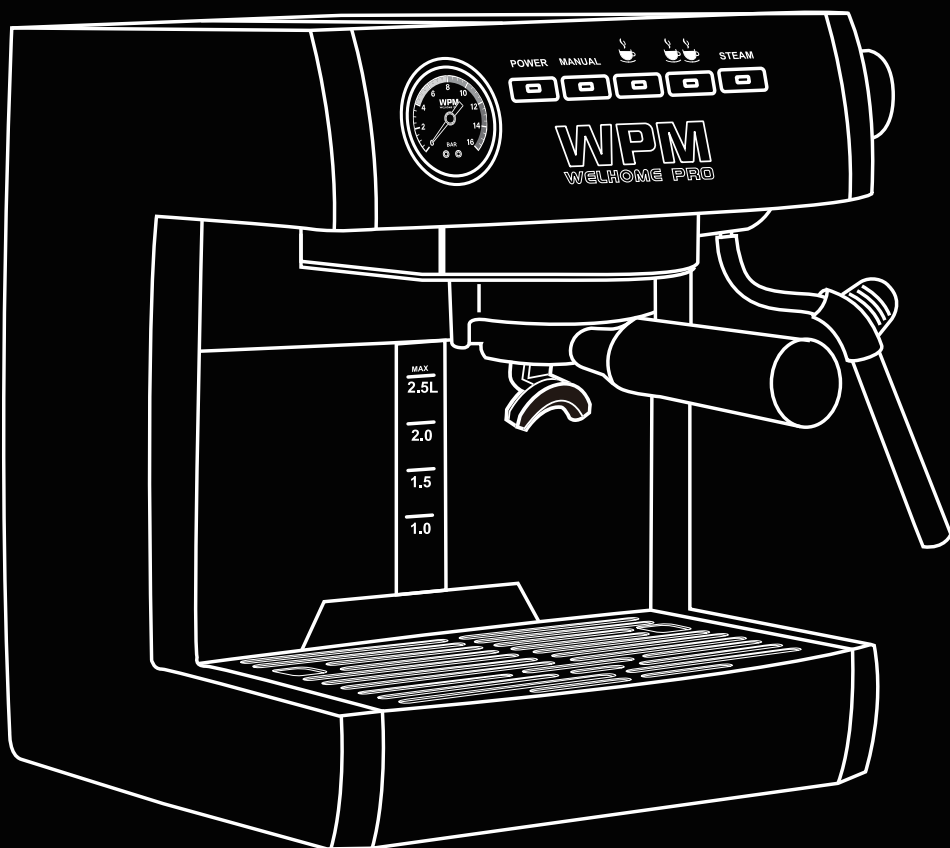


WPM

WELHOME PRO

Espresso Machine
KD-135B

Instruction Manual



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Safety Precautions

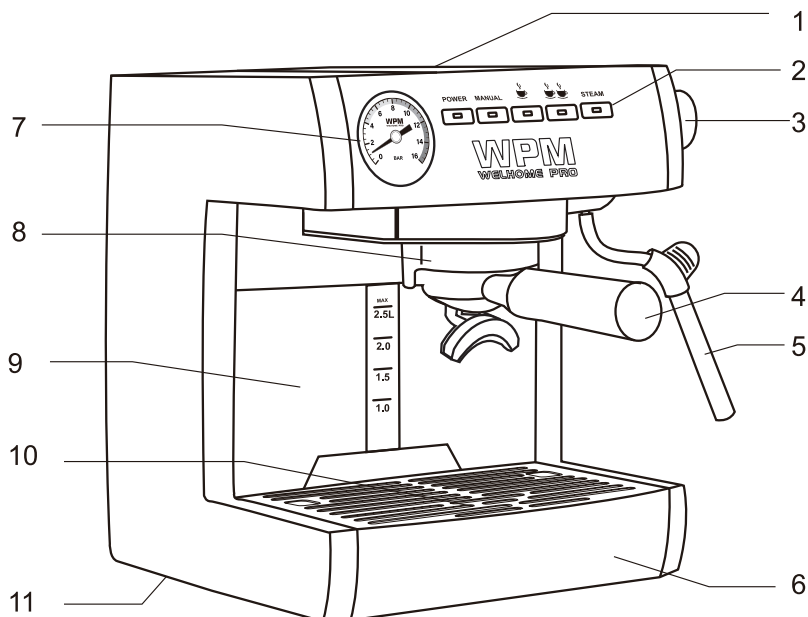
Safety Precautions For Your Welhome Coffee Machine

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 2.5 litres.
- Do not remove the filter handle during the espresso pour or water flow as the unit is under pressure. Removing the filter handle during either of these operations can lead to a scalding or injury.
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- For additional protection, Welhome recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit which supplies power.
- Do not immerse the appliance in water or any other liquid unless recommended.
- The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any direct contact with the steam wand or hot water tap.
- The coffee maker shall not be placed in a cabinet when in use.
- Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand.
- Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Welhome Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Welhome Appointed Service Centre for examination, repair or adjustment.
- The heating element surface is subject to residual heat after use.
- For cleaning details on how to clean the surfaces in contact with food, please refer to the following "cleaning" section.

- Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
- Appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- 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.

If you have any concerns regarding the performance and use of your appliance, please visit https://www.wpm.hk/en/news_detail.php?id=22 or contact us via the Welhome Consumer Service Line. Please ensure the above safety precautions are understood.

The Parts of KD-135B



The parts name

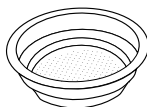
- | | |
|-----------------------------|-------------------------------|
| 1. Warming plate | 7. Pressure gauge |
| 2. Operating panel | 8. Group head |
| 3. Steam/hot water Dial | 9. 2.5 L removable water tank |
| 4. Group handle | 10. Water level indicator |
| 5. Steam and hot water wand | 11. Non-slip rubber feet |
| 6. Removable drip tray | |

Accessories

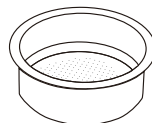
Cleaning tool
(For filter and steam nozzle)



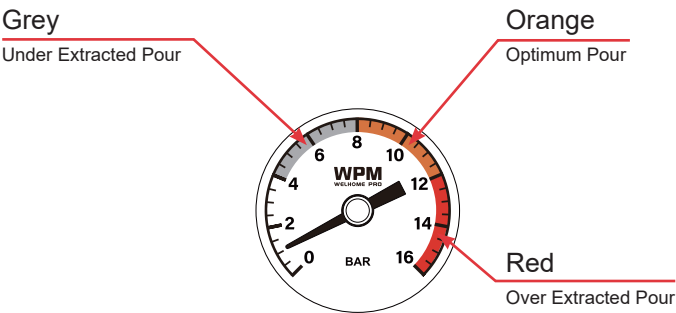
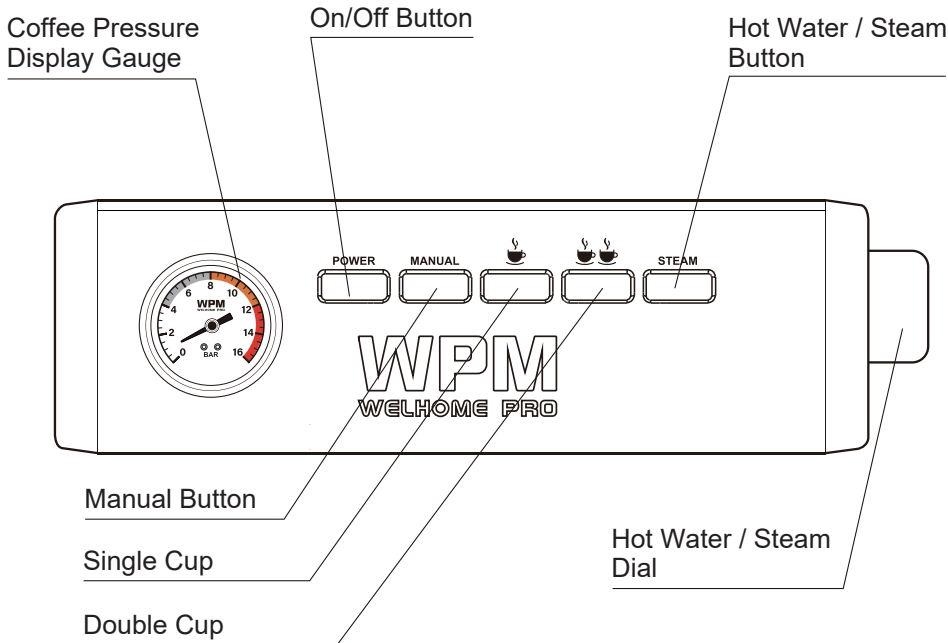
Single filter basket



Double filter basket



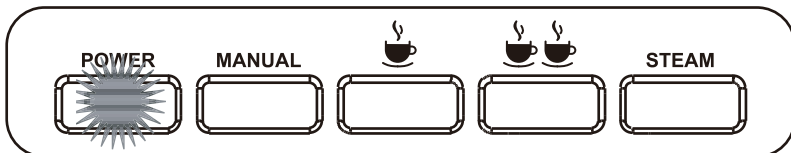
Operating Panel



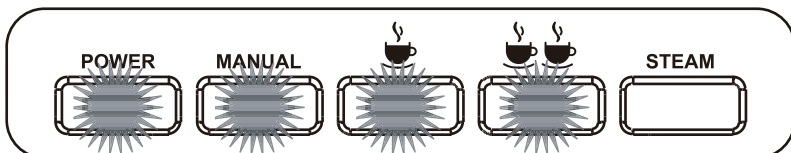
Using the Control Panel

Power

Press the 'POWER' button once to turn the espresso machine on. The light on the 'POWER' button will illuminate green and start flashing; this is to indicate that machine is on and heating up.



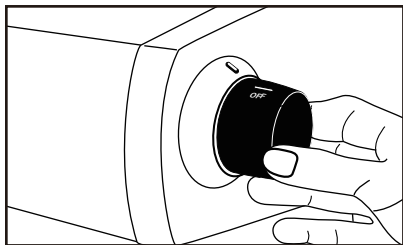
When the green light on the 'POWER' button stops flashing and turns to a constant red light, this indicates that the espresso machine is heated and ready to use. The lights on the 'MANUAL', ☕ single and ☕☕ double espresso buttons will also show a constant white light.



To turn the espresso machine off, press the 'POWER' button, the power light and all other lights on the control panel will turn off.

Brewing coffee

Once the espresso machine is switched on and heated, the 'MANUAL', ☕ single and ☕☕ double espresso buttons show a constant white light, the machine is able to use.



Note:

Before turn on the machine, ensure the Hot Water / Steam Dial on the 'OFF' position.

Manual

With 'MANUAL' function you can choose the desired amount of coffee by yourself.



Single espresso

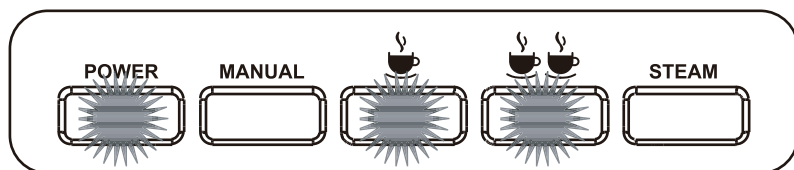
The single espresso function is programmed so that 30 ml espresso flow into the cup.



Double espresso

The double espresso function is programmed so that 60 ml espresso flow into the cup.

Note: When the '☕' or '☕☕' mode is activated, the pre-infusion function will flow water 3 times into the coffee powder before brewing.

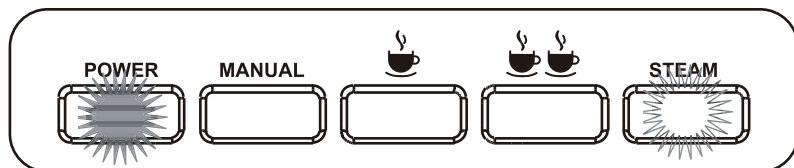


Note:

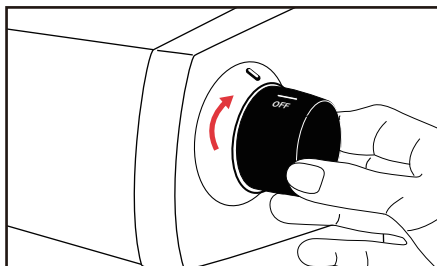
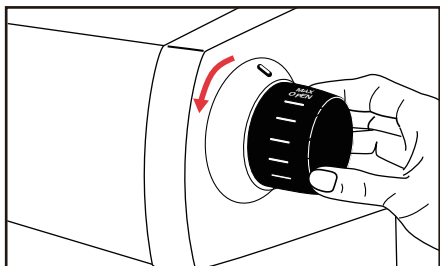
When the machine has activated the ☕ single espresso or ☕☕ double espresso function, the 'STEAM' and 'MANUAL' will go off. The lights on the 'POWER' and ☕ or ☕☕ buttons will remain on.

Steam

Press the 'STEAM' button to activate the steam function. Wait until steam has heated up. When the white light on the 'STEAM' button turns on, the steam is able to use.



Turn the steam / hot water dial counterclockwise to the 'OPEN' position to start supply steam. Turn the steam / hot water dial clockwise to the 'OFF' position to turn off the steam.



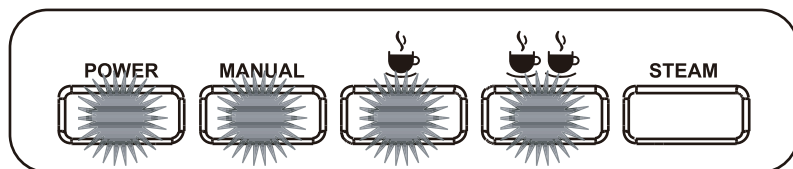
Note:

1. If the light on 'STEAM' button is flashing, the humidity of the steam will be high. It is recommended to wait to finish heating before use.
2. Make sure to turn the dial to the OFF position after use.
3. The steam function will turn off automatically after 10 minutes if not in use.
4. The steam wand will release some hot water when switched to the steam function.

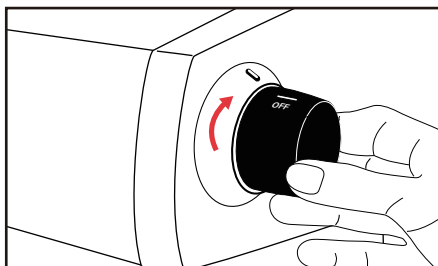
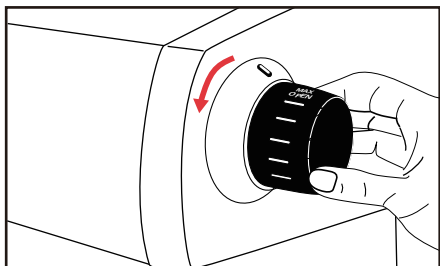
Hot water

Hot water function is ideal for preparing long blacks, hot chocolate and preheat coffee cups.

The hot water function can be used when machine is heated and ready to use. If the steam function is activated, press 'STEAM' to turn off the steam function. 'POWER', 'MANUAL', '☕' and '☕☕' button will light up steadily.

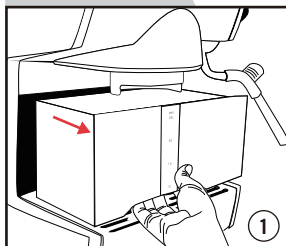


Turn the steam / hot water dial counterclockwise to the 'OPEN' position to start dispense hot water. Turn the steam / hot water dial clockwise to the 'OFF' position to stop dispense hot water.

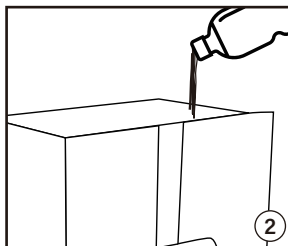


Operations Guide

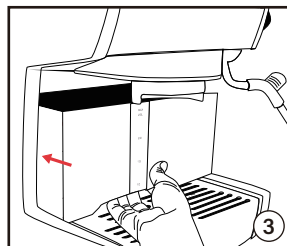
Preparation



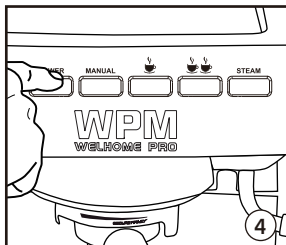
Remove the water tank from the machine.



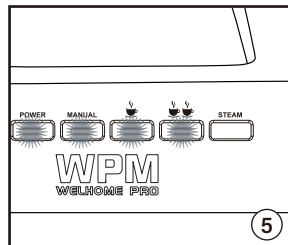
Fill it with cold water.



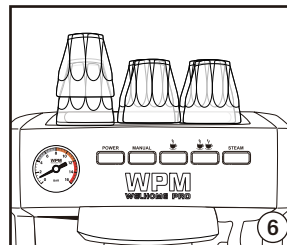
Place the water tank back in the machine.



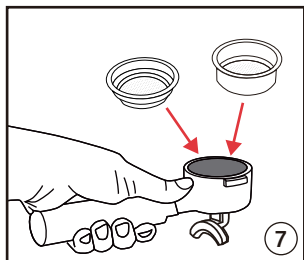
Press 'POWER' button to turn on the machine.



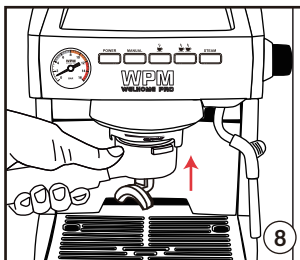
The machines is ready to operate when the buttons are illuminated.



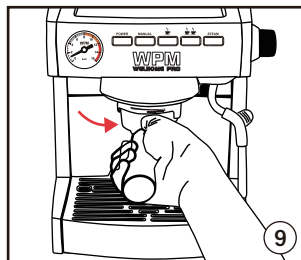
Warming espresso cups.



Select the appropriate filter and place into handle.

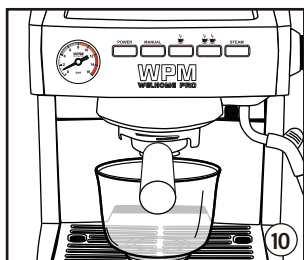


Insert the handle into the group head.

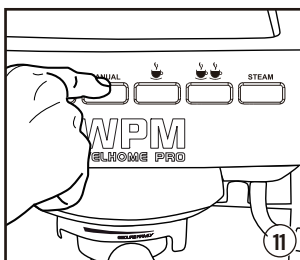


Turn the handle to the right.

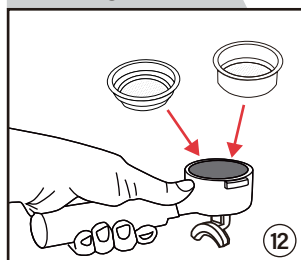
Brewing coffee



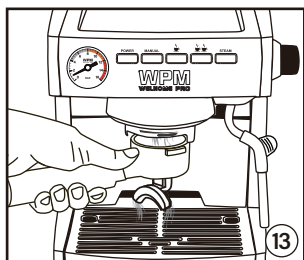
Place the container under the group handle pouring spouts.



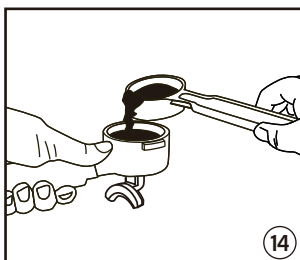
Press 'MANUAL' button and allow water to run through.



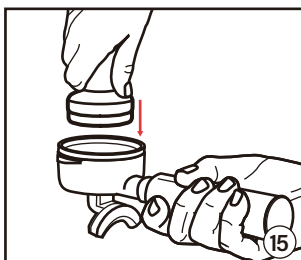
Select the appropriate filter and place into the handle.



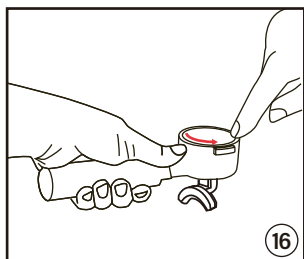
Hold the handle and purge with water to preheat.



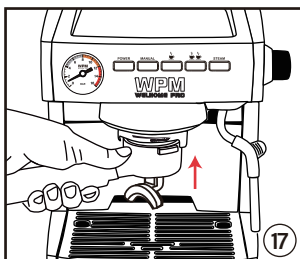
Add the ground coffee.



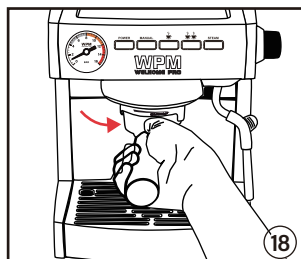
Tamp the ground coffee



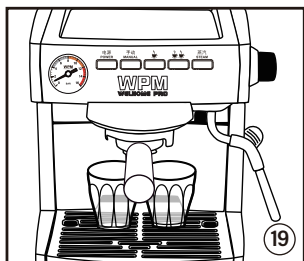
Wipe the edge of filter to remove excess ground coffee.



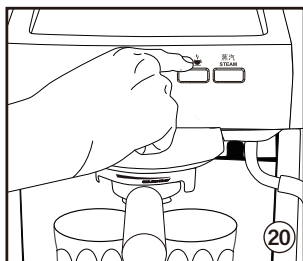
Insert the handle into the group head.



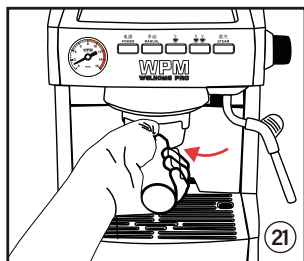
Turn handle to the right, until it is in place securely.



Position cups beneath the nozzles of the handle.

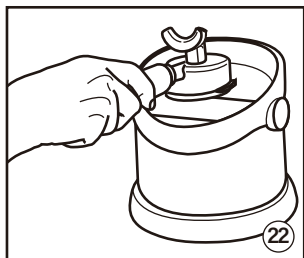


Press the coffee button to start brewing. Press again to stop brewing.

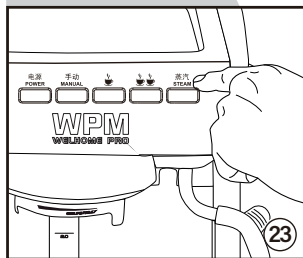


Remove handle by turning to the left.

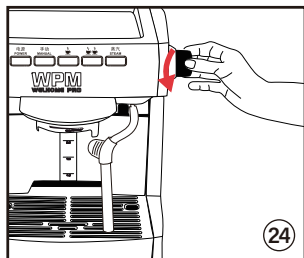
Texturing milk



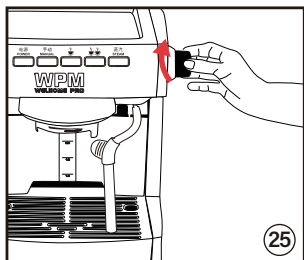
Discard the used coffee grinds.



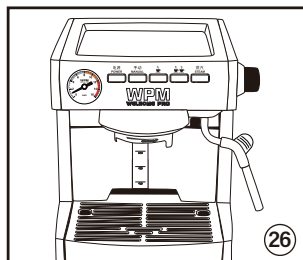
Press the steam button to activate the steam function.



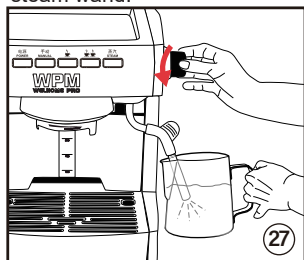
Turn the dial counterclockwise, drain the water remaining in steam wand.



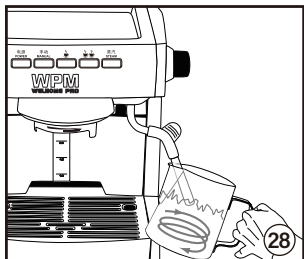
Turn the steam / hot water dial clockwise to the 'OFF' position to turn off the steam.



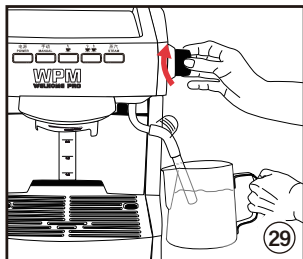
Swing the steam wand to the side of machine



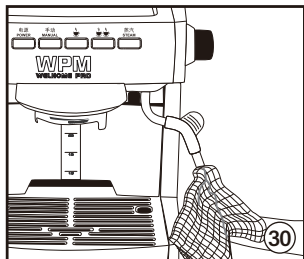
Place the steam wand into milk, approx. 1cm below surface and open the steam.



Angle jug to rest steam wand on spout and place nozzle just below surface of the milk

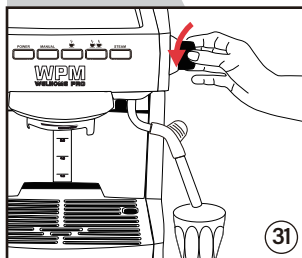


Stop steaming by turning the dial to the 'OFF' position

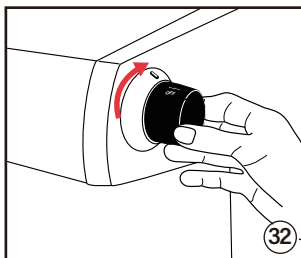


Wipe the steam nozzle and wand with a damp cloth and purge a small amount of steam.

Hot water

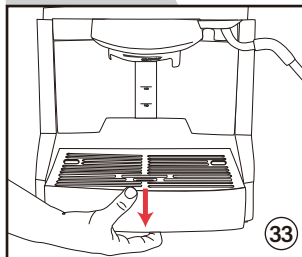


Activate the hot water function by turning the dial to the 'OPEN' position.

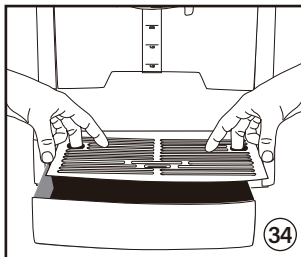


Stop the hot water by turning dial to the 'OFF' position.

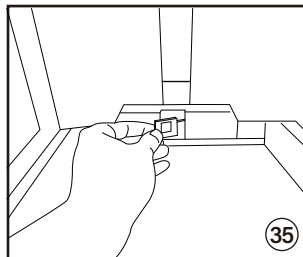
Cleaning



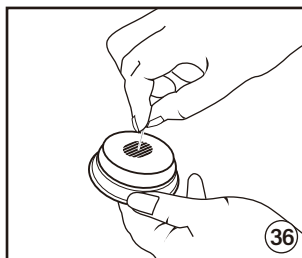
Remove the drip tray



Remove the drip tray grid.



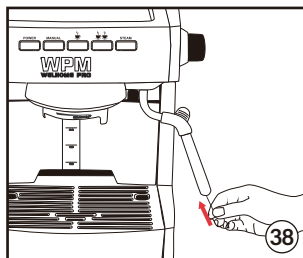
Remove the cleaning wire from the back of the drip tray



Insert the smaller cleaning wire into the single hole in the base of the filter.



Wipe the steam nozzle and wand with a damp cloth and purge a small amount of steam.



Insert the larger wire into the hole in the base of the steam wand.

Care and Cleaning

The coffee making process involves extracting oils out of coffee grinds to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine. Regular cleaning to remove these oils is essential for espresso machines to keep operating effectively.

Flushing water, through the group head and the steam wand, is the easiest way to keep your machine clean after making coffee.

Important: Never wash your espresso machine accessories in the dishwasher.

Drip tray

Remove the grid and drip tray at regular intervals to make the drip tray empty. Clean the drip tray and its grid with water and a little non-abrasive washing up liquid, rinse and dry.

Over time it is normal for the inside of the drip tray to be stained by the oils in the coffee.

Note: Ensure that when you are replacing the drip tray that the plastic lining is in position.

The group head, filters & group handle should be washed after each use by rinsing them under warm water. Wash at regular intervals in warm water using a mild detergent.

To clean the group head, flush water through and wipe the head and around the inside rim with a damp cloth.

Should the holes in the filters become clogged with coffee granules use a fine bristled brush to remove them.

Important: Should the filter remain blocked after normal cleaning, you can use the cleaning wire. The cleaning wire is located under the base of the water tank.

Group head rubber seal

This seal is located in the group head and creates a seal against the group handle when making an espresso.

1. When your machine is not being used, we recommend that you do not leave the group handle attached to the machine as this will reduce the life of the seal.
2. Over time this seal loses its elasticity and will require replacement.
3. Signs that the seal is deteriorating are when: the group handle rotates to the far right and feels loose, or steam escapes from around the group head during use.
4. Contact Welhome if it is needed to purchase or replace the group head rubber seal.

The cup warming plate and exterior

Wipe over the unit with a damp cloth and wipe dry. Do not use abrasives or metal scourers, as these will scratch the exterior surface.

Steam wand

The steam wand needs to be cleaned each time you texture milk or heat any other liquid. To clean the steam wand, wipe with a damp cloth and for the froth attachment, simply rinse it under warm water.

Note:

1. After each use we recommend that a small amount of steam is purged from the steam wand.
2. If steam wand becomes blocked, you should use a cleaning wire with the espresso machine. The cleaning wire for the steam wand is located under the base of the water tank. Insert the cleaning wire into the hole in the base of the steam wand. Unscrew the steam nozzle from the steam arm. Clean the steam nozzle by once again using cleaning wire and then flush under running water.

Important: Do not wash parts in the dishwasher. Do not immerse the unit in water.

Descaling

After continued use, your espresso machine may develop a build-up of mineral deposits. Thus your machine will require occasional descaling. We recommend that you descale your machine every 4-6 months, in which this period will depend on the frequency of use of the machine.

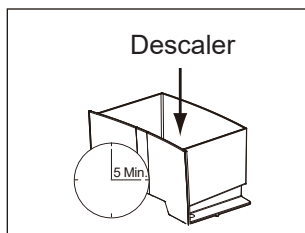
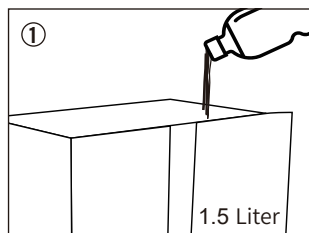
Descaling solution

- Liquid descaler
- Descaler tablet

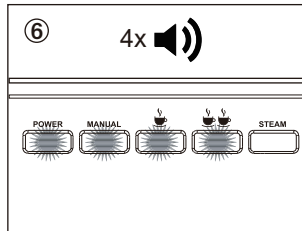
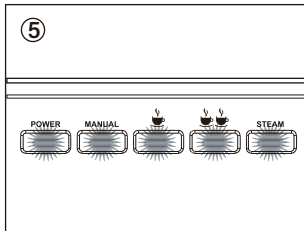
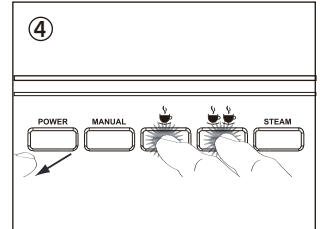
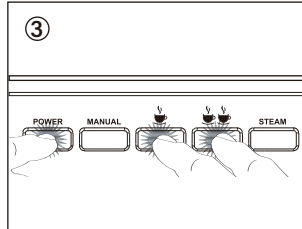
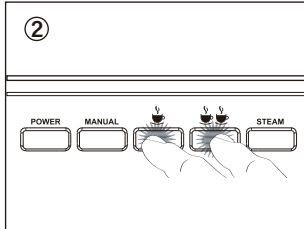
Descaling the espresso machine

Note: Ensure that the espresso machine is turned off and the power cord is unplugged.

- Remove the water tank from the machine and if necessary empty any water.
 - Remove the group handle from the machine and rinse it thoroughly under running water and set it aside.
 - Using a screwdriver, unscrew the shower screen from the group head.
 - Remove the shower screen from the center hold using the tip of a fork or skewer. Wash the shower screen in hot soapy water, rinse and dry well. Set aside in a safe place with the screw and the rubber seal.
1. Fill 1.5 liters of water into the water tank. ①
 2. Dissolve 1 descaler tablet into the water. Wait around 5 minutes until the tablet is completely dissolved.

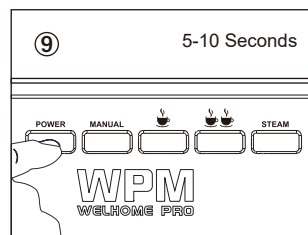
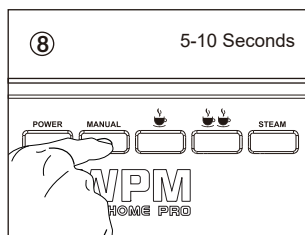
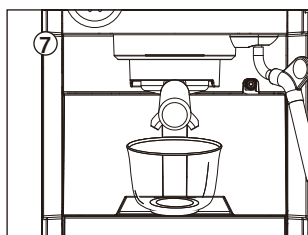
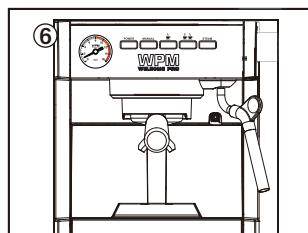
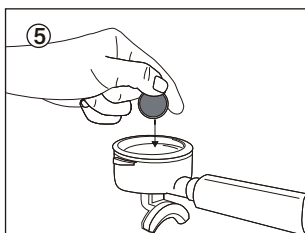
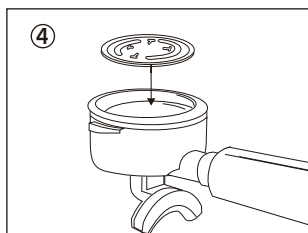
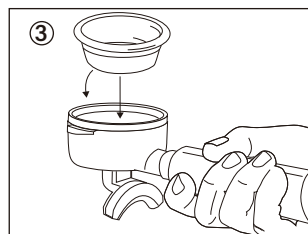
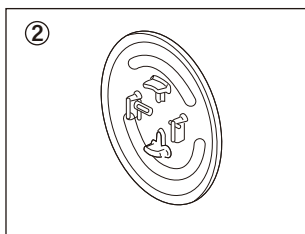
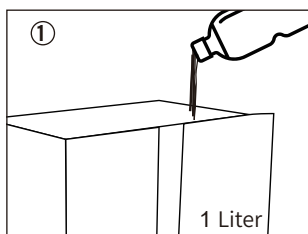


3. Place a container underneath the group handle.
4. Make sure the machine is switched off.
5. Press and hold ☕ and ☕☕ buttons for 3 seconds, then press and release 'POWER' button. ② ③ ④
6. Cleaning procedure will be started automatically. ⑤
7. After a while you will hear 4 beeps, which means cleaning is done. ⑥
8. Remove and clean the water tank.



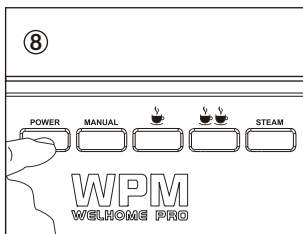
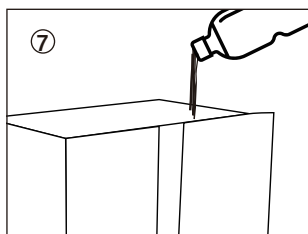
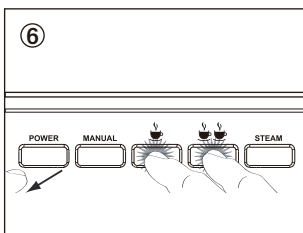
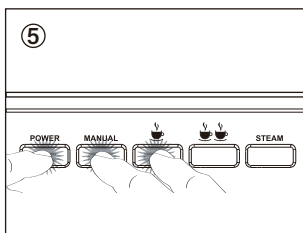
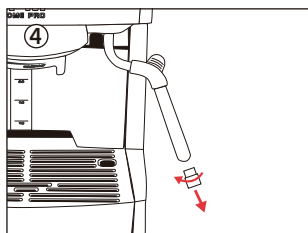
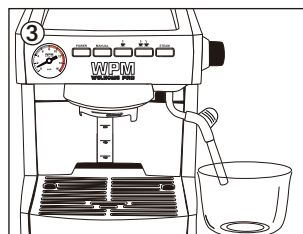
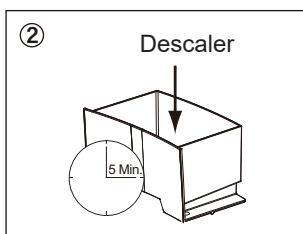
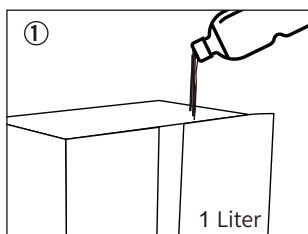
Descaling the group head

1. Fill 1 liters of water into the water tank. ①
2. Prepare the cleaning disk. ②
3. Put the filter basket for 2 cups into the group handle. ③
4. Place the cleaning disk (with the smooth side facing down) into the basket. ④
5. Put a cleaning tab into the filter basket. ⑤
6. Insert the group handle. ⑥
7. Put a large container underneath the group handle. ⑦
8. Press the 'MANUAL' button to release water for 5-10 seconds. ⑧
9. Press the 'MANUAL' button to stop for 5-10 seconds. ⑨
10. Repeat step 8 to 9 for 5-10 times until the cleaning tablet is completely dissolved.
11. Remove and wash the cleaning disk and handle. Place the disk into basket again, repeat step 8 to 9 until no detergent remains on the group head.



Descaling the steam wand

1. Fill 1 liters of water into the water tank. ①
2. Dissolve 1 descaler tablet into the water. Wait around 5 minutes until the tablet is completely dissolved. ②
3. Put a large container underneath the steam wand. ③
4. Twist out the steam nozzle. ④
5. Press and hold 'MANUAL' and ☕ buttons for 3 seconds, then press and release 'POWER' button. ⑤ ⑥
6. The water will be release from the steam wand until there is no water in the water tank.
7. Wash and refill water into the water tank, repeat 5 to 7 times. ⑦
8. Press 'POWER' button to stop cleaning. ⑧



Setting

Setting “Single Espresso”

- Turn off the machine.
- Press and hold ☕ button, then press and release ‘POWER’ button
- Release ☕ button.
- After releasing button, brewing will be started automatically. When desired coffee volume is achieved, then press ☕ button again to stop brewing.

Setting “Double Espresso”

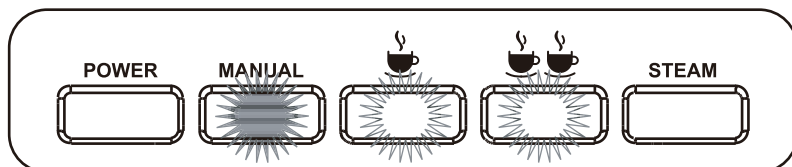
- Turn off the machine.
- Press and hold ☕☕ button, then press and release ‘POWER’ button
- Release ☕☕ button.
- After releasing button, brewing will be started automatically. When desired coffee volume is achieved, then press ☕☕ button again to stop brewing.

Espresso temperature

- Press and hold ‘MANUAL’ button, then press and release ‘POWER’ button.
 - Release ‘MANUAL’ button.
 - The machine will make a beeping sound to show the current settings.
- Please refer to the table below:

Number of beeps	Setting
3 short beeps	92°C + 3°C
2 short beeps	92°C + 2°C
1 short beep	92°C + 1°C
1 short beep and 1 long beep	Default
1 long beep	92°C - 1°C
2 long beeps	92°C - 2°C
3 long beeps	92°C - 3°C

- The light will remain on ‘MANUAL’ button, the light on ☕ and ☕☕ button will start to flash.



- Press one of the button as needed within 30 seconds:
- Press ☕ button for decreasing the temperature. Press ☕☕ button for increasing the temperature.
- Press ‘MANUAL’ button for 3 seconds to save and leave the program setting.

Note:

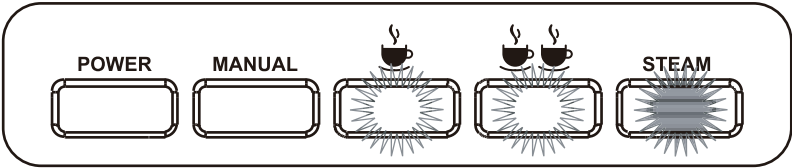
- 1.When the setting is changed, the machine will make a beeping sound and the number of sounds corresponds to the selected setting.
- 2.If no new settings are entered within 30 seconds, the machine will revert back to the factory settings.

Steam temperature

- Press and hold ‘STEAM’ button, then press and release ‘POWER’ button.
 - Release ‘STEAM’ button.
 - The machine will make a beeping sound to show the current settings.
- Please refer to the table below:

Number of beeps	Setting
3 short beeps	+ 3°C
2 short beeps	+ 2°C
1 short beep	+ 1°C
1 short beep and 1 long beep	Default
1 long beep	- 1°C
2 long beeps	- 2°C
3 long beeps	- 3°C

- The light will remain on ‘STEAM’ button, the light on ☕ and ☕☕ button will start to flash.



- Press ☕ button for decreasing the temperature. Press ☕☕ button for increasing the temperature.
- Press ‘STEAM’ button for 3 seconds to save and leave the program setting.

Note:

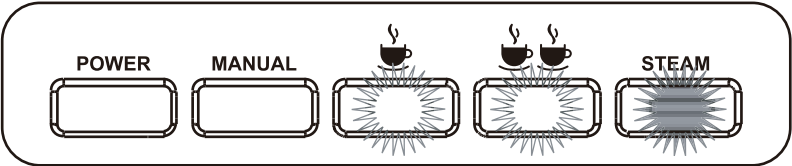
- 1.When the setting is changed, the machine will make a beeping sound and the number of sounds corresponds to the selected setting.
- 2.If no new settings are entered within 30 seconds, the machine will revert back to the factory settings.

Steam Pump Rate

- Press and hold ‘MANUAL’ and ‘STEAM’ button, then press and release ‘POWER’ button.
 - Release ‘MANUAL’ and ‘STEAM’ button.
 - The machine will make a beeping sound to show the current settings.
- Please refer to the table below:

Number of beeps	Setting
3 short beeps	+ 3
2 short beeps	+ 2
1 short beep	+ 1
1 short beep and 1 long beep	Default
1 long beep	- 1
2 long beeps	- 2
3 long beeps	- 3

- The light will remain on ‘MANUAL’ and ‘STEAM’ button, the light on ☕ and ☕☕ button will start to flash.



- Press ☕ button for decreasing the temperature. Press ☕☕ button for increasing the temperature.
- Press ‘MANUAL’ and ‘STEAM’ button for 3 seconds to save and leave the program setting.

Note:

- 1.When the setting is changed, the machine will make a beeping sound and the number of sounds corresponds to the selected setting.
- 2.If no new settings are entered within 30 seconds, the machine will revert back to the factory settings.

Reset to factory settings

- Press ‘POWER’ button for 3 seconds untill hear the long beep sound.
- Release ‘POWER’ button.

Trouble Shooting Guide

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Coffee runs down the side of the group handle.	Group handle is not attached correctly, or has not been tightened sufficiently.	Ensure the handle is firmly positioned onto the group head.
	Edge of filter insert is not free of coffee granules.	Clean around the top edge of the filter and wipe the brewing head clean of coffee.
	The group head is dirty.	Wipe group head with a damp cloth.
	The group head is defective.	Contact WPM Service Centre.
	Group head rubber seal is damaged, or worn.	Contact WPM Service Centre.
No coffee runs through.	No water in the water tank.	Fill tank with water.
	Water tank not correctly assembled.	Press firmly down on the water tank to ensure it is correctly positioned.
	Group head may be blocked.	See "Descaling"
	The filter is blocked, the coffee grounds are too fine or tamped down too hard.	Empty out the filter and rinse under water to clean. Wipe the group head with a cloth. Repack the filter and tamp down coffee lightly with compactor.
Coffee pours out in drops.	Coffee grounds are too fine or are too compacted.	Ensure you are using an evenly ground coffee and do not compact the grounds so firmly.
	Machine blocked by scale build up.	See "Descaling"
Espresso does not have any Crema.	Coffee is not fresh.	Use fresh coffee and once you open the coffee be sure to store it in an airtight container.
	Coffee not compacted firmly enough.	Compact coffee grounds more firmly.
	Coffee grind is too coarse.	Grind the coffee to a finer texture or change brands of espresso coffee to a finer grind.

Handle comes off during brewing.	Coffee tamped too hard.	Tamp the coffee grounds lighter.
	Coffee grind is too fine.	Change to a coarser grind of coffee.
	Group handle is not attached correctly, or has not been tightened sufficiently.	Ensure the handle is firmly positioned onto the group head. See "Brewing coffee" .
	Top edge of filter is not free of coffee granules.	Clean around the edge of the filter and wipe the group head clean of coffee.
	The group head is dirty.	Wipe group head with a damp cloth.
	The group head is defective.	Contact WPM Service Centre.
	Group head rubber seal is worn or damaged.	Contact WPM Service Centre.
Coffee is too cold.	Cups and handle are cold.	Pre-heat cups and handle.
	If making a cappuccino or latte the milk may not be heated enough.	Ensure that milk is heated properly during texturing, but be sure not to boil the milk. See "Texturing milk".
No steam from the steam nozzle.	Steam nozzle is blocked.	See "Care & Cleaning"
Not enough froth when texturing.	Milk is not fresh.	Ensure the milk is fresh.
	Milk temperature is too warm.	Ensure that the milk is well refrigerated before use.
	Texturing jug.	For best texturing results use a stainless steel jug and if possible refrigerate or run the jug under cold water before use.
	Steam nozzle is blocked.	See "Care & Cleaning"
	Milk has been boiled.	Start again with fresh, chilled milk.
	The milk is making bubbles rather than frothing.	Ensure that the froth attachment is correctly positioned on the steam nozzle. The tip of the steam nozzle or frothing attachment should be positioned just below the surface of the milk.

Uneven cup filling.	Uneven tamping or obstruction in the pouring spouts.	Ensure coffee is tamped evenly and check that there is nothing obstructing the pouring spouts.
Espresso tastes burnt.	Type of coffee being use.	Experiment with different brands of coffee.
	Coffee grind is too fine.	Change to a coarser grind of coffee.
Pump makes an unusually loud noise.	No water in tank.	Fill the water tank.
	Water tank not correctly positioned.	Replace the water tank firmly into the unit.
Machine does not operate.	Group head may be blocked.	Remove group handle and clean group head. See "Care & Cleaning".
	Machine blocked by scale build up.	See "Descaling".

Recycling and Disposal

Disposal of the Packaging

The packaging protects the unit against transport damage. The packing materials are selected according to the environmental compatibility and disposal-related aspects and can therefore be recycled.

The return of packaging into the material cycle saves raw material and reduces the waste volume.



Disposal of the Unit

At the end of its service life, this product cannot be disposed of in normal domestic waste. The symbol on the product and in the operating instructions point out to this fact. The materials are recyclable according to your marking. With the reuse, recycling or other forms of recycling of old equipment, you make an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.



Product Specifications

Product Name : Coffee Machine

Model No. : KD-135B

Voltage / Power : 220-240V~ 50-60Hz 1350-1600W

Made in China

Attention: Product Specifications, designs and dimensions are subject to change without prior notice.

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Ver. Code.: KD-135B-HKEN-IB-V001-202105141220