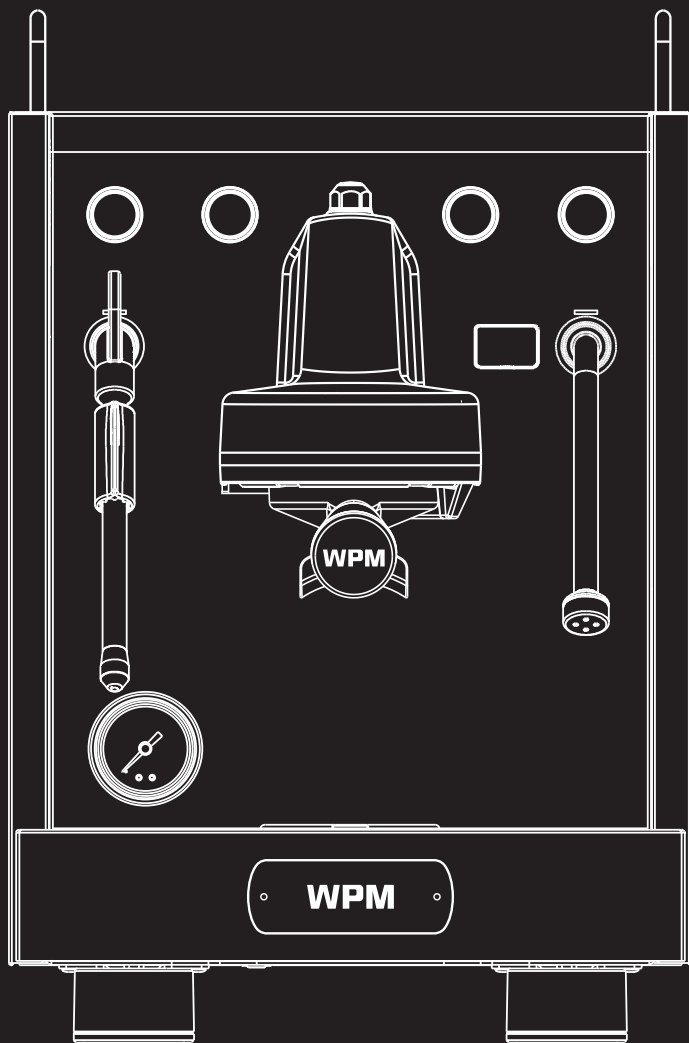


WPM

Espresso Machine
KD-3000 Series

Instruction Manual



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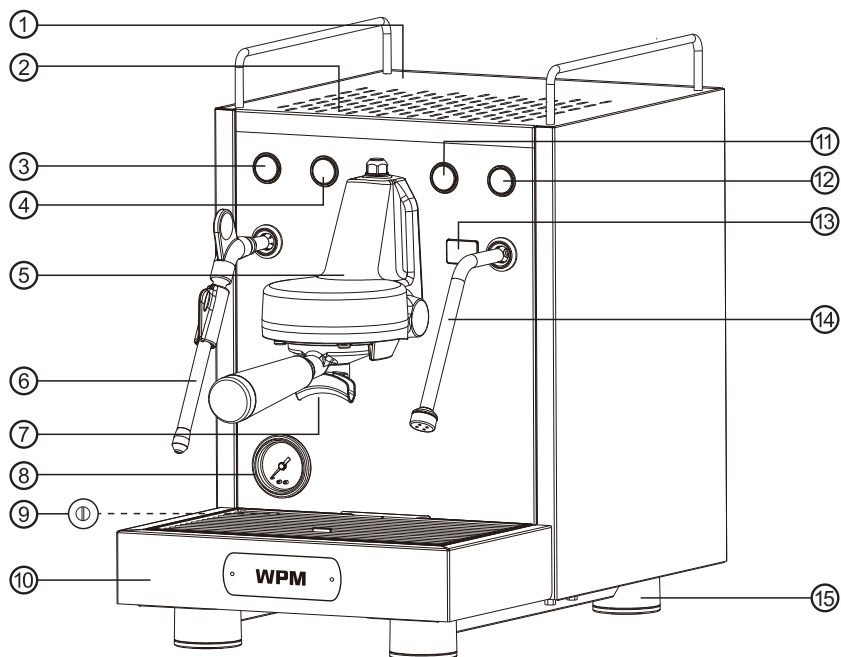
Thank you for purchasing an Espresso Machine by WPM.
Please read this manual carefully before using.

General Rules

SAFETY PRECAUTIONS FOR YOUR WPM ESPRESSO MACHINE:

- Read carefully and save all the instructions provided along an appliance.
- 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 2.5 litres.
- Do not remove the filter handle when the espresso or water pours out as the unit is under pressure.
- Removing the filter handle during the above operation can lead to a scalding or injury.
- The steam wand and hot water tap become very hot during texturing milk 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 any sorts of 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 a scalding or injury.
- 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.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- 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.
- Appliances can be used by 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.
- 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.
- The coffee-maker shall not be placed in a cabinet when in use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- 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 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, 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.
- 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).
- Injury like electric shock or burn may cause from misuse.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- The heating element surface is subject to residual heat after use.
- The surfaces are liable to get hot during use. 

The Parts of KD-3000 Series



1. 2.5 Litre Water Tank
2. Cup Warmer
3. Steam Button
4. Power Button
5. 58mm Group Head
6. Steam Wand
7. Portafilter

8. Pressure Gauge
9. Over Pressure Valve (OPV)
10. Drip Tray
11. Coffee Button
12. Hot Water Button
13. Display Screen
14. Hot Water Wand

15. Adjustable Feet

Accessories:

Single filter basket
(Recommended 7-13g)



Double filter basket
(Recommended 14-20g)



Cleaning disc



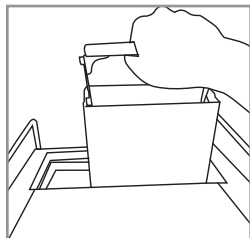
Tamper



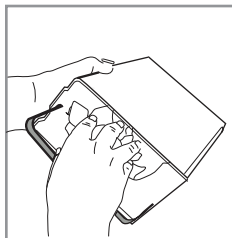
Preliminary Steps Before First Start-up

When using the machine for the first time, you must carry out these steps:

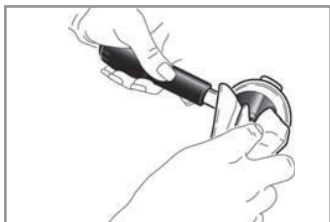
1. Remove the top panel and take the water tank out.



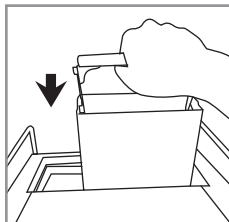
2. Carefully rinse the tank and lid with water.



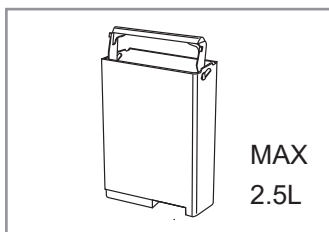
3. Carefully rinse the supplied filter baskets and portafilters.



4. Put the tank back into the machine.



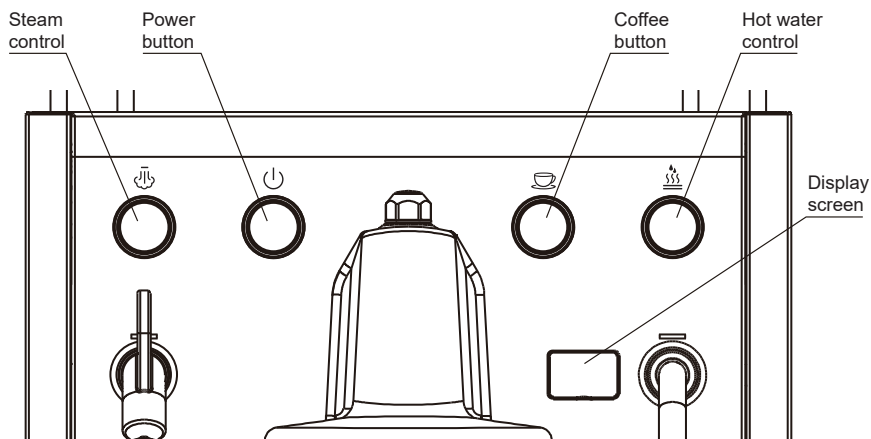
5. Fill the water tank with still mineral water or drinking water.



6. Put the top panel back on.

7. The Power button will light up with indications when the machine is ready.

KD-3000 Panel Instruction



Off Mode

The machine would be switched to off mode after 30 minutes of inactivity. The power consumption for this mode is 0,3 W.

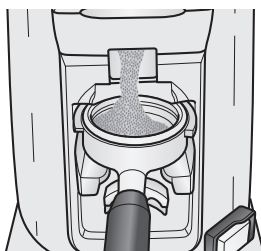
Beverage Preparation



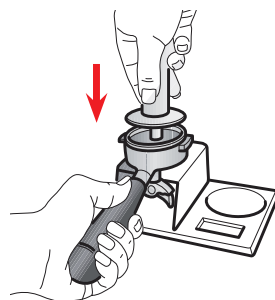
Necessary condition: There must be enough water in the tank – and the machine must be at the correct pressure and right working temperature.



Scalding hazard! Warning: Do these steps very carefully.



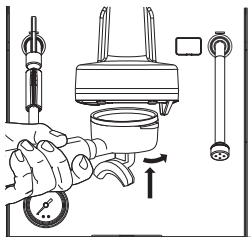
1. Fill the portafilter with 1 or 2 doses of ground coffee, according to the filter used.



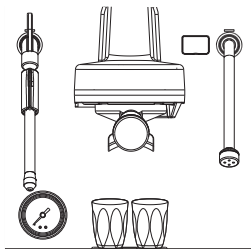
2. Use the provided presser to evenly press the ground coffee in the filter. Remove any ground coffee residues from the edge of the filter.



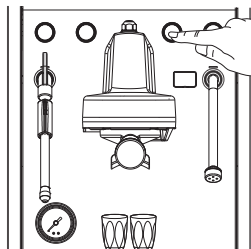
Important advice: Do not remove the coffee filter before the coffee dispensing has completed.



3. Insert and lock the portafilter in place to the group head.



4. Position cups beneath the nozzles of the portafilter.



5. Press the coffee button to start dispensing. When the desired dose has been reached, press the coffee key again to stop dispensing.

Steam Dispensing

General instructions

When the milk carton is opened, to consume the product for the entire best before period, the milk must be kept at a temperature that does not exceed 5°C (41°F);



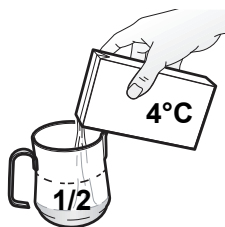
Note: At the end of the workday (or, at least, no more than 24 hours after the carton is open), any remaining milk must be eliminated.



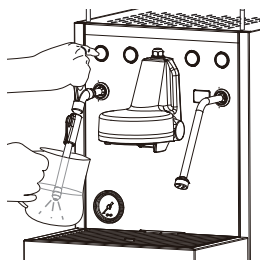
Scalding hazard!

Warning: Do these steps very carefully. Use the special insulated devices to move the water and steam wands.

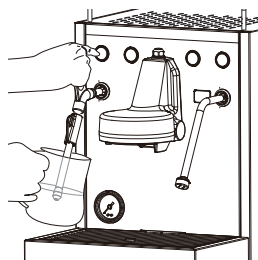
Important advice: The steam wand must never be removed from the liquid before the steam has been completely shut off.



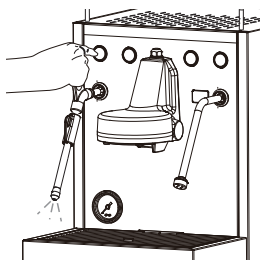
Half-fill a tall narrow pitcher.



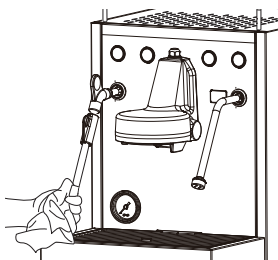
Insert the steam wand into the milk and press the steam button.



Once the amount of foam has been reached and the temperature is sufficiently hot, press the steam button again to stop steaming.



Note: After using the steam nozzle, clean the inside of the wand as follows: turn the steam wand towards the cup warming tray and very carefully dispense steam from the steam wand at least once.



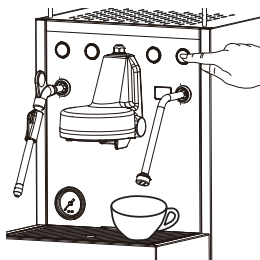
After using the wand, carefully clean the tube with a sponge or clean damp cloth.

Hot Water Dispensing

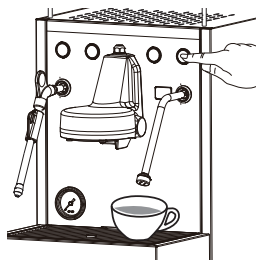


Scalding hazard!

Warning: Do these steps very carefully. Use the special insulated devices to move the water and steam wands.



Place a container beneath the hot water tube and press the hot water button.



When the desired dose has been reached, press the hot water button again to stop flowing water.

Cleaning Guideline

In standby mode, long press the hot water button 5 seconds and get in to the cleaning mode. Press the hot water button to select cleaning of the steam wand (ST) or coffee group head (CO).

In cleaning mode:

1. Press steam button to clean the water circuit of the steam wand.
2. Press coffee button to clean the the water circuit of the group head.

Long press the hot water button for 5 seconds to exit the cleaning mode.
It is recommended to clean the steam water circuit after 900 times usage.

Setting

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

Note: The machine needs to be kept turned off before making any settings.

Group head thermoblock temperature

The temperature of the thermoblock has been calibrated to 92°C.

1. Press and hold the coffee button, then press the power button.
2. Release the coffee and power buttons.

One of the buttons will light up to display the current setting:

Steam button : 90°C

Power button : 92°C

Coffee button : 94°C

Hot water button : 96°C

Press one of the buttons within 30 seconds to change the setting.

The light will remain on for up to 30 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.

Steam Pump Rate

1. Press and hold the steam button, then press the power button.
2. Release the steam and power buttons.

One of the buttons will light up to display the current setting:

Steam button : 02

Power button : 03

Coffee button : 04

Hot water button : 05

02 is the minimum and 05 is the maximum rate.

Press one of the buttons within 30 seconds to change the setting.

The light will remain on for up to 30 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.

Pre-infusion

1. Press and hold the hot water button, then press the power button.
2. Release the hot water and power buttons.

One of the buttons will light up to display the current setting:

Steam button : P0

Power button : P1

Coffee button : P2

Hot water button : P3

P0 is no pre-infusion;

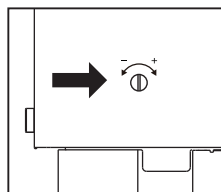
P1 to P3 are brewing for 1 second to 3 seconds respectively.

Press one of the buttons within 30 seconds to change the setting.

The light will remain on for up to 30 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.

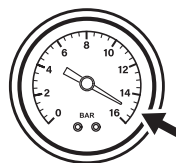
Adjusting Brew Pressure

With the Drip Tray removed, use a flat-head screwdriver to turn the OPV to adjust the pressure. Turning clockwise to increase pressure, or counterclockwise to decrease pressure.



Note:

During the adjustment process, please ensure that the pressure gauge reading does not exceed 15 bar.



Restore factory settings

Press and hold the power button for 3 seconds until "rSt" is displayed. The light will flash and then power on automatically.

Note: Restoring factory settings will reset the coffee temperature, steam pump rate and pre-infusion settings back to default values all at once.

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;

1. Cycle water through the group head.
2. Purge steam through the steam wand.
3. Wipe the steam wand clean with a damp cloth immediately after use.
4. Remove the filter basket from the portafilter and clean away any old coffee oils.
5. 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, portafilter & filter baskets

The filter baskets and portafilters 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 portafilter during the espresso pour.

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

Over time the seal will lose its elasticity and require replacement. 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 WPM after sales team when the group head seal needs to be replaced.

Please do not attempt to change the seal without first consulting WPM.

■ Steam wand

Keeping the steam arm clean is essential to ensure maximum efficiency of the steam function. A build up of caramelized/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/caramelized milk will easily wipe away.

Repeat process if still dirty.

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 cycle saves raw material and reduces the waste volume.



IMPORTANT!

If possible, keep the original packaging during the guarantee period of the device in order to be able to properly pack and transport the device in the guarantee case.

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-3000

Voltage / Power : 220-240V~ 50-60Hz 2350-2850W

Attention: Product is subject to change without prior notice.

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

Situations below are not accepted in the maintenance terms:

1. Formation of scale in thermoblock due to not using distilled water or inadequate and irregular cleaning.
2. Blocking in steam wand due to inadequate and irregular cleaning.

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Ver. Cod.: KD-3000-HK-IB-V001-202502061000

WPM