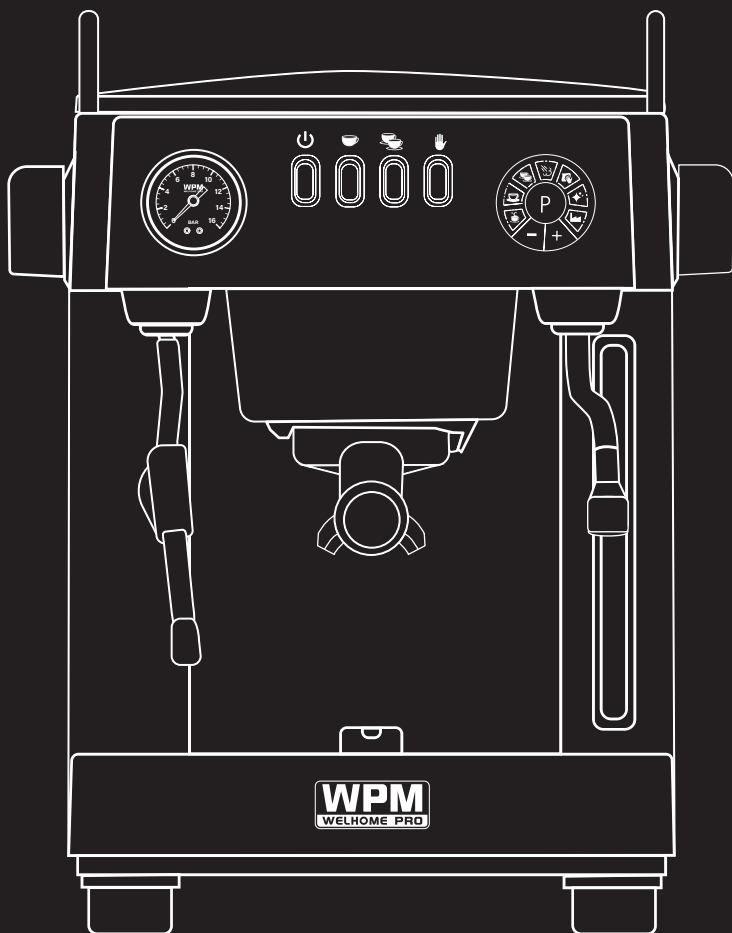


WPM
WELHOME PRO

ESPRESSO MACHINE
KD-230/KD-230S

Instruction Manual



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Thanks for purchasing the Welhome ESPRESSO MACHINE
by WPM. Please read this manual carefully before using.

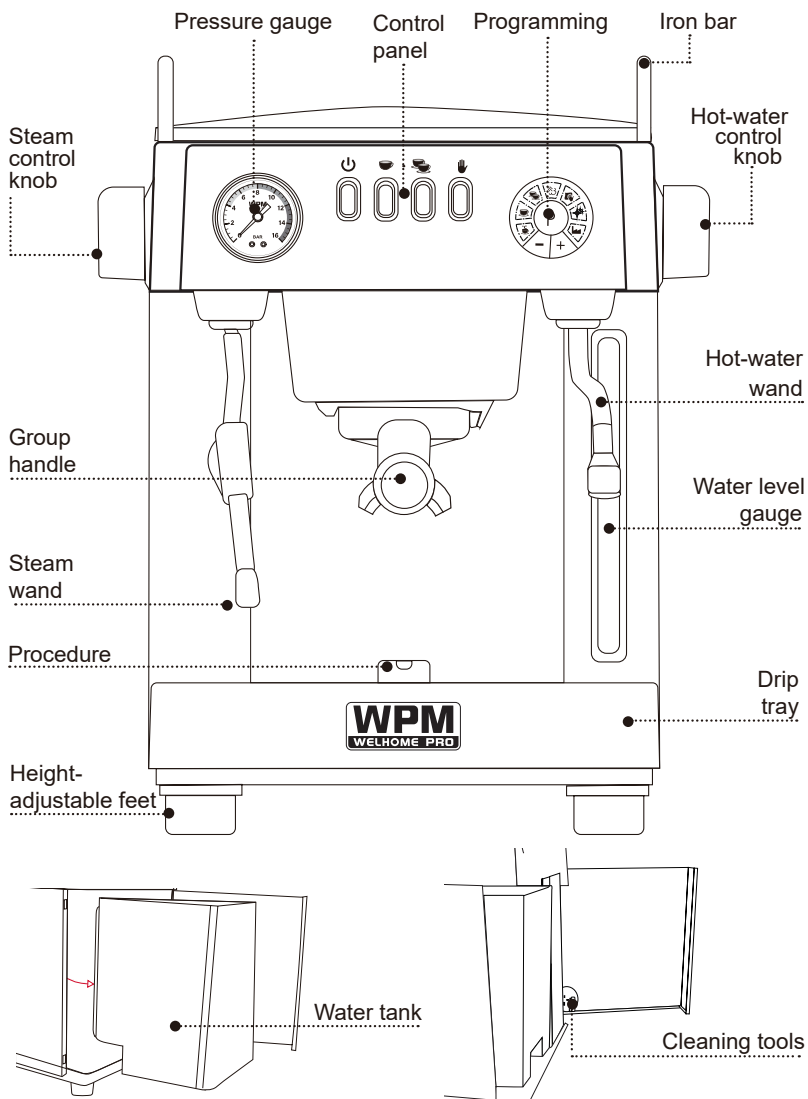
Safety Precautions For Your WPM Espresso Machine

- 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 3 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, WPM recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit which supplies power.
- 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 WPM 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 WPM 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.

- Do not immerse the appliance in water or any other liquid unless recommended.
- Do not immerse the appliance in water or any other liquid unless recommended.
- 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 WPM Consumer Service Line. Please ensure the above safety precautions are understood.

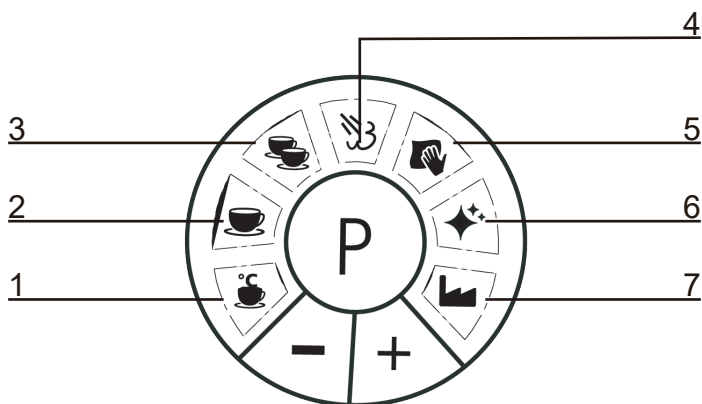
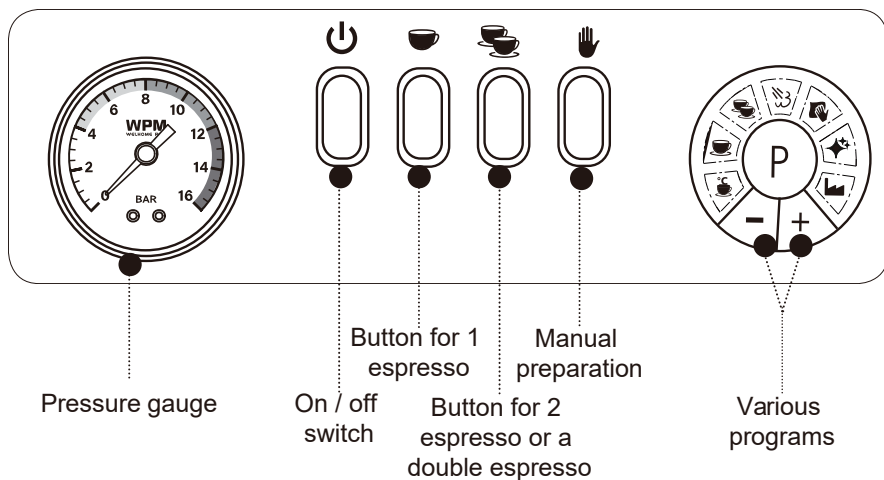
The Parts of KD-230



Notice: Do not pour water exceeding 3 liters into water tank
Max. Volume is 3L" under the label "water tank."

Notice: These iron bars are designed only as a barrier to prevent the cup to fall down accidentally from the side, it shall not grip these iron bars to lift or move the espresso maker anytime.

Control Panel

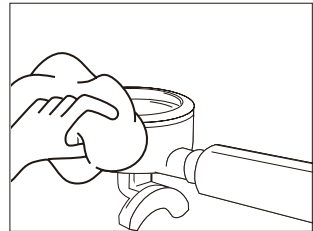


- | | |
|-------------------------------|------------------------------|
| 1. Thermoblock temperature | 2. Espresso volume for 1 cup |
| 3. Espresso volume for 2 cups | 4. Steam temperature |
| 5. Cleaning reminder | 6. Descaling |
| 7. Factory setting | |

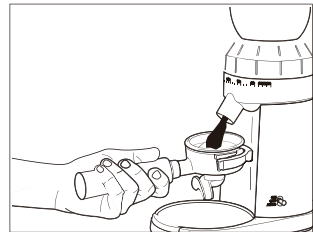
Single espresso

Note: warm up the group handle, system and cup before brewing first cup of coffee.

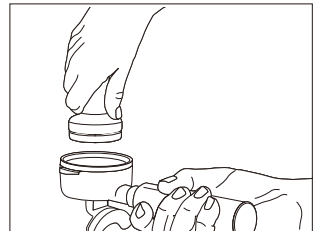
1. Dry the group handle after preparation.



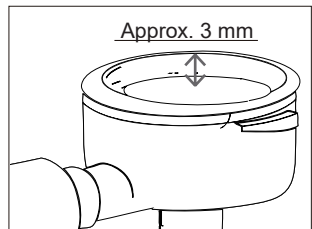
2. Grind the coffee into the group handle.



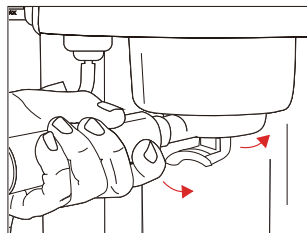
3. Press on the coffee grounds using a tamper.



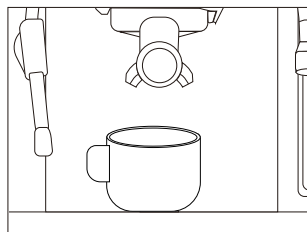
4. The distance between the upper edge and the coffee grounds should be approx. 3mm.



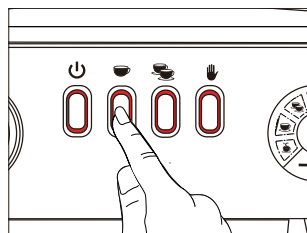
5. Wipe the excess coffee from the edge and tighten the group handle.



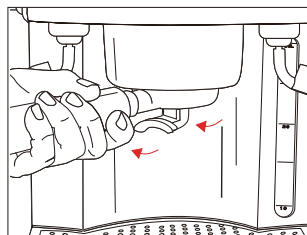
6. Put a cup below the outlet.



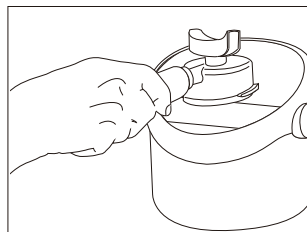
7. Press the ☕ button.



8. After finishing the process, remove the group handle.



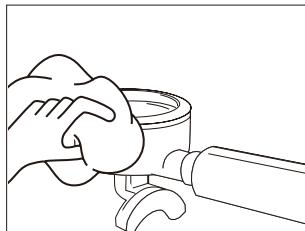
9. Tap the coffee grinder in grounds container (not included).



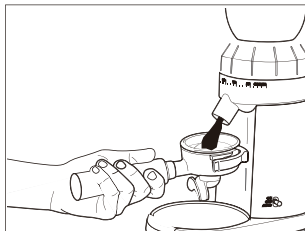
Double espresso

Note: warm up the group handle, system and cup before brewing first cup of coffee.

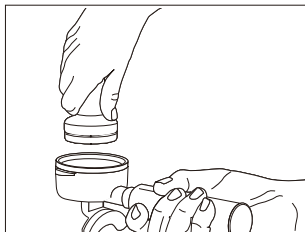
1. Dry the group handle after preparation.



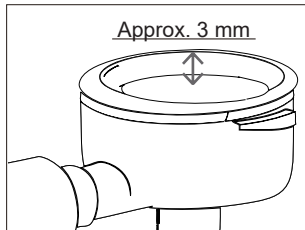
2. Grind the coffee into the group handle.



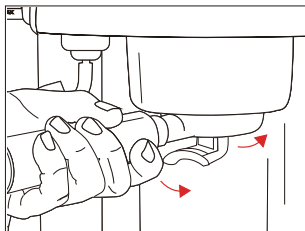
3. Press on the coffee grounds using a tamper.



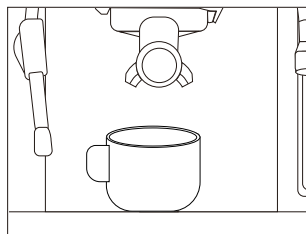
4. The distance between the upper edge and the coffee grounds should be approx. 3mm.



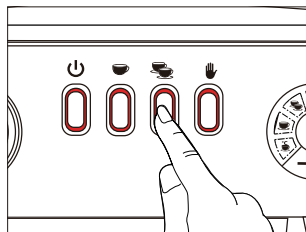
5. Wipe the excess coffee from the edge and tighten the group handle.



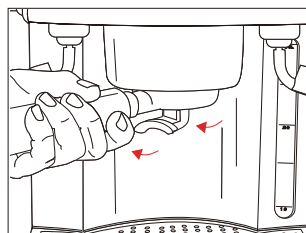
6. Put a cup below the outlet.



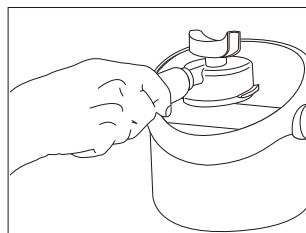
7. Press the  button.



8. After finishing the process, remove the group handle.



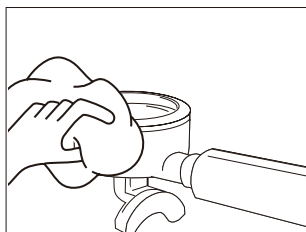
9. Tap the coffee grinder in grounds container (not included).



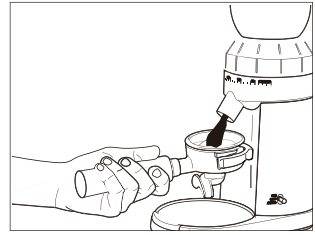
Manual preparation of espresso

Note: warm up the group handle, system and cup before brewing first cup of coffee.

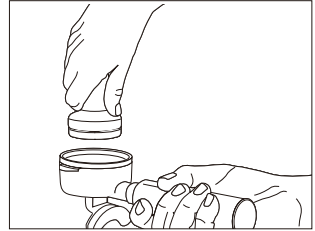
1. Dry the group handle after preparation.



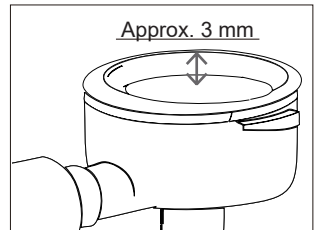
2. Grind the coffee into the group handle.



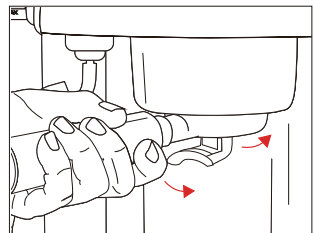
3. Press on the coffee grounds using a tamper.



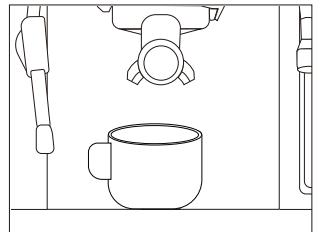
4. The distance between the upper edge and the coffee grounds should be approx. 3mm.



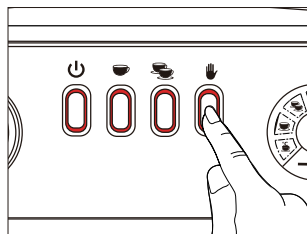
5. Wipe the excess coffee from the edge and tighten the group handle.



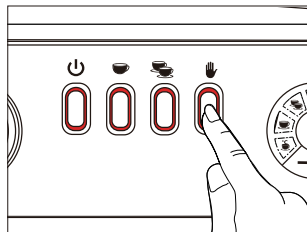
6. Put a cup below the outlet.



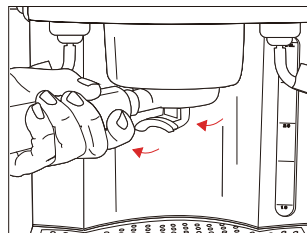
7. Press the  button.



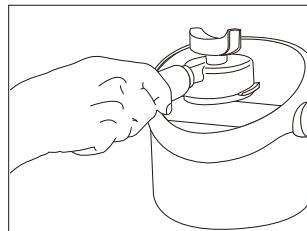
8. After reaching the desired amount of coffee, press the  button again.



9. After finishing the process, remove the group handle.



10. Tap the coffee grinder in a grounds container (not included).

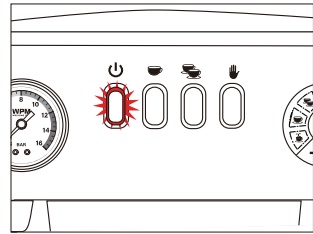


Automatic switching off

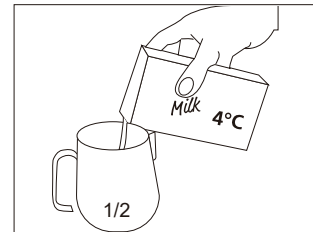
To save energy, the device turns off after approximately 30 minutes when not in use.

Making milk froth

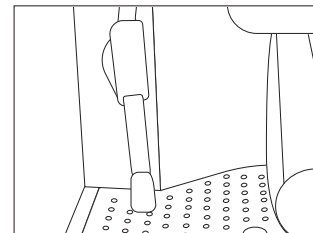
1. Unit heats up.



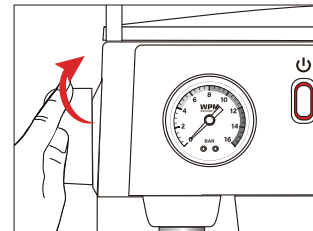
2. Pour cold milk into the milk jug.



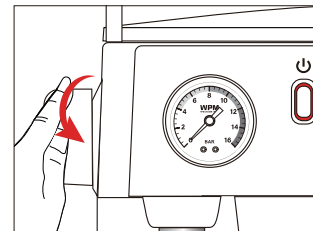
3. Hold the steam distributor towards the drain cover.



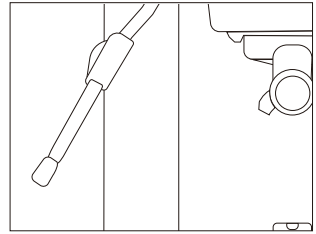
4. Swivel the steam distributor outward.



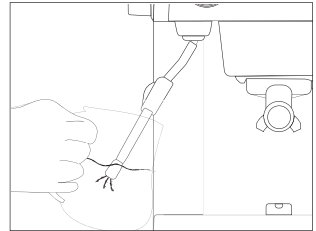
5. After the condensation water has leaked out, turn the knob again.



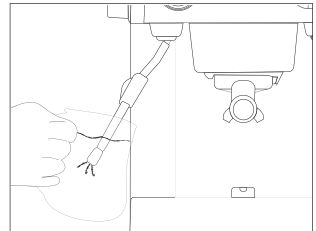
6. Swivel the steam wand outwards.



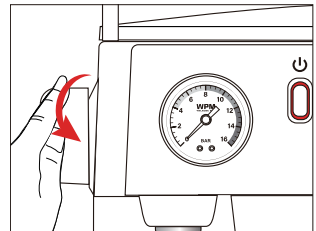
7. Turn on the control knob and hold the milk jug at a slight angle.



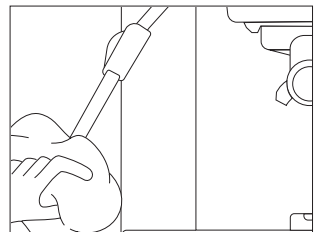
8. Once the milk level is increasing, lower the milk jug.



9. After finishing the process, turn off the control knob again.

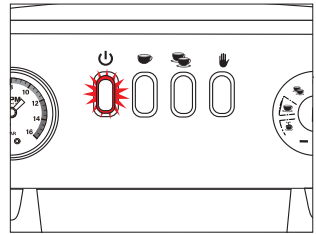


10. Wipe the steam plant with a damp cloth after a sufficient allowed time for cooling. This can be very hot, right after use.

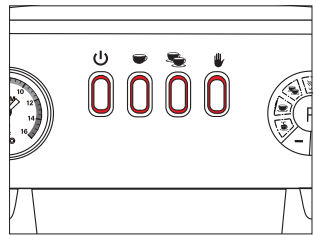


Hot water withdrawal

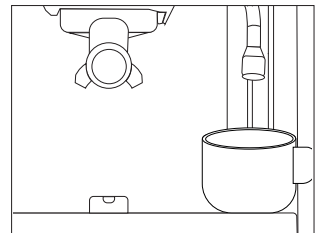
1. The unit is heating up.



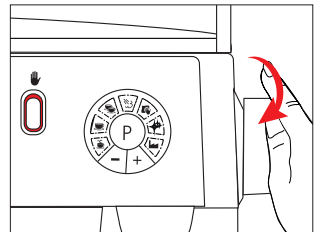
2. The unit is ready for operation.



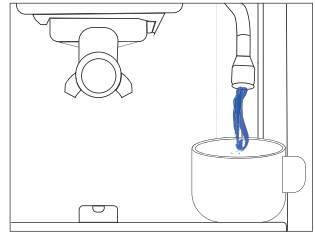
3. Put one cup under the hot-water distributor.



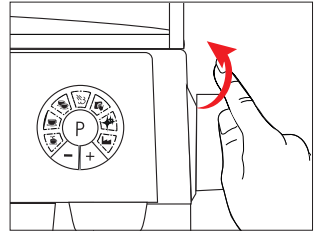
4. Turn on the control knob.



5. Water is flowing into the cup.



6. After finishing the process, turn off the control knob again.

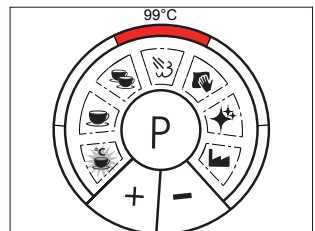
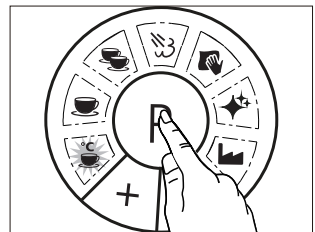
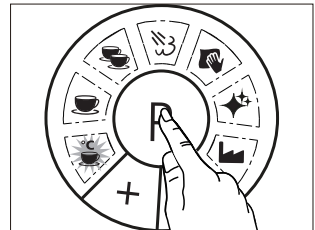


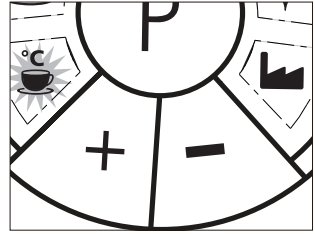
Programming



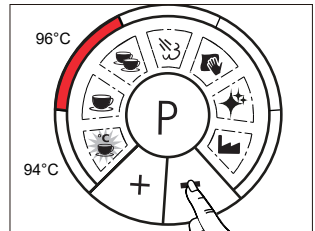
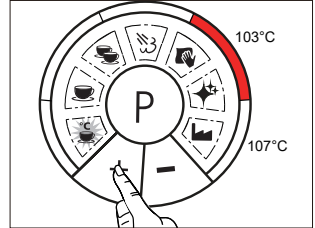
Thermoblock Temperature

1. Press the P button. The Thermoblock temperature button will be lit.
2. Press the P button again to set the program.
3. Factory setting is set at approx. 99°C.





4. To change the temperature, press the "+" or "-" button.

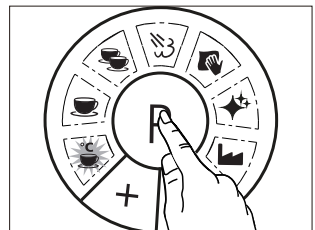


5. Confirm the desired temperature with the P button.

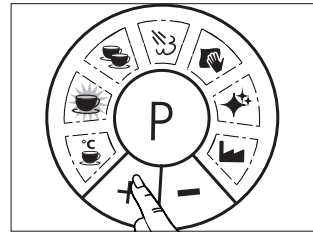


1 cup quantity

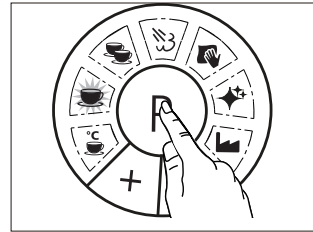
1. Press the P button. The thermoblock temperature button will be lit.



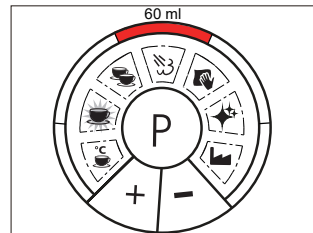
2. Press the "+" button until the single cup button was lit.



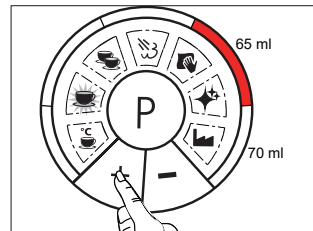
3. Press the P button to set the program.



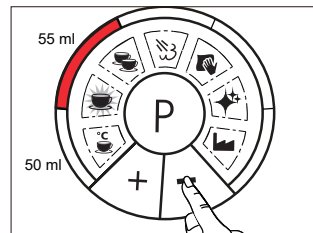
4. The factory reference setting is set at approx. 60 ml of water.



5. "+" increases the amount in 5 ml of increments.



6. "-" decreases the amount in 5 ml of decrements.

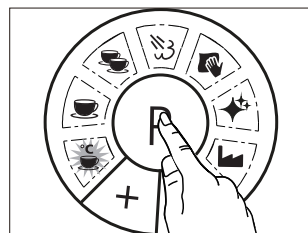


7. Confirm the quantity with P button.

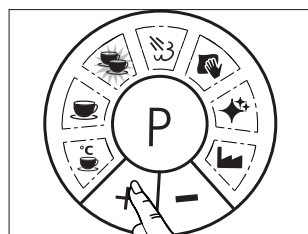


2 cups quantity

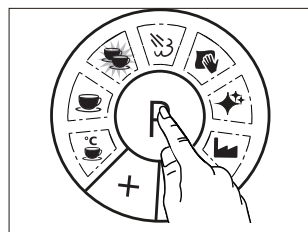
1. Press the P button. The thermoblock temperature button will be lit.



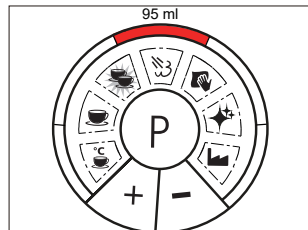
2. Press the "+" button until the double cups button was lit.



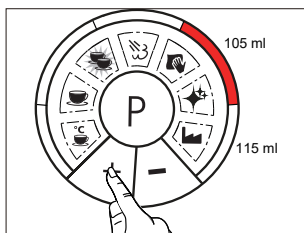
3. Press the P button to set the program.



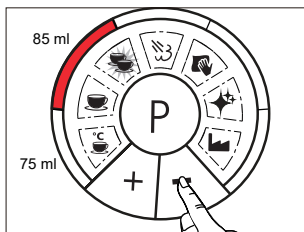
4. The factory reference setting is set at approx. 95 ml of water.



5. "+" increases the amount in 10 ml of increments.



6. "-" decreases the amount in 10 ml of decrements.

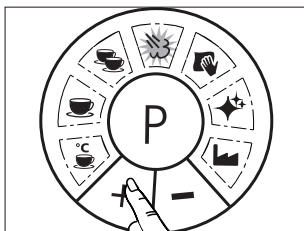
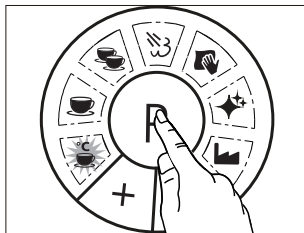


7. Confirm the quantity with P button.

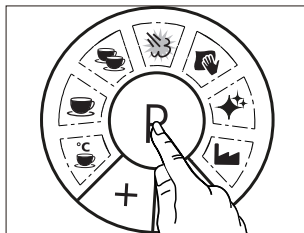


Steam temperature

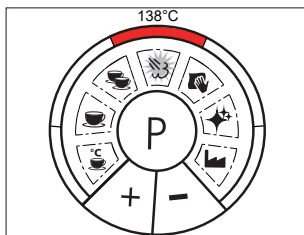
1. Press the P button. The thermoblock temperature button will be lit.
2. Press the "+" button until the steam button was lit.



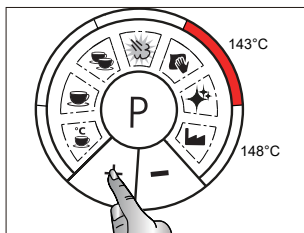
3. Press the P button to set the program.



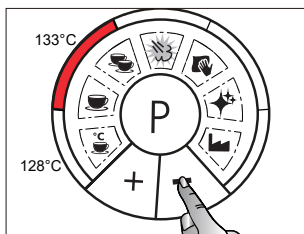
4. The factory reference setting is set at approx. 138°C .



5. "+" increases the steam temperature .



6. "-" decreases the steam temperature .

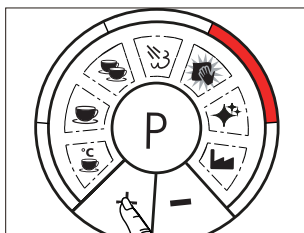
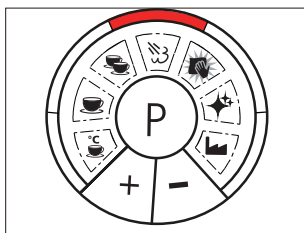
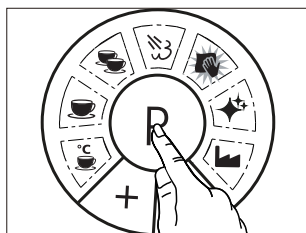
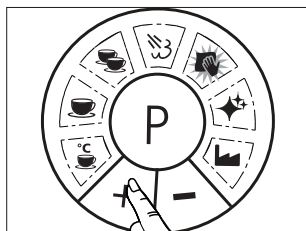
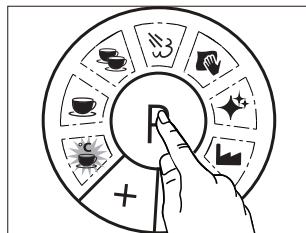


7. Confirm the steam temperature with P button.

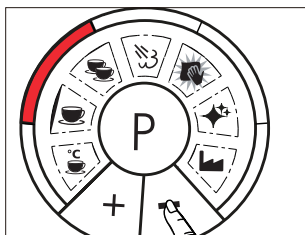


Cleaning reminder

1. Press the P button. The thermoblock temperature button will be lit.
2. Press the "+" button until the cleaning reminder button was lit.
3. Press the P button to set the program.
4. Factory setting is 25 liters. It reminds the user after using 25 liters of water.
5. "+" increases the flow rate to 50 liters.



6. "-" decreases the flow rate to 12 liters.

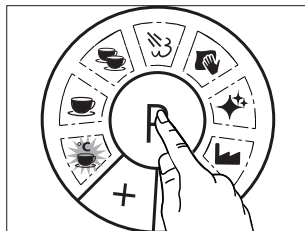


7. Confirm the quantity with P button.

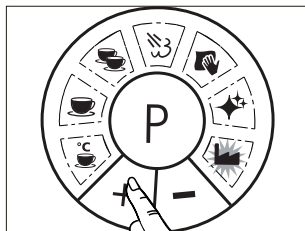


Factory setting

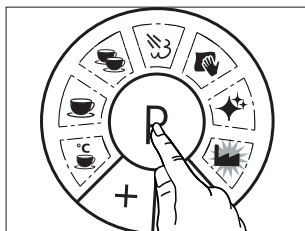
1. Press the P button. The thermoblock temperature button will be lit.



2. Press the "+" button until the cleaning reminder button was lit.



3. Press the P button to set the program.



Cleaning and Maintenance

✦ Descaling

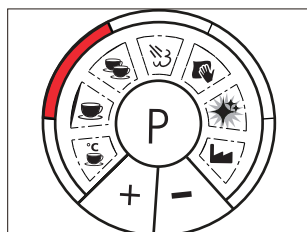
Regularly perform a decalcification, when the descaling reminder  flashes.

IMPORTANT!

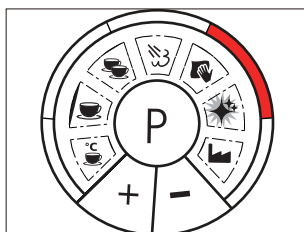
We accept no liability for missing or insufficient decalcification. In this case, the warranty will become null and void.

- Remove the water filter cartridge from the water tank.

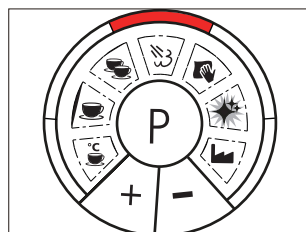
Explanation of the descaling function



Descaling
steam wand



Descaling hot
water tube



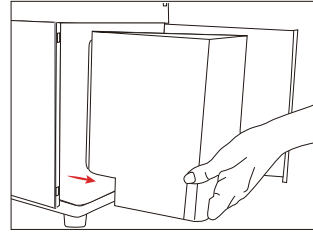
Descaling
brewing group

IMPORTANT!

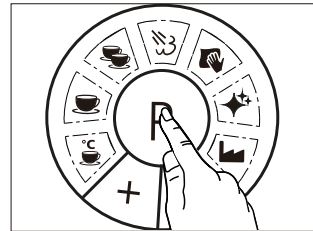
- In order to stop the decalcification process or to refill the water , press the P button. To resume, press the P button again.
- To cancel the descaling process, press the P key for approx. 3 sec.

General Procedure

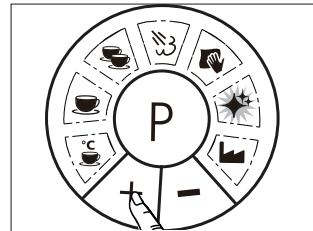
1. Remove the water tank and fill 3 liters of fresh water.



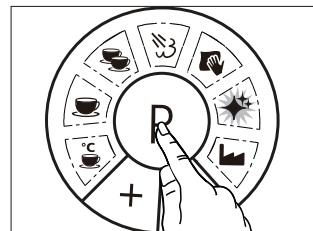
2. Press the P button.



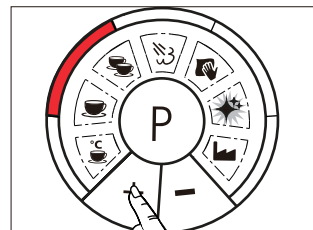
3. Press the "+" button until ✨.



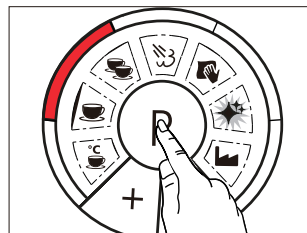
4. Acknowledge with P button.



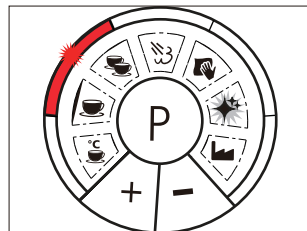
5. Press the "+" button.



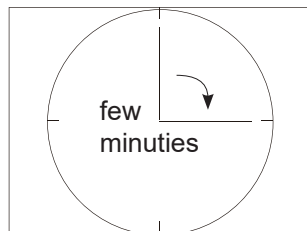
6. The right edge is lit, acknowledge with P button.



7. 2 beeps confirm the descaling process.

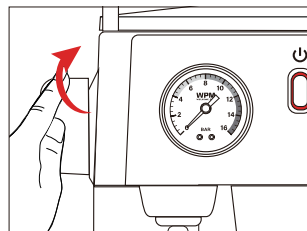


8. The decalcification process can take a few minutes.



A. Descaling steam ward procedure

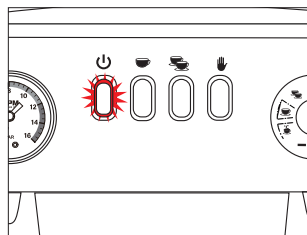
- A1. Turn on the control knob.



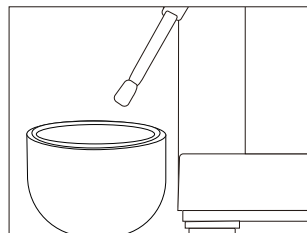
- A2. The edge remains red until the process is finished



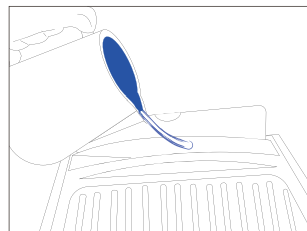
A3. Turn off the control knob again. Unit heats up.



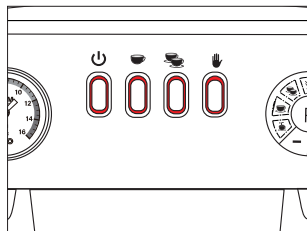
A4. Pour the descaling mixture out of the vessel and place this vessel under the hot water tube.



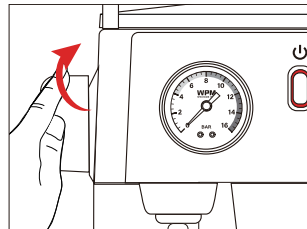
A5. Fill in fresh water. (If there is still water in the tank, pour it away).



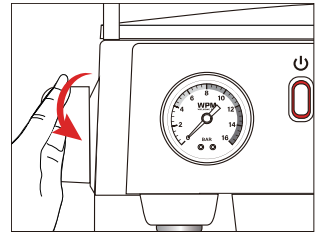
A6. The unit is ready for operation.



A7. Turn on the control knob.



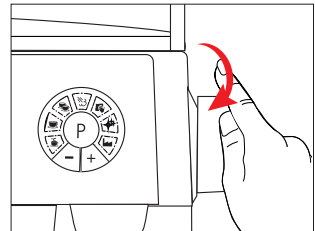
A8. After approx. 40 seconds, turn the knob off again.



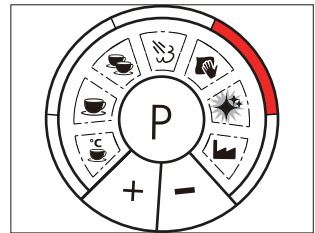
- Keep standing at the unit during the descaling process.

B. Descaling hot water tube procedure

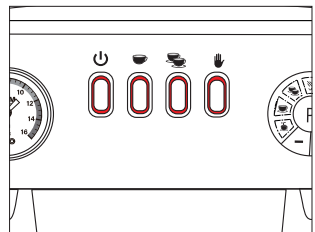
B1. Turn on the control knob.



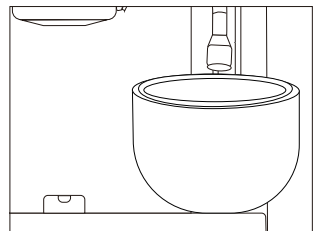
B2. The edge remains red until the process is finished.



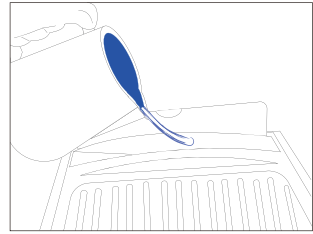
B3. Turn off the control knob again. Unit heats up.



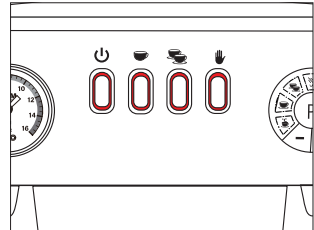
B4. Pour the decalcification mixture out of the vessel and place this vessel under the hot water tube.



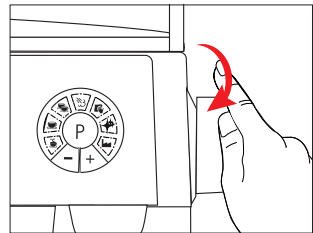
B5.Fill in fresh water. (If there is still water in the tank, pour it away).



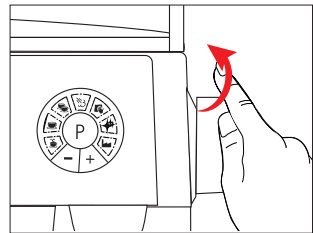
B6.The unit is ready for operation.



B7.Turn on the control knob.

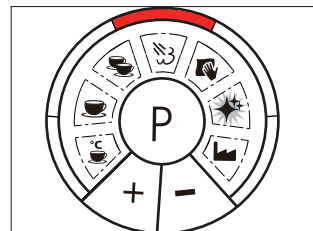


B8.After approx. 40 seconds, turn the knob off again.

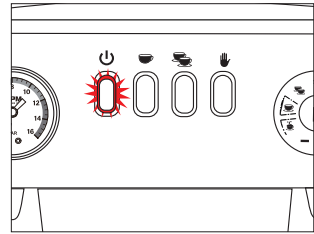


C. Descaling the brewing group procedure

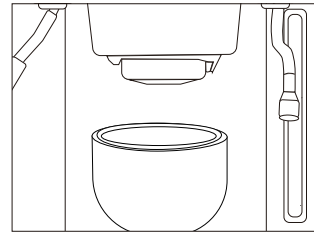
C1.The edge remains red until the process is finished.



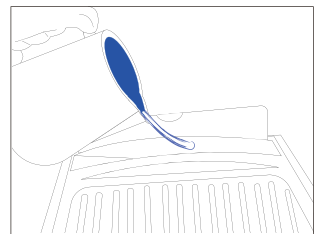
C2. Decalcification is finished, the appliance heats up.



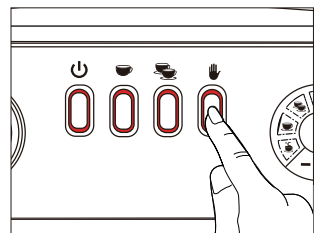
C3. Pour the mixture away and place the cup under the brewing head.



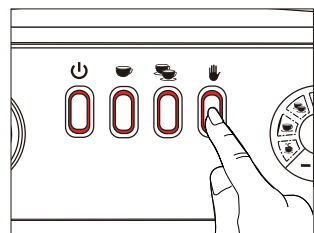
C4. Fill in fresh water. (If there is still water in the tank, pour it away).



C5. When the appliance has heated up, acknowledge with  button.



C6. Allow water to run for about 40 seconds. Then press the  button again.



- Allow the appliance to cool down.

Product Specification

Product name: Espresso machine
Product model: KD-230 / KD-230S
Voltage and Power:
220-240V~ 50-60Hz 2300-2730W

Attention: Product are subject to change without prior notice.

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Ver. Code.: KD-230-EU-IB-V002-202208221420