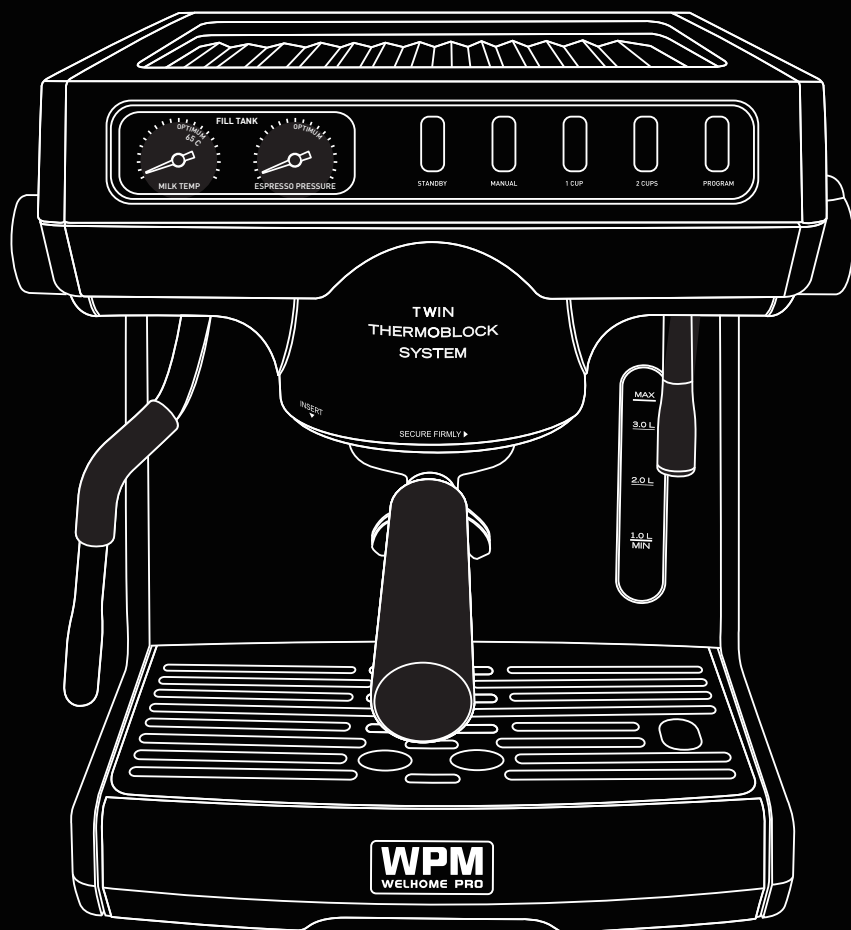


WPM

WELHOME PRO

Espresso Machine
KD-270SN

Instruction Manual



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

Safety Precautions

Safety Precautions For Your Welhome 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.
- 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.
- Always place the unit on a flat, level surface.
- The coffee maker shall not be placed in a cabinet when in use.

- 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.
- 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.
- 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.
- 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.
- 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 and maintaining" section.
- 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-270SN

Warming plate

The large warming plate effectively pre-warms cups helping to retain the essential characteristics true of espresso - sweet, rich tasting and aroma.

Steam control dial

Used to open and close the steam.

Temperature sensing steam wand

The temperature sensing steam wand ensures milk is textured to the correct temperature, as milk heated to the correct temperature enhances the sweetness and taste. Fitted with a dedicated thermoblock and pump provides an instant and constant supply of powerful dry steam for achieving silky, dense and rich milk. The commercial ball joint allows the steam wand to be moved into the ideal position.

Espresso gauge

The gauge measures the resistance to the espresso pour and at a glance the coffee maker can gauge the quality of the espresso pour.

Commercial size group head

Commercial size sloping group handle with tamping pad

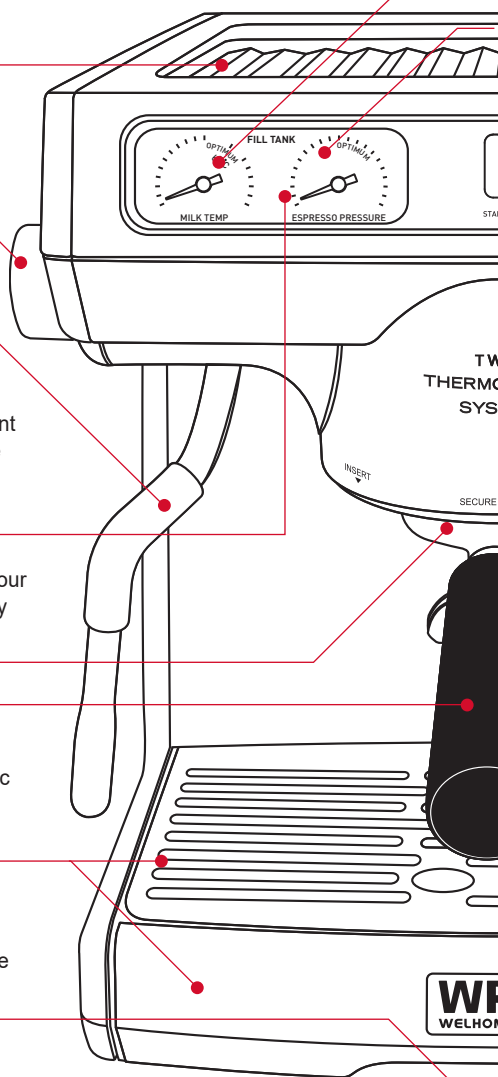
The sloping handle is designed for improved ergonomic use and when rested on the bench provides an even tamping surface, resulting in a better tasting espresso.

Removable drip tray and grill

The large capacity drip tray is lined with plastic, preventing staining from espresso oils, lightweight for easy removal and designed with no dirt traps for simple wipe down cleaning.

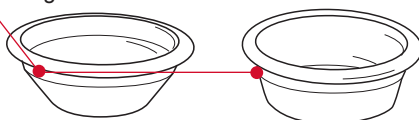
Accessories

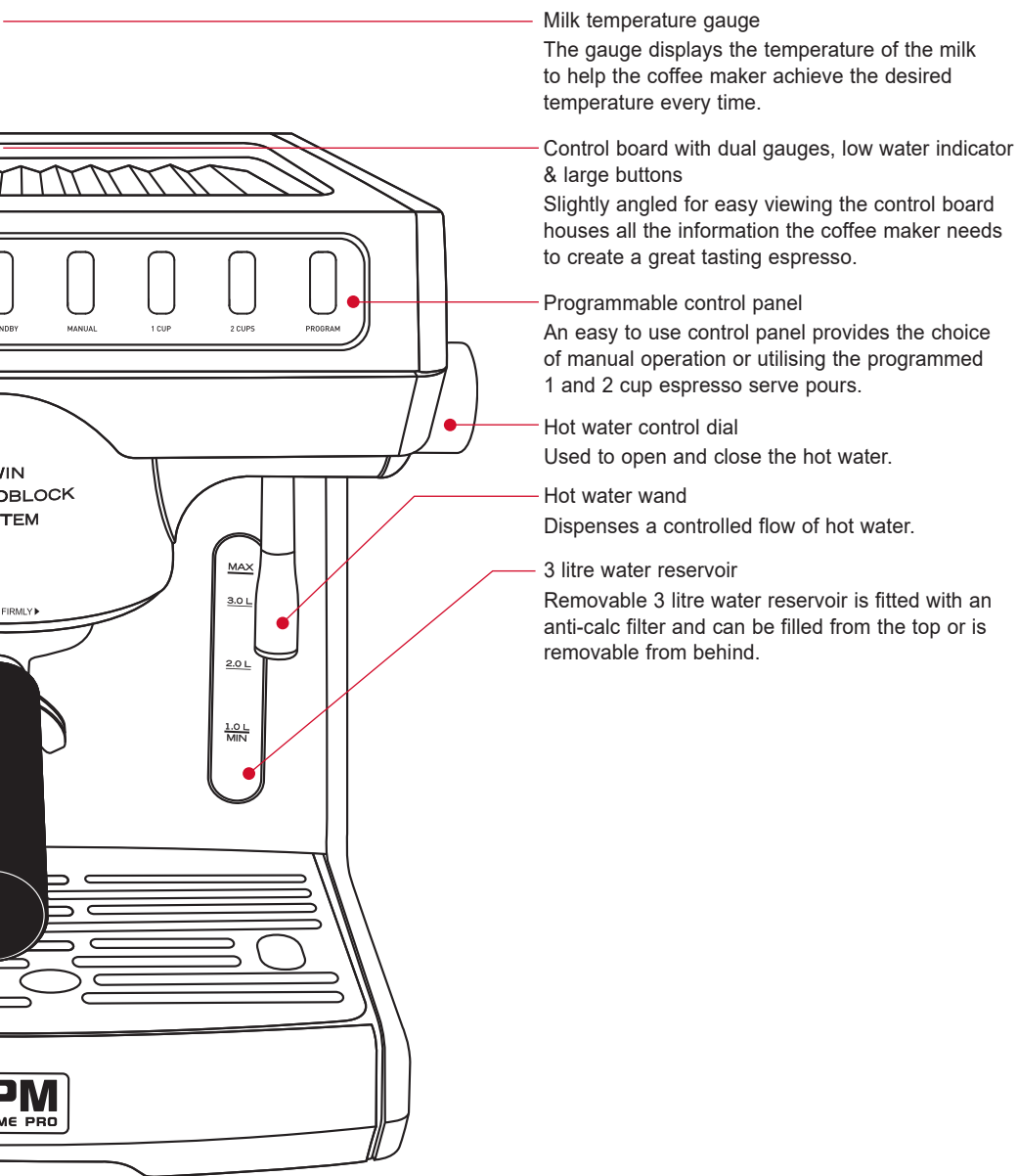
All the essential accessories to make an authentic café-quality espresso.



Single filter basket

Double filter basket





Milk temperature gauge

The gauge displays the temperature of the milk to help the coffee maker achieve the desired temperature every time.

Control board with dual gauges, low water indicator & large buttons

Slightly angled for easy viewing the control board houses all the information the coffee maker needs to create a great tasting espresso.

Programmable control panel

An easy to use control panel provides the choice of manual operation or utilising the programmed 1 and 2 cup espresso serve pours.

Hot water control dial

Used to open and close the hot water.

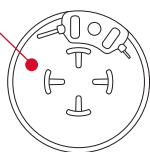
Hot water wand

Dispenses a controlled flow of hot water.

3 litre water reservoir

Removable 3 litre water reservoir is fitted with an anti-calc filter and can be filled from the top or is removable from behind.

Cleaning Disc



Tamp

Required Espresso Pressure

The 15 BAR Italian pump produces the required pressure for brewing espresso consistently. Fitted with a pressure relief system, ensures that any remaining pressure after the extraction is released into the drip tray, allowing for quick, successive brews.

Espresso Temperature

Independent thermoblock heating systems are lined with stainless steel and fitted with PID technology. The PID proportional-integral-derivative technology controls the thermoblock to deliver water temperature precisely.

Twin Pump & Thermoblock

True to commercial use, the unique twin pumps and twin thermoblocks allows the coffee maker to texture milk and pour an espresso simultaneously.

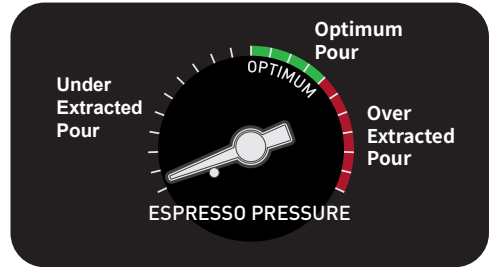
Espresso Gauge

The espresso gauge is an indicator of the quality of the espresso pour and should be used as a guide.

It measures the pressure or resistance created by water being pumped through the tamped coffee grinds in the group handle.

Whilst the needle is within the target area on the gauge it indicates that a quality serve of espresso has been made. This is indicated by a slow, but flowing pour of espresso with a consistency similar to that of dripping honey. The crema should be dark golden in colour.

Should the needle fail to reach the target area this is an indication that the serve of espresso is 'under-extracted'. This occurs when water passes too quickly through the tamped coffee grinds and is an indication that either the grind needs to be made finer or the filter basket has been under-dosed. The pour is quick and light in colour and the resulting crema is thin with a creamy light brown colour.

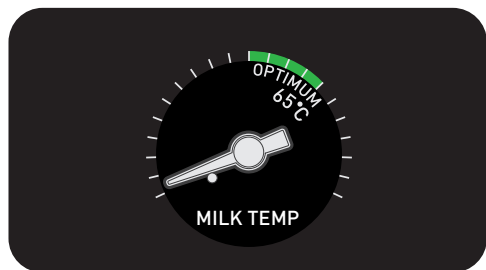


When the needle goes beyond the target area it is an indication that the serve of espresso is 'over-extracted'. This occurs when the water passes very slowly through the tamped coffee grinds and is an indication that either the grind is too fine or the filter basket has been over-dosed. In this situation the hot water is in contact with the coffee grinds for too long thus creating a burnt and bitter tasting espresso. This is characterised by the espresso only slowly dripping during the entire pour and the crema is very dark.

Milk Temperature Gauge

The 4 BAR steam pump produces instant, constant steam pressure for texturing milk. An important factor when creating milk foam is temperature. The steam wand integrates a temperature sensing device that relays the temperature of the milk during texturing to the milk temperature gauge on the control board.

As most coffees are milk based, this highlights the importance of getting the milk right. The end product should be smooth, velvety with none or barely visible bubbles. Milk textured to the optimum temperature improves and sweetens the taste.



Commercial Size Group Head & Group Handle

The group head, group handle and filters are designed to commercial specifications using brass and stainless steel components. These elements help contribute to the preparation of an espresso serve, as it allows the coffee maker to pack the necessary amount of coffee grinds, which then expand firmly and evenly onto the shower screen.

The sloping group handle gives the coffee maker a more ergonomic action when attaching and removing the handle from the group head. Also when rested on the bench the filter basket sits level, this results in a more even tamp ensuring an even extraction.

The under-side of the basket has a tamping pad so the coffee maker can locate the group handle onto the side of the bench and once again ensures the basket sits level.

Control Board

Slightly angled for easy viewing, the control board communicates the essential information the coffee maker needs to create a great tasting coffee. Also housing a large, easy to use push buttons for espresso and programming functions, the coffee maker is provided with the choice of 'MANUAL' operation or using either of the programmed coffee pour volumes for 1 or 2 cups. The programmed espresso pour is set to 30mls per cup while the PROGRAM function allows users to personalise and save their own espresso volumes.

Pre-Infusion

There are 3 programmable pre-infusion settings to help achieve the perfect extraction.

Pre-infusion is programmed into the MANUAL, 1 CUP and 2 CUP espresso operations.

1. Constant - delivers a constant water flow from start to finish.
2. Progressive - small amounts of water are released onto the tamped coffee prior, to a steady water flow.
3. Infusion - small amount of water is released onto the tamped coffee, then there is a short infusion time before a steady flow of water is released.

Anti-Calc Filter

An Anti-Calc water filter reduces impurities that taint the flavour and odour of the water, improving the taste and aroma of the espresso brewed. Additionally, scale build up is slowed reducing the frequency of cleaning required.

The Anti-Calc water filter fitted inside the 3 litre water reservoir has a 12 month life for domestic use and a 3 month life for commercial use.

Note: The espresso machine can operate normally without the filter and is easily removed by gently pulling it out.

Guidelines Using KD-270SN

Power

Press the **STANDBY** button once to turn the espresso machine on. The machine will beep once and the power button will flash white, this is to indicate that your machine is on and is heating up.

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

When the machine has reached **READY MODE**, the power button will stop flashing and the **STANDBY**, **MANUAL**, **1 & 2 CUP** buttons will illuminate white. The espresso machine is now ready to use.

Power Saving Mode

The machine would be switched to off/standby mode with 30 minutes after the brewing cycle.

To bring the espresso machine out of **POWER SAVING MODE** you simply need to press any of the buttons on the control board.

Using Manual Operation

The **MANUAL** button gives the coffee maker complete control over the length of the espresso pour.

To use this operation press the **MANUAL** button once to start the espresso pour. The pour will start with the pre-infusion and then the espresso pour will follow.

Press the **MANUAL** button again to stop the espresso pour.

Note: When using the **MANUAL** operation, the lights on the **1 & 2 cup** buttons will go off and the lights on the **STANDBY** and **MANUAL** buttons will remain on.



Figure 1

1 Cup Espresso Pour

The **1 CUP** function removes the guess work and is programmed to pour 30mls of espresso.

Tip: We recommend using the **1 CUP** basket when using the programmed **1 CUP** function.

To use this operation press the **1 CUP** button once to start the espresso pour. The pour will start with the pre-infusion and then the espresso pour will follow.

The espresso pour will stop after the **1 CUP** volume has been extracted.

Note: When using the **1 CUP** function, the lights on the **MANUAL** and **2 CUP** buttons will go off and the lights on the **STANDBY** and **1 CUP** buttons will remain on.



Figure 2

Note: When using the **1 CUP** function the coffee maker can stop the espresso pour at any time by pressing the **MANUAL**, **1** or **2 CUP** buttons.

2 Cup Espresso Pour

The 2 CUP function removes the guess work and is programmed to pour 60mls of espresso.

Tip: We recommend using the 2 CUP basket when using the programmed 2 CUP function.

To use this operation press the 2 CUP button once to start the espresso pour. The pour will start with the pre-infusion and then the espresso pour will follow.

The espresso pour will stop after the 2 CUP volume has been extracted.

Note: When using the 2 CUP function, the lights on the MANUAL and 1 CUP buttons will go off and the lights on the STANDBY and 2 CUP buttons will remain on.



Figure 3

Note: When using the 2 CUP function the coffee maker can stop the espresso pour at any time by pressing the MANUAL, 1 or 2 CUP buttons.

Steam

To activate the steam, turn the steam dial to the ON position. This will open the steam function with an instant and constant supply of powerful steam for texturing milk.

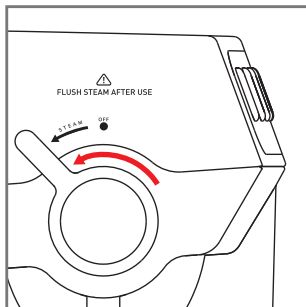


Figure 4

To turn the steam off, turn the steam dial to the OFF position.

Tip: To ensure optimum steam performance we recommend that at the end of texturing milk, the coffee maker wipes the tip of the steam wand clean of any milk residue.

Hot Water

To activate the hot water function, turn the hot water dial to the ON position. This will dispense an instant flow of hot water.

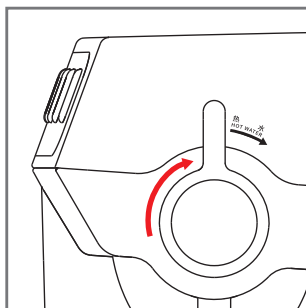


Figure 5

Tip: This feature is ideal for pre-warming cups/glasses or for making a Long Black.

Programming

1 Cup Volume

PREPARE the 1 cup filter with coffee and tamp.

PLACE a cup under the espresso pour spouts.

PRESS the PROGRAM button.

PRESS the 1 CUP button to start the espresso pour. 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 Cup Volume

PREPARE the 2 cup filter with coffee and tamp.

PLACE 2 cups under the espresso pour spouts.

PRESS the PROGRAM button.

PRESS the 2 CUP button to start the espresso pour. Press the 2 CUP button again once the desired volume of espresso has been extracted.

The espresso machine will beep twice to indicate the new program for 2 CUP operation has been set.

Resetting the Factory Settings

To revert back to the espresso machines factory settings;

1.Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the STANDBY button on the espresso machine.

2.PRESS and HOLD DOWN the MANUAL button.

3.While still holding down the MANUAL button, briefly PRESS the STANDBY button and then release the MANUAL button.

4.4 beeps will sound and the machine will power on.

Advanced Programming

Pre-infusion Programming

There are 3 programmable pre-infusion settings to help achieve the perfect extraction;

Infusion; a small amount of water is released onto the tamped coffee, and then there is a short infusion time before a steady flow of water is released. Your espresso machine comes with this selection as a factory setting.

Constant; delivers a constant water flow from start to finish.

Progressive; small amounts of water are released onto the tamped coffee prior to a steady water flow.

1.Ensure the espresso machine is plugged in and switch on at the power outlet.

Note: DO NOT press the STANDBY button on the espresso machine.

2.PRESS and hold down both the MANUAL and 1 CUP buttons.

3.While still holding down the MANUAL and 1 CUP buttons briefly PRESS the STANDBY button and then release both the MANUAL and 1 CUP buttons.

To indicate you have activated the programmability of the pre-infusion selections, a light on one of the buttons will illuminate;

1 CUP = Infusion (Factory setting)

2 CUP = Progressive Pre-infusion

MANUAL = Constant Pre-infusion

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.

4.PRESS and RELEASE one of the buttons below depending on the required temperature adjustment;

Constant = PRESS the MANUAL button

Infusion = PRESS the 1 CUP button

Progressive = PRESS the 2 CUP button

When the new pre-infusion program has been selected the espresso machine will beep twice.

5.The espresso machine will then automatically power on.

Espresso Thermoblock Temperature

The temperature of the thermoblock has been calibrated to 92°C. However the coffee maker can adjust the temperature of the espresso thermoblock in increments of 2°C up and down, should it be desired.

1.Ensure the espresso machine is plugged in and switch on at the power outlet.

Note: DO NOT press the STANDBY button on the espresso machine.

2.PRESS and hold down the 1 CUP button.

3.While still holding down the 1 CUP button briefly PRESS the STANDBY button and then release the 1 CUP button.

To indicate you have activated the programmability of the espresso thermoblock temperature, a light on one of the buttons will illuminate;

1 CUP = Factory setting

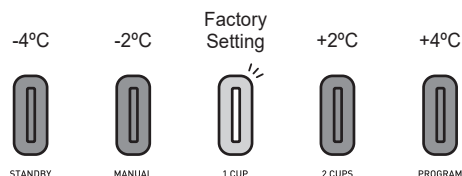
2 CUP = +2°C

PROGRAM = +4°C

MANUAL = -2°C

STANDBY = -4°C

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.



4.PRESS and RELEASE one of the buttons below depending on the required temperature adjustment;

+2°C = PRESS the 2 CUP button

+4°C = PRESS the PROGRAM button

-2°C = PRESS the MANUAL button

-4°C = PRESS the STANDBY button

When the new temperature setting has been selected the espresso machine will beep twice.

5.The espresso machine will then automatically power on.

Steam Thermoblock Temperature

The temperature of the steam thermoblock has been calibrated to deliver a powerful, constant supply of dry steam for texturing milk. The temperature of the steam can be modified in increments. of 5°C up and down should it be desired.

1.Ensure the espresso machine is plugged in and switch on at the power outlet.

Note: DO NOT press the STANDBY button on the espresso machine.

2.PRESS and hold down the 2 CUP button.

3.While still holding down the 2 CUP button briefly PRESS the STANDBY button and then release the 2 CUP button.

To indicate you have activated the programmability of the steam thermoblock temperature, a light on one of the buttons will illuminate;

1 CUP = Factory setting

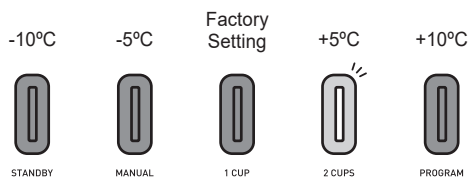
2 CUP = +5°C

PROGRAM = +10°C

MANUAL = -5°C

STANDBY = -10°C

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.



4. PRESS and RELEASE one of the buttons below depending on the required temperature adjustment;

+5°C = PRESS the 2 CUP button

+10°C = PRESS the PROGRAM button

-5°C = PRESS the MANUAL button

-10°C = PRESS the STANDBY button

When the new temperature setting has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Steam Pump Rate

The steam pump rate of this espresso has been set at 0.3 seconds on and 0.5 seconds off. Modifying the steam pump rate enables you to make the steam wetter or dryer and aids in the delivery of a powerful, constant, dry steam – ideal for texturing milk. The steam pump rate (off time) can be modified in increments of plus or minus 0.1 seconds should it be desired.

1. Ensure the espresso machine is plugged in and switch on at the power outlet.

Note: DO NOT press the STANDBY button on the espresso machine.

2. PRESS and hold down the PROGRAM button.

3. While still holding down the PROGRAM button briefly PRESS the STANDBY button and then release the PROGRAM button.

To indicate you have activated the programmability of the steam pump rate, a light on one of the buttons will illuminate;

1 CUP = Factory setting

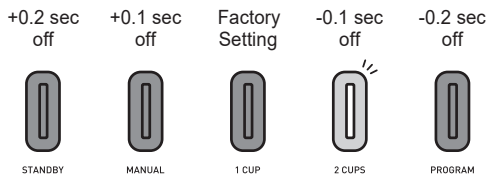
2 CUP = -0.1 sec off

PROGRAM = -0.2 sec off

MANUAL = +0.1 sec off

STANDBY = +0.2 sec off

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.



4. PRESS and RELEASE one of the buttons below depending on the required temperature adjustment;

-0.1 sec = PRESS the 2 CUP button (delivers a wet steam)

-0.2 sec = PRESS the PROGRAM button (delivers a wetter steam)

+0.1 sec = PRESS the MANUAL button (delivers a dry steam)

+0.2 sec = PRESS the STANDBY button (delivers a dryer steam)

When the new pump rate setting has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Resetting the Factory Settings

To revert back to the espresso machines factory settings;

1. Ensure the espresso machine is plugged in and switch on at the power outlet.

Note: DO NOT press the STANDBY button on the espresso machine.

2. PRESS and HOLD DOWN the MANUAL button.

3. While still holding down the MANUAL button, briefly PRESS the STANDBY button and then release the MANUAL button.

4. 4 beeps will sound and the machine will power on.

Preparation before First Use

- Ensure the espresso machine is always positioned onto a dry, stable bench top.
 - Ensure all packaging has been removed from the espresso machine and the drip tray with grill is in place.
 - Fill the espresso machine with water;
1. Simply lift the lid of the water reservoir at the top of the espresso machine and using a jug, fill with fresh cold water or filtered water.
 2. Alternatively slide out the water reservoir from the back of the espresso machine and fill with fresh cold water or filtered water. Then replace the water reservoir, ensuring it is firmly in place.
- Insert the power cord into a 220-240V AC power outlet and switch the power on.
 - Press the STANDBY button on the espresso machine. The STANDBY button will start flashing, this indicates that your espresso machine is on and is heating up.
 - When the red light on the STANDBY button stops flashing and turns to a constant red light this indicates that the espresso machine is now at temperature and is in READY MODE.
 - At this point glasses and cups can be placed on the warming plate for pre-heating.
 - Fit the group handle with either the single or double filter basket and secure to the group head on the espresso machine.
 - Place a sufficiently large container under both pour spouts 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 240mls, therefore you will need to press the MANUAL button again to restart the water flow.

- Continue to allow the water to run through until the water reservoir is empty.

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 and will maintain the quality of the coffee the espresso machine produces and result 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 filter 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. Clean with water and a little non-abrasive washing up liquid, rinse and dry.

Group head, group handle & filter baskets

The filter baskets and group 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 grinds use a fine bristled

brush to remove them. Also you can use the cleaning pin which is supplied with the espresso machine. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the shorter of the two is for cleaning out the holes in the filter basket.

Group head rubber seal

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

Note: During long periods of non-use we recommend that the filter 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, depending on use usually every 12 months. Signs that the seal is deteriorating are when the group handle cannot create the necessary seal and steam and or water escapes from around the group head during the espresso pour.

Note: Contact Welhome should you think that the group head seal needs replacing. Please do not attempt to change the seal without first consulting Welhome.

Cup warming plate, hot water tap 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 arm clean is essential to ensure maximum efficiency of the steam function. A build up of caramelised/dried milk on the steam wand will impair the steaming and texturing 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.

Should the milk dry/caramelize 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. 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 attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the longer of the two is for cleaning the hole in the base of the steam nozzle. 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.

Thermoblock Cleaning Cycle

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 at a minimum every 3 months, this will vary depending on the frequency of use.

1. Remove the water reservoir and rinse clean. With fresh water completely fill and replace the reservoir.
2. Remove the cleaning disc which is inside of the top fill lid, located at the top of the espresso machine.
3. Fit the group handle with the double filter basket.
4. Position the cleaning disc into the double filter basket.
5. Place a Espresso Machine Cleaning Tablet into the filter basket that is now also fitted with the cleaning disc and secure the group handle to the group head.
6. Place a sufficiently large container under both pouring spouts.

Starting the cleaning cycle

7. Insert the power cord into a 220-240V AC power outlet and switch the power 'ON'.

Note: DO NOT press the STANDBY button on the espresso machine

8. Press and hold down the 1 CUP and 2 CUP buttons. While still holding down the 1 CUP and 2 CUP buttons briefly press the STANDBY button. As the lights on the control panel start to chase from left to right release the 1 CUP and 2 CUP buttons.

Note: The lights on the control panel will continue to chase until the cleaning cycle is completed, this will take approximately 7 minutes.

Note: During the cleaning cycle all other espresso machine operations will be locked until the cleaning cycle is completed. Should the cleaning cycle be accidentally started it can be cancelled by switching the power 'OFF' at the power outlet, or by pressing the STANDBY button.

9. When the cleaning cycle is completed the lights on the control panel will stop chasing and the espresso machine will beep 4 times. Following this, the lights above the STANDBY, MANUAL, 1 CUP and 2 CUP buttons will come on, signalling that the machine is ready to use.
10. Remove the container from under the pouring spouts and empty.
11. Remove the group handle from the group head.
12. Remove the cleaning disc from the group handle and return to the storage compartment.
13. Remove the double filter basket from the group handle and wash in warm soapy water. Rinse well and dry.
14. The espresso machine is now ready for use.

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 reservoir and rinse clean. Fill with fresh cold water and replace the reservoir.
2. Using a screwdriver unscrew the filter/shower screen from the underside of the group head and clean under running water.
3. Replace the filter/shower screen and screw in position.
4. Place a large container under the group head and also position the steam wand so water from both the group head and the steam wand will fall into the container.
5. Turn the steam dial to the ON position.

Important: The hot water dial must be closed during descaling.

6. Insert the power cord into a 220-240V AC power outlet and switch the power ON.

Note: DO NOT press the STANDBY button on the espresso machine. Therefore no lights will be illuminated on the espresso machine.

7. PRESS and HOLD DOWN both the 1 CUP and PROGRAM buttons. Then briefly PRESS the STANDBY button and then release both the 1 CUP and PROGRAM buttons. The lights on the control panel will start to chase from left to right.

One of two things will happen;

- a) If the espresso machine has been recently used, the temperature of the steam thermoblock may need to be cooled before the descaling cycle can start and so water will flow through the steam wand until the steam thermoblock has cooled to the appropriate temperature.
 - b) OR if the espresso machine starts to beep it means it is ready to start the descaling cycle and you should continue to step 8.
8. Use one of the following;
 - a) Espresso Machine Descaling Tablets. Fill the water reservoir with 3 litres of warm water and place descaling tablet into the reservoir. Once the tablets have dissolved replace the reservoir into position in the machine.
 - b) Liquid Descaler. Fill the water reservoir with approximately 3 litres of water, add the Liquid Descaler and replace the reservoir into position in the machine.
 - c) Vinegar Solution. Fill the water reservoir with approximately 3 litres of water, add 6 table spoons of vinegar and replace the reservoir into position in the machine.

Important: Ensure the STEAM dial is still in the ON position.

9. Activate the descaling cycle by pressing the 1 CUP button once.
10. The pumps for both STEAM and ESPRESSO will start to pump through the descaling solution for approximately 15 seconds.
11. Both pumps will stop and wait for approximately 1 minute to allow the descaling solution to take effect.

12. The espresso machine will repeat the pumping and rest cycles for 13 times for both the STEAM and ESPRESSO thermoblocks. This will take approximately 17 minutes.
13. At the completion of the 14 cycles the espresso machine will start to beep and the 1 CUP button will flash.
14. Remove the water reservoir, empty and rinse thoroughly with cold water. Also empty the container under the group head and steam wand and place back into position.
15. Refill the water reservoir with clean, cold, fresh water and place back into the espresso machine.
16. Activate the descaling process by pressing the 1 CUP button once.
17. The pumps for both the STEAM and ESPRESSO will start to pump clean water through for approximately 1-2 minutes. Once again the lights on the control panel will start to chase from left to right.
18. At the completion of the cycle the espresso machine will beep 4 times and will go into STANDBY MODE.

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-270SN

Voltage / Power : 220-240V~ 50-60Hz 2400-2800W

Made in China

Product is subject to change without prior notice

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WPM

WELHOME PRO

Ver. Cod.: KD-270SN-EU-IB-V001-2310261000