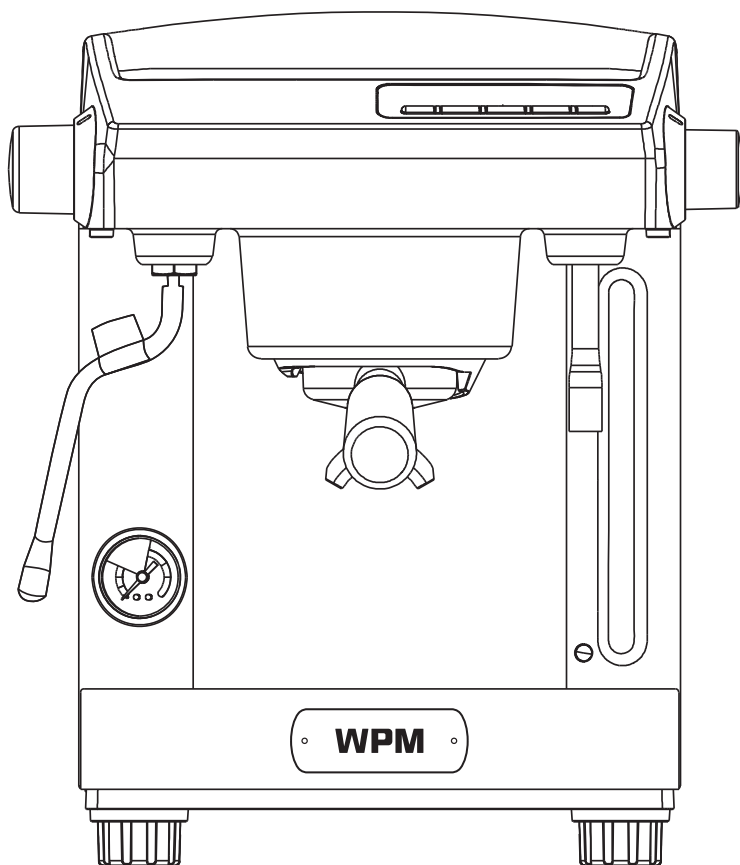


WPM

Espresso Machine
KD-210S3 Series

Instruction Manual



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Thank you for purchasing an Espresso Machine by WPM.
Please read this manual carefully before using.

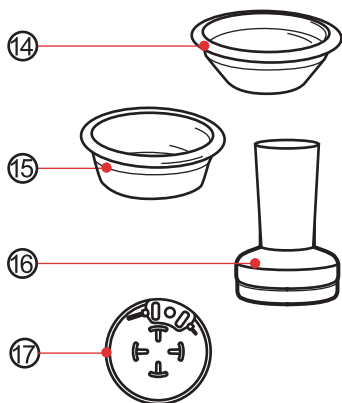
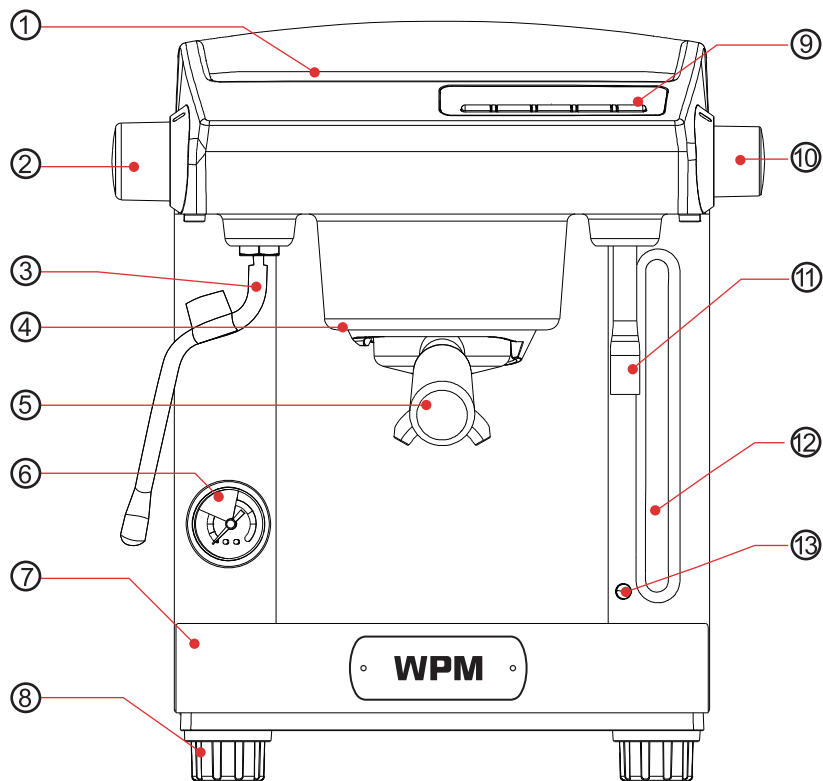
Safety Precautions

SAFETY PRECAUTIONS FOR YOUR WPM ESPRESSO MACHINE:

- Always place the unit on a flat, level surface.
- Do not operate without water in the water tank.
- Fill the water tank with only clean and cold water. The maximum volume is 3 litres.
- Do not remove the handle when the espresso or water pours out as the unit is under pressure.
- Removing the handle during the above operation can lead to scalding or injury.
- The steam wand and hot water tap will become very hot during milk frothing and water release. This may cause burns in case of contact with the surface of the steam wand or the hot water tap, therefore, please avoid any direct contact with the steam wand or hot water tap.
- Always disconnect the plug from the power outlet before cleaning the espresso machine or carrying any inspection of the machine during the coffee making process.
- Do not allow the power cord to be put near the machine, including the cup warming plate, hot water tap and steam wand.
- Do not place your hands directly under the steam, hot water or coffee pour as it can lead to scalding or injury.
- Read carefully and save all the instructions provided with the 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 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.
- The appliance is not to be 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.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Never leave an appliance unattended while in use.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The coffee-maker shall not be placed in a cabinet when in use.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The coffee-maker shall not be placed in a cabinet when in use.
- 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 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, avoid maintenance by a non-professional. Some appliances are 'sealed' using tamperproof screws, such appliances should always be returned to the nearest 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 Appointed Service Centre for examination, repair or adjustment.
- For additional protection, We recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- 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.
- 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.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- Room temperature must range between 10°C and 32°C (50°F and 90°F).
- The heating element surface is subject to residual heat after use.
- The surfaces are liable to get hot during use.



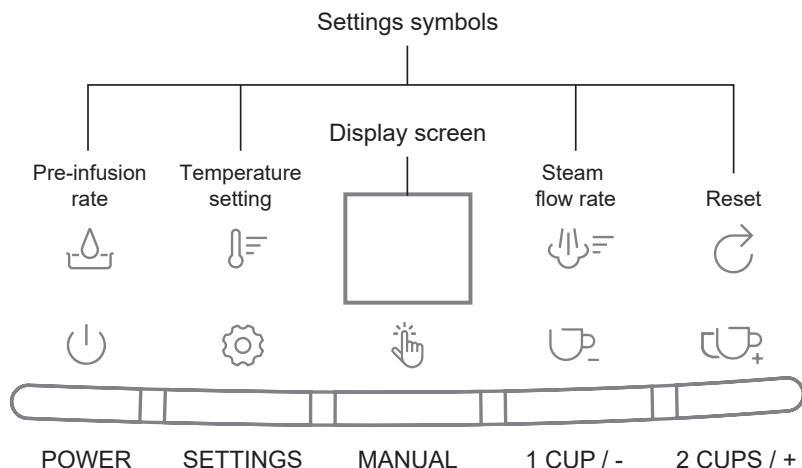
The parts of KD-210S3



- | | |
|-------------------|-------------------------|
| 1. Cup warmer | 8. Adjustable feet |
| 2. Steam control | 9. Control panel |
| 3. Steam wand | 10. Hot water control |
| 4. Group head | 11. Hot water wand |
| 5. Portafilter | 12. 3 litre water tank |
| 6. Pressure gauge | 13. Low water indicator |
| 7. Drip tray | |

- Accessories:
- 14. Single filter basket
 - 15. Double filter basket
 - 16. Tamper
 - 17. Cleaning disc /
Cleaning pin

Using the Control Panel



Power

Press the POWER button once to turn the espresso machine on.

The Display Screen will flash " — — ", which indicates that the machine is heating up.

Note: Before turning on the machine, ensure that the steam and hot water control dials are in the OFF position.

When the display screen shows the coffee temperature, it indicates that the machine has completed pre-heating and is ready for operation.

Manual Mode

The Manual Mode gives the users complete control over the length of the espresso extraction. Press the MANUAL button once to start the extraction. Press the MANUAL button again to stop the extraction.

When you activate the manual mode, the display screen will show the extraction time.

1 Cup Mode

The 1 Cup Mode is programmed to extract 30mL of espresso.

Tip: We recommend using the Single filter basket when using the 1 Cup Mode. Press the 1 CUP button once to start the extraction. The extraction will stop after the 1 Cup volume has been extracted. You can press MANUAL, 1 CUP or 2 CUPS button to stop brewing at any time during the extraction process.

2 Cups Mode

The 2 Cups Mode is programmed to extract 60mL of espresso.

Tip: We recommend using the Double filter basket when using the 2 Cups Mode. Press the 2 CUPS button once to start the extraction. The extraction will stop after the 2 Cups volume has been extracted. You can press MANUAL, 1 CUP or 2 CUPS button to stop brewing at any time during the extraction process.

Settings

Users can customize the system according to their personal preferences. For detailed instructions, please refer to the "Settings" section.

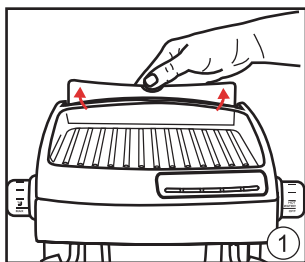
Guidelines using your KD-210S3

The diagrams below and on the following pages are to assist you in operating your espresso machine. Throughout the instruction booklet reference will be made to these diagrams, so each of them has been numbered for convenience and ease of use.

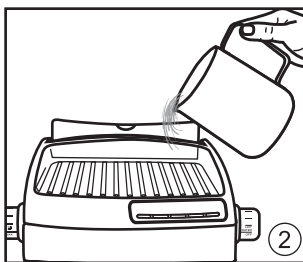
For example: Fill the water tank (1) (2) (3) (4) (5) with cold tap water....

Each time you see these numbers please refer back to these diagrams.

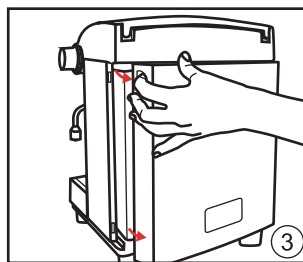
Preparing the espresso machine (Refer to P.11)



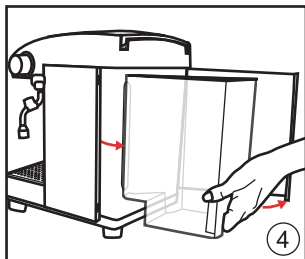
Open lid of water tank.



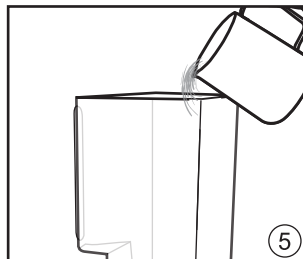
Fill in place with water, OR



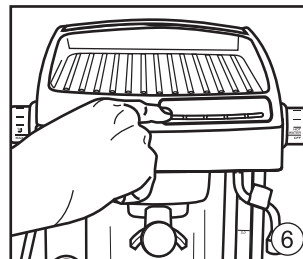
Open rear door to access water tank.



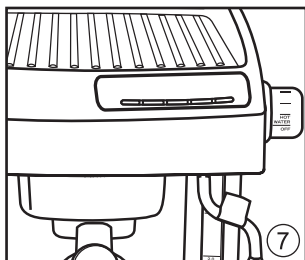
Remove water tank.



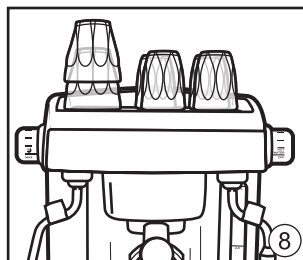
Fill with fresh cold water or filtered water.



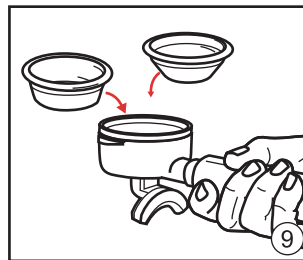
Press POWER button to turn machine on.



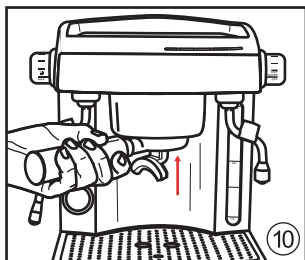
Control panel lit and ready to use.



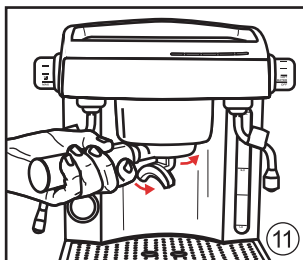
Warming the cups.



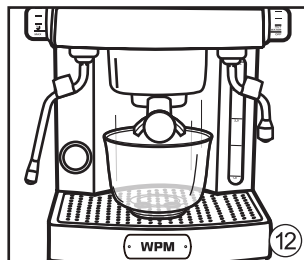
Select appropriate filter and place into handle.



Place handle onto group head.

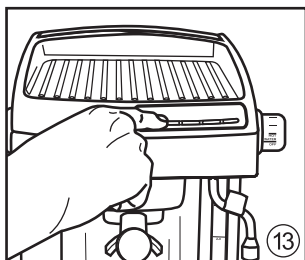


Turn handle to the right as far as it will go.

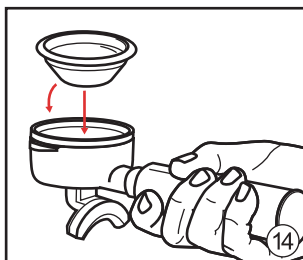


Place large container below the outlet of the portafilter.

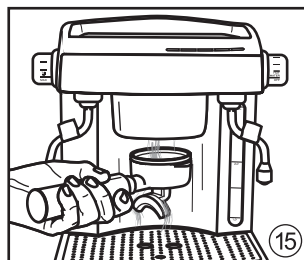
Making the espresso (Refer to P.13)



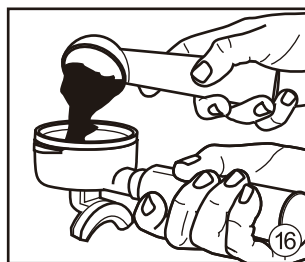
Press the MANUAL button and allow the water to run through.



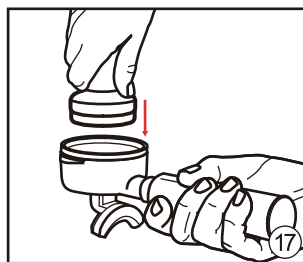
Select appropriate filter and place into handle.



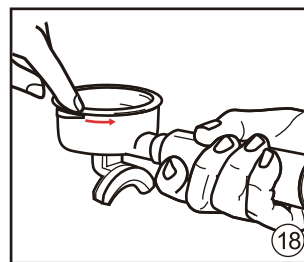
Hold handle under group head and purge with water to preheat.



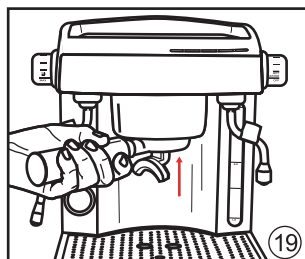
Place finely ground coffee into filter.



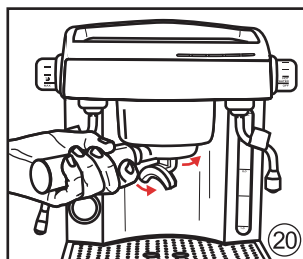
Tamp the coffee.



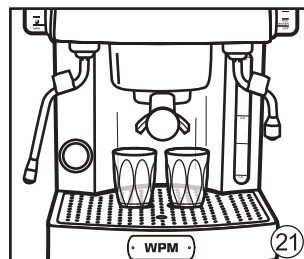
Wipe the edge of filter to remove any coffee grinds.



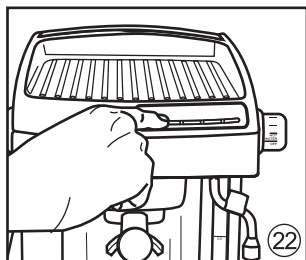
Place handle onto group head.



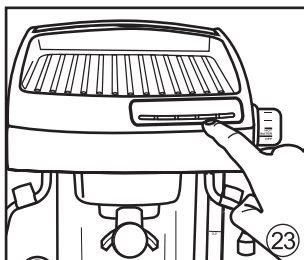
Turn handle to the right as far as it will go.



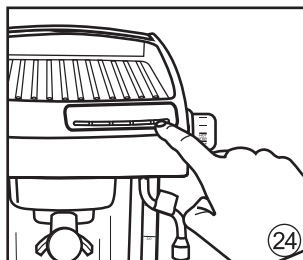
Place glasses / cups below the outlet of the portafilter.



Press MANUAL button for a continuous extract.

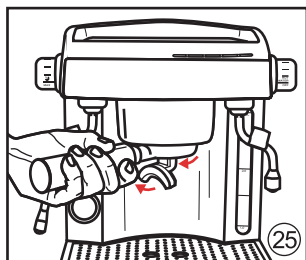


Press the 1 CUP button for a single serve of espresso.

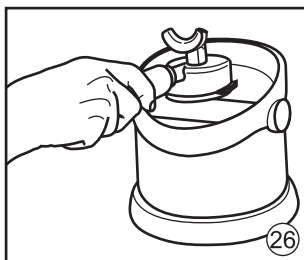


Press the 2 CUPS button for a double serve of espresso.

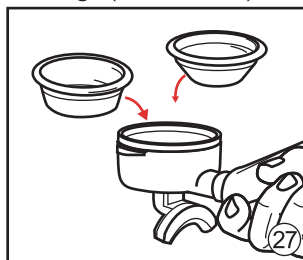
Settings (Refer to P.12)



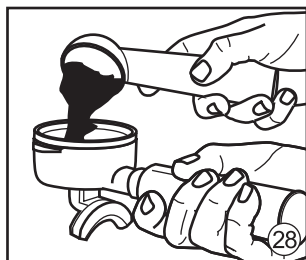
Remove handle by turning to the left.



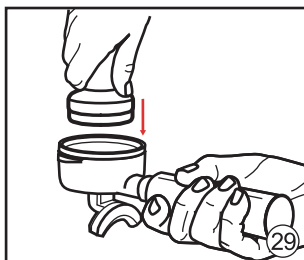
Discard the used coffee grinds.



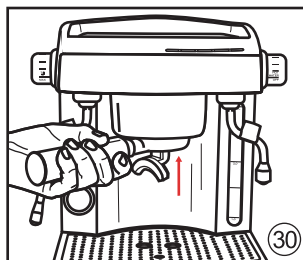
Fit the handle with appropriate filter.



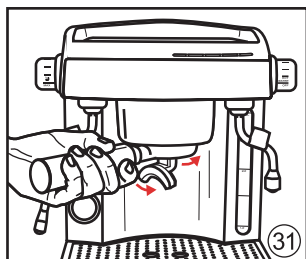
Place finely ground coffee into filter.



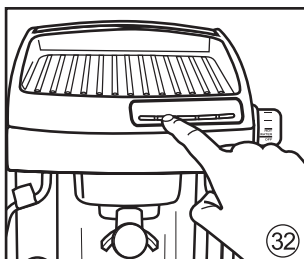
Tamp the coffee.



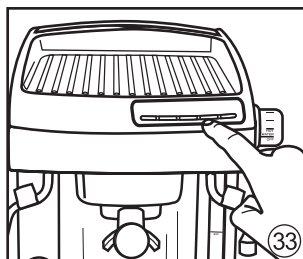
Place handle onto group head.



Turn handle to the right as far as it will go.

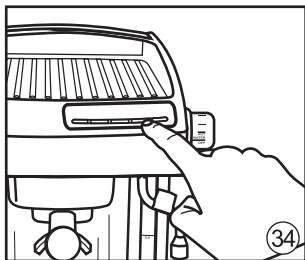


Press the SETTINGS button

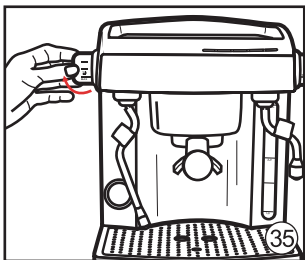


Long press the 1 CUP button to start the extraction.

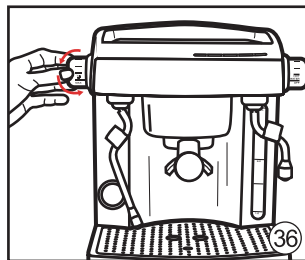
Milk Frothing (Refer to P.15)



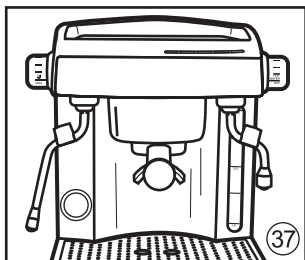
Long press the 2 CUPS to start the extraction.



Purge the steam wand by turning dial anti-clockwise.



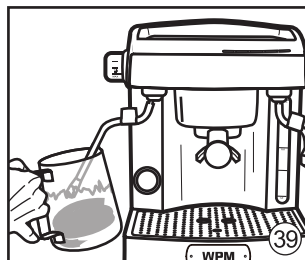
Turn off steam by turning dial clockwise.



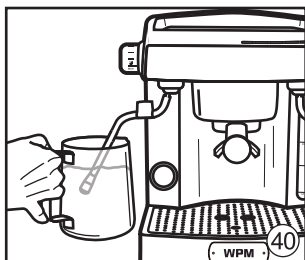
Swing steam wand to the side of machine.



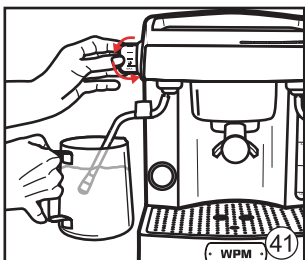
Place steam wand into milk, approx. 1 cm below surface and activate the steam function.



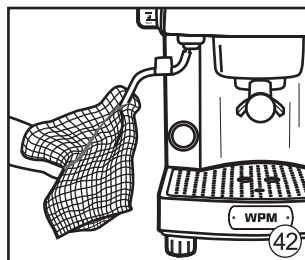
Angle jug to rest steam wand on spout and place nozzle just below surface of the milk.



Raise the jug until nozzle is in the centre of milk.

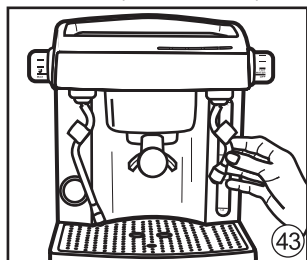


Close the steam by turning dial clockwise.

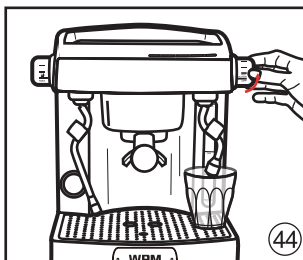


Wipe steam nozzle and wand with damp cloth. Activate the steam function again to drain out the remaining milk.

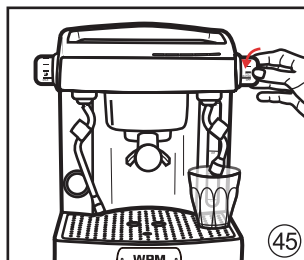
Hot water (Refer to P.16)



Place cup under hot water nozzle and activate the hot water function.

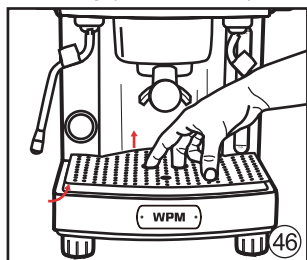


Close the hot water by turning dial clockwise.

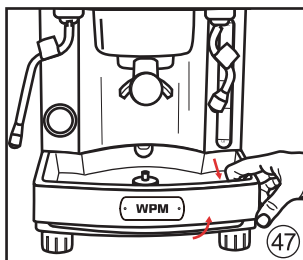


Swing hot water wand over the drip tray.

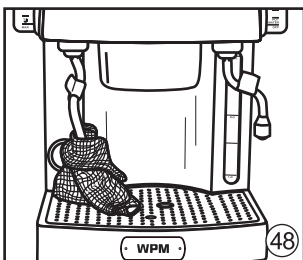
Cleaning (Refer to P.17)



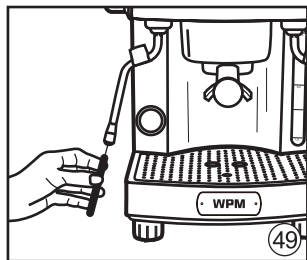
Remove the grill.



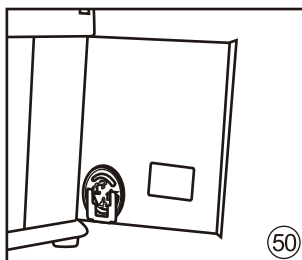
Remove drip tray.



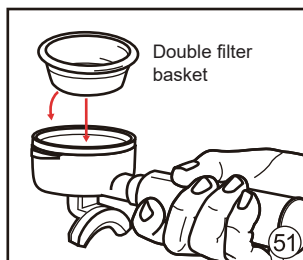
Wrap steam wand with damp cloth and turn steam on for 10 seconds.



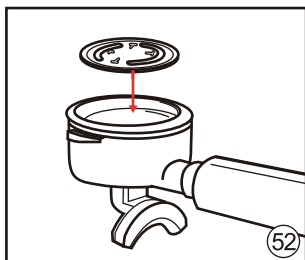
Insert cleaning pin into the hole, at base of steam nozzle.



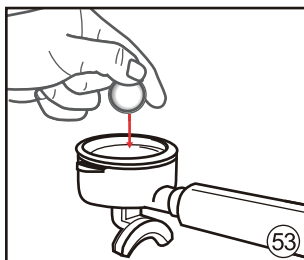
Remove cleaning disc from inside the rear door.



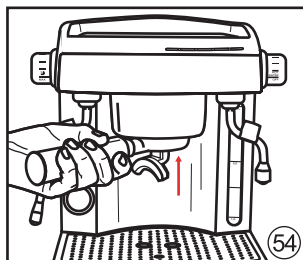
Fit handle with the Double filter basket.



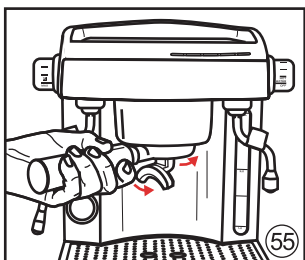
Position cleaning disc inside the Double filter basket.



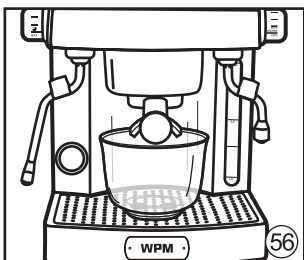
Place cleaning tablet into filter basket with cleaning disc. (optional)



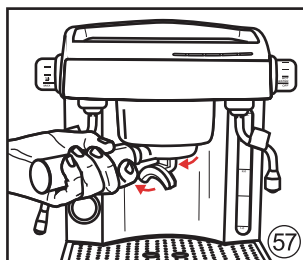
Place handle onto group head.



Turn handle to the right as far as it will go.



Place large container below the outlet of the portafilter.



Remove handle from the group head.

Preparation before First Use

1. Ensure the espresso machine is always positioned on a dry, stable bench top.
2. Ensure all packaging has been removed from the espresso machine and the drip tray with grill is in place.
3. Fill the espresso machine with water;
 - a. Simply lift the lid of the water tank at the top of the espresso machine and using a jug, fill with fresh cold water or filtered water.
 - b. Alternatively slide out the water tank from the back of the espresso machine and fill with fresh cold water or filtered water. Then replace the water tank, ensuring it is firmly in place.
4. Insert the power cord into a power outlet and switch the power on.
5. Press the POWER button on the espresso machine. The Display will flash “ — — ”, it indicates that your machine is on and heating up.

When the display screen shows the coffee temperature, it indicates that the machine has completed the heating and is ready for operation.
6. At this point glasses and cups can be placed on the warming plate for pre-heating.
7. Fit the portafilter with either the single or double filter basket and secure to the group head on the espresso machine.
8. Place a large container under the outlet of the portafilter and press the MANUAL button. Water will start to run through.

Note:

As a safety mechanism the espresso machine is programmed to automatically stop the water flow after 240ml, therefore you will need to press the MANUAL button again to restart the water flow.

9. Continue to allow the water to run through until the water tank is empty.

Settings

Press SETTINGS button to enter the setting mode.

Keep pressing SETTINGS button to choose the desired program setting.
(Sequence: Pre-infusion rate, Temperature setting, Steam flow rate, Reset).

Press the - or + button to select the setting;

Press the SETTINGS button to save and return to standby mode.

The Machine will go back to standby mode after 10 seconds of inactivity.

1. Pre-infusion rate (range: — — / 01-10)

“ — — ” means no pre-infusion;

01 to 10 are brewing for 1 second to 10 seconds respectively;
press - or + to select the setting and press SETTINGS to save.



2. Temperature setting (range: 86-98°C);

press - or + to select the setting and press SETTINGS to save.



3. Steam flow rate (range: 01-05);

press - or + to select the setting and press SETTINGS to save.



4. Reset

Long press MANUAL to reset all setting back to factory setting.



1 Cup Volume

Prepare the Single filter basket with coffee and tamp (27-31). Place a cup under the outlet of the portafilter. Long press 1 CUP button to start the extraction (33). Press the 1 CUP button again once the desired volume of espresso has been extracted. The espresso machine will beep twice to indicate the new program for the 1 CUP operation has been set.

2 Cups Volume

Prepare the Double filter basket with coffee and tamp (27-31). Place a cup under the outlet of the portafilter. Long press 2 CUPS button to start the extraction (34). Press the 2 CUPS button again once the desired volume of espresso has been extracted. The espresso machine will beep twice to indicate the new program for the 2 CUPS operation has been set.

Preparing Espresso

Preheat Cups

1. Preheat the glasses / cups by filling them with hot water as this will assist to preserve the crema of the espresso. Set the glasses / cups aside.

Preheat Group Handle and Filter Basket

2. Select the appropriate filter basket and place it into group handle (14).

Tip: Use the single filter basket for a single serve of espresso and the double filter basket for a double serve of espresso.

3. Take the group handle, hold it under the group head and purge water.
With the filter basket positioned under the group head press the MANUAL button to start the water flow and press it again to stop (15).
4. Dry the filter basket.

Dosing and Tamping

5. Place the appropriate amount of finely ground coffee into the filter basket (16).
6. Rest the group handle with the filter basket in position onto the benchtop. Take the coffee tamp, apply firm level packing pressure (17), twisting 90 degrees to polish the grounds. This seals the surface of the coffee cake.
7. Brush any excess coffee grounds from around the edge of the filter basket (18).

Important: Be sure to place a sufficient amount of coffee grinds into the filter basket without over dosing it with coffee. Once tamped the level of coffee should be only a few millimetres below the rim of the filter basket.

Brewing Coffee

8. Lock the group handle onto the group head (19)(20).
9. Empty the glasses / cups and place below the pouring spouts (21).

Note: Check to see that the espresso machine is ready for use. Remember that if the Display is flashing “— —”, this indicates that the espresso machine is on and heating up.

10. Press the MANUAL / 1 CUP / 2 CUPS button to start brewing coffee (22-24).
Press it again to stop brewing.

Note: When using the MANUAL operation the coffee maker must press the button once to start the brewing and again to stop the brewing. However with the 1 CUP and 2 CUPS operations the coffee maker need only to press these buttons once to start the brewing and the program will automatically stop the brewing at the pre-programmed level.

Pre-Infusion

11. Once the espresso operation has been activated, before the espresso extraction starts the pre-infusion feature will release short bursts of gradual water pressure onto the coffee cake. After this, the full water pressure is applied to the coffee cake and the espresso will pour freely.
12. Check the espresso pour. The ideal pour starts out dark and then soon after becomes caramel with reddish reflections. The pour should hang vertically on each spout and flow slowly like dripping honey.

Tip: Refer to the espresso gauge on the espresso machine as this will help indicate the quality of the brewing.

After Brewing

13. Remove the group handle from the group head (25).
14. Discard the used coffee grinds from the filter basket (26).

Tip: After each use of the espresso machine we recommend that a small amount of water is cycled through the group head as this will wash out any old or used coffee grinds stuck to the underside of the group head. Simply press the MANUAL button and allow some water to run through.

Energy Saving Mode

The machine would be switched to standby mode after 30 minutes of inactivity.

Preparing Foam Milk

1. Determine how much milk is needed based on the number of cups being made or the size of the milk pitcher.

Tip: Keep in mind that the volume of milk will increase during frothing.

2. Pour cold milk into a stainless steel jug that is not more than half full.

Tip: Store the stainless steel jug in the fridge so that it is well chilled. Also be sure not to rinse the jug with warm water before use.

3. Purge the steam wand of any water. With the steam wand positioned over the drip tray activate the steam function by turning the steam control dial anti-clockwise as far as it will go (35). Once any water has been purged, stop the steam by turning the steam control dial clockwise (36).
4. Swing the steam wand to the side of the espresso machine (37).
5. Place the steam wand into the milk so that the nozzle is about a centimetre below the surface and activate the steam function by turning the steam control dial anti-clockwise as far as it will go (38).
6. Angle the jug so that the steam wand is resting on the spout of the jug and lower the jug until the tip of the steam nozzle is just below the surface of the milk. This will start to create a whirlpool action in the milk (39).

Note: Do not allow the steam to spurt unevenly or it will create aerated froth / large bubbles. If this is happening raise the jug so that the steam nozzle is lowered deeper into the milk. Remember the ideal consistency is a silky velvet texture.

7. As the steam heats and textures the milk, the level of the milk in the jug will begin to rise. As this happens follow the level of the milk by lowering the jug, always keeping the tip of the steam nozzle just below the surface.
8. Once the foam is created raise the jug until the steam nozzle is in the centre of the milk (40).

Tip: The amount of foam required will vary depending on the drinks being made, for example a cappuccino requires more foam than a flat white.

9. Stop the steam immediately when the milk is heated to between 60-65°C by turning the steam control dial clockwise (41).

Tip: If you don't have a thermometer a good indication that the correct temperature has been reached is when you are unable to rest the palm of your hand against the side of the jug for more than 3 seconds. Important: Do not boil the milk.

10. Remove the jug and wipe the steam wand with a clean damp cloth (42).
11. After using the steam wand, purge the inside of the wand by turning the steam wand towards the drip tray and dispensing steam at least once (35)(36).

Preparing Hot Water

The hot water dispenser is ideal for preparing long blacks, hot chocolate and filling coffee plungers and tea pots.

1. Swing the hot water wand to the side of the espresso machine.
2. Place the cup or container under the hot water nozzle and activate the hot water function by turning the hot water control dial anti-clockwise as far as it will go (43).
3. Once you have dispensed the required amount of hot water into the cup or container, close the hot water by turning the hot water control dial clockwise (44).
4. Remove the cup or container and swing the hot water wand over the drip tray to catch any drips of water (45).

Care and Cleaning

The coffee making process involves extracting oils out of coffee grinds to make espresso. Deposits of these oils build up over time and will affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential and will maintain the quality of the coffee the espresso machine produces resulting in less maintenance being required. This is easy to do by following a few quick and easy cleaning steps after each coffee making session;

- Cycle water through the group head,
- Purge steam through the steam wand,
- Wipe the steam wand clean with a damp cloth immediately after use,
- Remove the filter basket from the handle and clean away any old coffee oils, and
- Empty the drip tray and rinse.

Important: Never wash any of the espresso machine parts or accessories in the dishwasher.

Drip tray and grill

Remove the grill and drip tray at regular intervals to empty (46) (47). Clean with water and a little non-abrasive washing up liquid, rinse and dry.

Group head, group handle & filter baskets

The filter baskets and handle should be rinsed with warm water after each use and then dried thoroughly.

To clean the group head of any old coffee grinds, cycle water through and wipe the group head and around the inside rim with a damp cloth.

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

Group head rubber seal

The group head seal is located on the underside of the group head and creates a seal against the handle during the espresso extraction.

Note: During long periods of non-use, we recommend that the handle not be left attached to the group head as this will reduce the life of the seal.

Over time the seal will lose its elasticity and require replacement. Signs that the seal is deteriorating are when the handle cannot create the necessary seal and steam escapes from around the group head during the espresso extract.

Note: Contact WPM After Sales team when the group head seal needs to be replaced. Please do not attempt to change the seal without consulting WPM first.

Cup warming plate, hot water wand 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

Keeping the steam wand clean is essential to ensure maximum efficiency of the steam function. A build up of dried milk on the steam wand will impair the steaming and frothing ability of the espresso machine.

Important: Wipe the steam wand clean with a damp cloth immediately after each use and purge a small amount of steam.

To remove dried milk on the steam wand, simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds (48). With the cloth still on the steam wand leave to soak for about 5 minutes and you will find that after this time the dry / caramelised milk will easily wipe away. Repeat process if still dirty.

Important: Never clean the steam wand with an abrasive pad as this will damage the steam wand.

Should the steam wand become blocked, supplied with the espresso machine is a cleaning pin. The cleaning pin is located on the inside of the back door of the espresso machine. With the cleaning pin insert it into the hole in the base of the steam nozzle (49). Should the steam wand remain blocked unscrew the steam nozzle from the steam wand. Clean the steam nozzle by once again using the cleaning pin then flush under running water.

Cleaning Guideline

Deposits of coffee oils build up over time and affect the taste of the coffee and operation of the espresso machine. Therefore the group head will require regular cleaning. It is recommended that the group head is cleaned every 3 months, this will vary depending on the frequency of use.

Cleaning the group head

1. Remove the water tank and rinse clean. To do so, open the door on the back of the espresso machine (3) and simply slide out the water tank (4). With fresh water completely fill (5) and replace the tank.
2. With the door to the back of the espresso machine still open remove the cleaning disc, located on the inside of the back door (50).
3. Should the handle be attached to the group head remove it. Remove the filter basket and rinse both thoroughly under running water and set aside.
4. Empty and rinse clean the drip tray, then place back into position on to the machine.
5. Fit the handle with the double filter basket (51).
6. Position the cleaning disc into the double filter basket (52).
7. Place a espresso machine cleaning tablet into the filter basket that is now also fitted with the cleaning disc (53) and secure the handle to the group head (54) (55).
8. Place a sufficiently large container under both pouring spouts (56).
9. To enter the cleaning mode, simultaneously press the SETTINGS and MANUAL buttons, the display screen will show "CL".
10. Press the 1 CUP button, and the display screen will flash "Co".
11. Press the MANUAL button to start the cleaning process or simultaneously press the SETTINGS and MANUAL buttons to exit the cleaning mode.
12. During the cleaning process, if the water tank runs out of water, the display screen will flash "—" and the water tank indicator light will illuminate. Simply refill the water tank and press the MANUAL button to continue the cleaning.
13. Once the cleaning is complete, the machine will return to the standby mode.
14. Remove and empty the container.
15. Remove the handle from the group head (57).
16. Remove the cleaning disc from the handle and return to storage position on the inside of the back door.
17. Remove the two cup filter basket from the handle and wash in warm soapy water. Rinse well and dry.
18. The espresso machine is now ready for use.

Cleaning the steam wand

1. Place a sufficiently large container under steam wand.
2. To enter the cleaning mode, simultaneously press the SETTINGS and MANUAL buttons, the display screen will show "CL".
3. Press the 2 CUPS button, and the display screen will flash "St".
4. Press the MANUAL button to start the cleaning process or simultaneously press the SETTINGS and MANUAL buttons to exit the cleaning mode.
5. The display screen will be showing "OP". Turn on the steam control to start cleaning of the steam wand.
6. During the cleaning process, if the water tank runs out of water, the display screen will flash "— —" and the water tank indicator light will illuminate. Simply refill the water tank and press the MANUAL button to continue the cleaning.
7. Once the cleaning is complete, the machine will return to the standby mode.
8. Remove and empty the container.

Descaling

Scale is a surface build up of minerals that naturally occur over time in all appliances that are involved with the heating of water. Therefore the espresso machine will require occasional descaling. It is recommended that the espresso machine is descaled every 4-6 months, this will vary depending on the frequency of use and water hardness.

1. Remove the water tank and rinse clean. Fill the warm water into the water tank.
2. Dissolve the descaler in the water tank. Wait until the descaler is completely dissolved.
3. Using a screwdriver unscrew the filter / shower screen from the underside of the group head and clean under running water.
4. Replace the filter / shower screen and screw in position.
5. Place a sufficiently large container under the group head.
6. Insert the power cord into a power outlet and switch the power ON. Press the POWER button once to turn the machine on.
7. Press the MANUAL button and allow half the solution to cycle through the group head and then once again press the MANUAL button to stop the flow.
9. Leave the machine off for 10-15 minutes to allow the descaler solution to take affect.
10. Press the POWER button once to turn the machine on.
11. Press the MANUAL button and allow the remaining solution to cycle through the group head.
12. Remove the water tank from the machine and rinse thoroughly under running water, ensuring that all traces of the descaling solution is removed. Fill with clean water and replace the tank.
13. Press the MANUAL button and allow the entire water tank to cycle through the group head.
14. When this is finished remove the container under the group head and give the machine a good wipe over.
15. Fill the water tank with fresh water and position it on to the machine.

Note: As a safety mechanism the espresso machine is programmed to automatically stop the water flow after 240mL, therefore you will need to press the MANUAL button again to restart the water flow.

Note: Depending on the size of the container under the group head on occasion this may need to be emptied throughout this process.

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.

We encourage you to recycle any packaging to save raw materials and reduce waste.



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 : Espresso Machine
Model No. : KD-210S3
Voltage / Power : 220-240V~ 50-60Hz 2400-2800W
Made in China

Attention: Product is subject to change without prior notice.

**Attention: Users can refer online manual on WPM website
(www.wpmcoffee.com)**

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