with fresh water.
8. After emptying/cleaning, reassemble the parts in reverse order and insert them back to machine in place.

Important:
The plastic parts of the machine are not dishwasher safe

Coffee Machine
• Always pull out the power plug before cleaning the machine
• Never immerse the machine in water or clean it under running water
• Clean the machine with a dry cloth
• Never use abrasive cleaning agents or materials (use e.g. dry rags or kitchen paper)
Decalcification

Decalcification / Maintenance

Drinking water varies according to region. The lime particles in hard drinking water are deposited as residues in the machine and can block the piping and cause damage. To prevent this, be sure to decalcify the machine at the very least after making 300 to 400 cups of coffee or in any case if the output falls significantly or after one or two months. Decalcification must be done correctly to prevent damage.

So it is essential to follow these instructions.

Important:

• Never clean the machine with vinegar.
  This causes damage and makes your coffee taste bad.
• Damage caused by incorrect decalcification or failure to decalcify is not covered by the guarantee.
• Caution: HOT WATER!

1. Recommendations: Purchase commercially available decalcifier (decalcifying liquid), diluted according to the manufacturer’s instructions; pour the mixture in the water tank.
2. Make sure there is without Capsule inside the machine.
3. Place a large bowl under the dispensing head to collect the decalcification diluted and lime residues.
4. Fill the water tank with water to maximum level mixed with decalcifying solution, make sure the solution is dissolved completely.
5. Press the small button to run decalcifying water as you brew coffee normally, repeat for several times to run out the entire tank water.
6. Repeat the process to run another tanks of water mixed with decalcifying solution.
7. Repeat the process to Flush out the intern circuit with a tank of fresh water (without the decalcifying solution) to clean the internal circuit completely.

**Factory Reset**

**In case you want to have the default setting of the machine, please follow below instruction**

a. Turn off the machine.

b. Press the lungo button and keep the button pressed, then switch **ON** the machine simultaneously, release the button after 3 seconds or when you see the buttons flash. if the machine is warming up after reset, the machine will flash more than twice).

c. After above operation, the machine is reset to factory default setting- the following parameters are reset:

1. Coffee brewing volume
   - 25ml (Short Espresso)
   - 40ml (Normal Espresso)
   - 110ml (Lungo)
2. After the reset, machine can start to work when the lights are steady.

**Tips:**

*Make the reset when machine is warmed up so that you can see flash signal easier.*
Steaming out / Storage / Transport

Steaming Out

- Prior to long periods of disuse or for storage or transport at temperatures below 41°F, it is essential to steam out the machine. This removes water from the system to prevent internal frost damage.
- Turn **ON** the machine
- Empty the water tank and place it in its position.
- Put an empty cup under the coffee dispensing spout.
- Press “**lungo**” button to start brewing.
- Steaming out now commences. After the pump stops automatically, the steaming out process is completed.
- turn **OFF** the machine and unplug.

**CAUTION:**
- **CAUTION HOT WATER RISK OF SCALDING**
USER MAINTENANCE INSTRUCTIONS
This appliance requires little maintenance.
It contains no user serviceable parts. Do not try to fix it by yourself.
Refer it to a qualified appliance repair technician if servicing is needed.

Care & Cleaning Instructions

NOTE:
To reduce build-up of milk residues, always empty any residual milk and clean immediately after frothing completed. Never leave liquid in the carafe overnight.

1. Unplug the power base from the electrical outlet and let the carafe cool down completely before cleaning.
2. Clean the inside of the jug with a damp & soft cloth, or sponge. Only the whisk can be detached to resin with water.
3. If necessary, put on the whisk attachment to the whisk head, fill fresh clean water to maximum level, then add a couple drops of mild liquid soap. Turn the Milk Frother ON and allow the soapy water to clean the jug. After the Milk Frother turns itself OFF, discard soapy water. Pour fresh clean water into the jug and discard; repeat until soap residue is completely removed. Wipe out with damp cloth.

WARNING:
DO NOT SUBMERGE JUG OR THE POWER BASE IN WATER OR ANY OTHER LIQUID. NEVER PLACE THE JUG UNDER RUNNING WATER TO CLEAN. DO NOT PLACE INTO DISHWASHER.

4. Make sure that all connectors and sockets are kept dry.
5. Rinse lid and whisks in clean water and dry thoroughly.
6. The following parts should avoid to contact with water.

STORING INSTRUCTIONS
Unplug unit and allow to cool. Store in its box or in a cool and dry place. Never store unit while it is still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the appliance as it may cause the cord to fray and break.
TROUBLESHOOTING

MILK FROTHER

<table>
<thead>
<tr>
<th>ISSUES</th>
<th>SOLUTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not be able to start</td>
<td>Check the power is corresponding to your civil electricity.</td>
</tr>
<tr>
<td></td>
<td>The jug is placed on its original base, not kettle's base.</td>
</tr>
<tr>
<td>Poor quality of milk after frothed.</td>
<td>Check if the proper whish is used or not.</td>
</tr>
<tr>
<td></td>
<td>Make sure adequate cleaning has been implemented after the last use.</td>
</tr>
<tr>
<td></td>
<td>The dried residual milk may stall the frothing speed.</td>
</tr>
<tr>
<td></td>
<td>Suggested to use whole or semi-skimmed milk, stored at refrigerator at 6~10 degree.</td>
</tr>
<tr>
<td>Red light blinking</td>
<td>The unit is hot after operation, cool it down by filling tap water into jug.</td>
</tr>
<tr>
<td>Purple light illumination</td>
<td>Call service line.</td>
</tr>
<tr>
<td>Over flow</td>
<td>Check if proper quantity of milk was added corresponding to the whish.</td>
</tr>
</tbody>
</table>

ESPRESSO MACHINE

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>No coffee is brewed.</td>
<td>The water tank is empty.</td>
<td>Fill water in the water tank.</td>
</tr>
<tr>
<td>The coffee is not hot enough.</td>
<td>-The Cold cups / mugs.</td>
<td>Preheat cup / mug.</td>
</tr>
<tr>
<td></td>
<td>- Scale build-up in machine.</td>
<td>- Descale.</td>
</tr>
<tr>
<td></td>
<td>- Cold machine.</td>
<td>- For cold machine, brewing a cup of water to warm up the circuit.</td>
</tr>
<tr>
<td>Capsule can’t drop down</td>
<td>-The used capsule container is full.</td>
<td>Empty the used capsule container.</td>
</tr>
<tr>
<td></td>
<td>-The capsule is deformed after brewing.</td>
<td>- Push it down with finger, or close the handle and open it once again.</td>
</tr>
<tr>
<td>steam when handle opened.</td>
<td>- Opened the handle too quick when brewing finished.</td>
<td>- Leave a few seconds to let the residual pressure to escape.</td>
</tr>
</tbody>
</table>
PKNESPRESO70

Espresso Machine & Milk Frother
Automatic Capsule Espresso Maker with Hot & Cold Milk Frother

Espresso Maker Features:
• Countertop Espresso Maker
• Brew Size Selectable: Short, Normal or Lungo Espresso Cups
• Compatible with Nespresso Coffee Capsule Pods
• Simple Electric Plug-in Design
• Quick Heat Ability, Warms in Seconds
• Sleek, Modern Kitchen Style
• Integrated (10) Capsule Pod Storage Tray
• LED Indicator Lights
• Stain-Resistant & Easy-to-Clean
• Integrated Refillable Water Tank
• Energy Efficient Auto Power-Off Feature
• Removable Parts for Hassle-Free Clean-Up
• Safe for Placement on Any Kitchen Table or Countertop!

| Water on table | -Water tank is leaking.  
- Drip tray is full of water.  
- When brewing finished, opened the brewing chamber without drip tray set in place.  
- Water tank is out of its place when heating up. | -Check if the valve on water tank is stuck.  
- Empty the drip tray.  
- Make sure the drip tray set is in place.  
- Make sure the water tank is in place. |
|----------------|-------------------------------------------------|--------------------------------------------------------------------------------------------------|
| Capsule drooped down directly to used capsule container. | -Capsule deformed | -Try it again with slight different angle.  
- Use a new Capsule |
| Occasional drops drip out of the dispensing head | -the heater is keeping warm. | -Occasional drops are normal, it is not a defect |
| Handle can not close | -Capsule is not placed well in brewing chamber. | 1) Change the Capsules.  
2) Push the Capsule a little deeper to align with the Capsule chamber. |

- Capsule deformed
- Capsule is not placed well in brewing chamber.
Milk Frother Features:
- 2-in-1 Milk Frother & Warmer
- Choose Your Froth: Creates Hot or Cold Milk Froth!
- Simple Electric Plug-in Design
- Sleek, Modern Kitchen Style
- Quick Heat Ability, Warms in Seconds
- Transparent Lid to see the Frothing
- LED Indicator Light
- Convenient Grip Handle
- Double Wall Insulation Container
- Stain-Resistant & Easy-to-Clean
- Removable Parts for Hassle-Free Clean-Up
- Energy Efficient Auto Power-Off Feature
- Built-in Safety: Dry Boil Protection

What’s in the Box:
- Espresso Maker
- Drip Tray
- Milk Frother Kettle
- Frother Heating Base Plate

Technical Specs:
- Power Rating: 1260 Watt, Espresso Machine
- Capsule Pod Holder Capacity: 10 Capsule Pods
- Brew Sizes: Short 25ml, Normal 40ml, Lungo 110ml
- Coffee Spout Height: 4.3”-inches
- Espresso Water Tank Capacity: 27 oz.
- Milk Frothing Capacity: 5.1 oz.
- Milk Warming Capacity: 10.1 oz.
- Stand by Time: 15 Minutes
- Power: 110V
- Engineered ABS Construction, Stainless Steel Frother Housing
- Milk Frother Size (L x W x H): 6.6” x 4.7” x 8.2”-inches
- Espresso Machine Size (L x W x H): 14.2” x 4.6” x 9.8”-inches