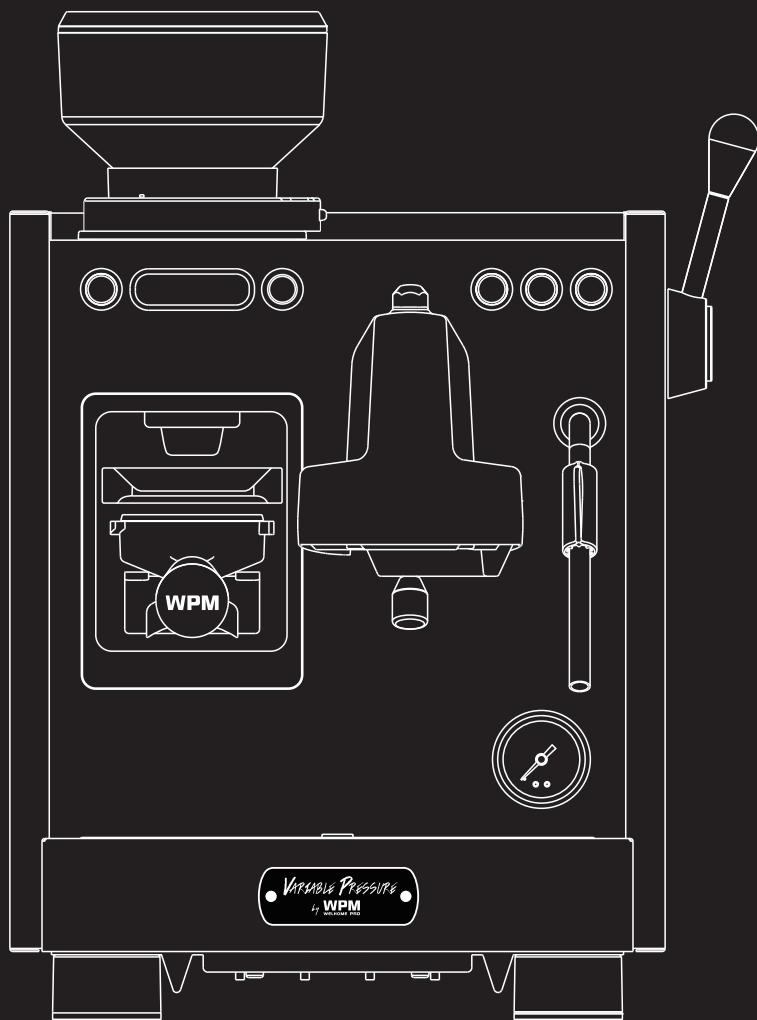


WPM

Espresso Machine
KD-310GBS Series

Instruction Manual



Content

Safety Precautions	2
The Parts of KD310GBS Series	3
Preliminary Steps Before First Start-up	7
Operation Instructions	5-7
Panel Operation Instruction	8
Setting	9-10
Cleaning Guideline	11
Cleaning and Maintenance	12-13
Recycling and Disposal.....	14
Product Specifications	14

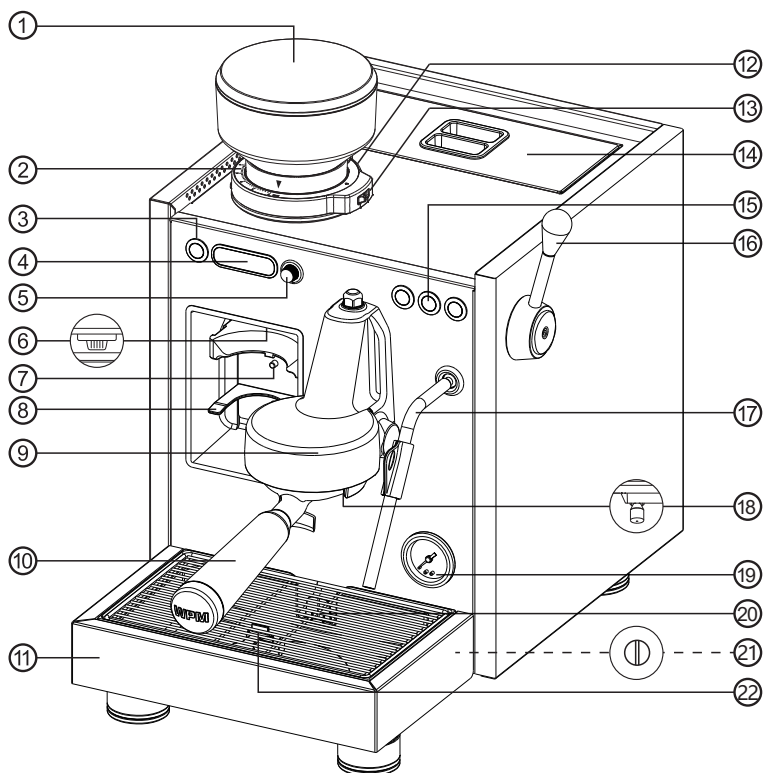
Thank you for purchasing WPM Espresso Coffee Machine.
Please read this manual carefully before using.

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 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.
- Read carefully and save all the instructions provided along 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 the cord.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or 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 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.
- 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.
- Please do not place liquids on top of the appliance to avoid the risk of liquid spills entering the internal components and causing a short circuit.
- Potential injury may cause from misuse the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 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 tamper-proof screws, such appliances should always be returned to the nearest appointed service center 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 center 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.
- Check the hopper for the presence of foreign objects before using.
- Always operate the grinder with the hopper properly inserted in the grinder.
- Do not place your hand in or near the burrs while the grinder is in operation.
- Do not attempt to re-grind ground coffee.
- Switch off the appliance and disconnect from power supply before touching any part of the grinder that moves during 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.
- 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.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

The Parts of KD-310GBS Series



- | | | |
|----------------------------|-----------------------|-------------------------------|
| 1. Bean Hopper and Lid | 8. Portafilter Fork | 15. Control Panel |
| 2. Grind Adjustment Collar | 9. Coffee Group Head | 16. Steam Control |
| 3. Power Button | 10. Portafilter | 17. Steam Wand |
| 4. Display Screen | 11. Drip Tray | 18. Hot Water Outlet |
| 5. Operation Dial | 12. Grind Collar Lock | 19. Pressure Gauge |
| 6. Grind Outlet | 13. Scale Lock Switch | 20. Pressure Relief Outlet |
| 7. Tact Switch | 14. Water tank | 21. Over Pressure Valve (OPV) |
| | | 22. Water Level Indicator |

Accessories:

Single Filter Basket



Double Filter Basket



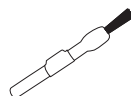
Cleaning Disc & Pin



Tamper



Cleaning Brush



Attention: Product is subject to change without prior notice.

Preliminary Steps Before First Start-up

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

1. Remove the water tank lid and take out the water tank. (Figure 1)
2. Rinse the Water Tank, Group Handle, Filter Basket and Hopper with water and dry with clean towel.
3. Put the water tank back into the machine. (Figure 2)
4. Fill the water tank with room temperature filter water to the max.mark (MAX) on the side of the water tank.
5. To mount the bean hopper, align the arrow on the hopper with the arrow on the top of the grind cartridge and turn clockwise to lock. (Figure 3).
6. Press the Power button to turn on the machine and start preheating.
Notice: It is normal if the machine releases steam during preheating.
7. Fill the bean hopper with coffee beans.
8. Unscrew the screws securing the Portafilter Fork (Figure 4), Adjust the height of the portafilter fork to match the portafilter. (Figure 5).

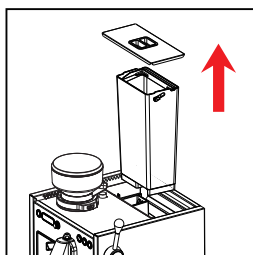


Figure 1

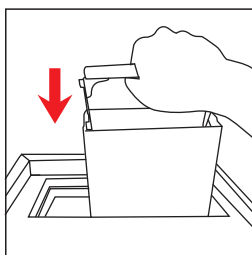


Figure 2

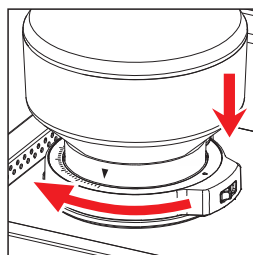


Figure 3

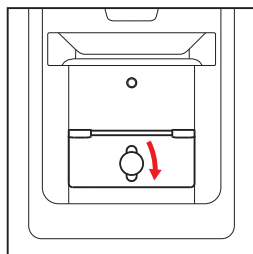


Figure 4

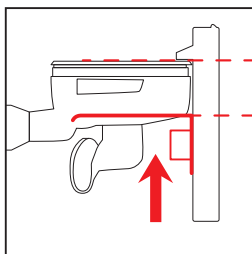


Figure 5

Operating Instructions - Grinding coffee

1. Turn the scale lock switch to the right to unlock the grind adjustment collar, and turn the collar to the desired grind setting. (figure 1)

The larger the number, the coarser the grinding size. Turn the scale lock switch to the left to lock the grind setting.

2. Insert the portafilter straight in between the portafilter fork. Press and hold the tact switch with the portafilter to start grinding.

Max. permitted operating time: 15 seconds.

Auto Mode: Long press the tact switch to start grinding, the display will show the preset grinding time and start counting down. Release the tact switch to pause grinding, long press the tact switch again to resume grinding. Grinding will stop automatically after the time has counted down to zero. Grinding will restart if continue to hold down the tact switch.

Manual mode: Short press the tact switch to start grinding, the display will show the grinding time. Press the tact switch again to stop grinding.

When grinding stops, the display will start flashing, the machine will back to standby mode after 3 seconds.

3. Use a tamper to flatten the coffee and remove excess coffee on the handle. (Figure 3)

NOTE: Grinding will not start if the hopper does not mount with the machine.

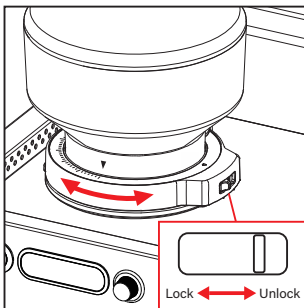


Figure 1

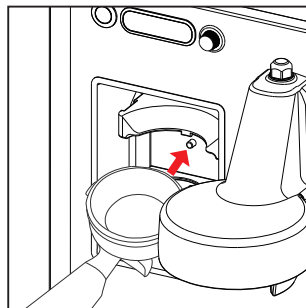


Figure 2

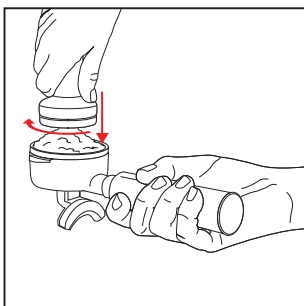


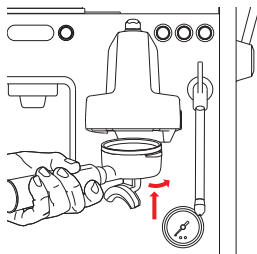
Figure 3

Operating Instructions - Brewing coffee

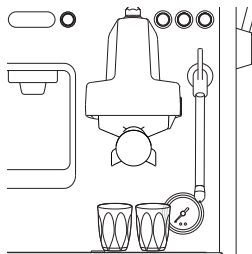


Scalding hazard!

Warning: Do these steps very carefully.



Lock the group handle on the group head.



Put the cup(s) below the outlet of the portafilter

Important advice:

Do not remove the handle before the brewing has completed.

Brewing by One Cup Mode

Start brewing coffee by pressing the One Cup button. Brewing will stop after the preset one cup volume has been extracted.



Brewing by Two Cups Mode

Start brewing coffee by pressing the Two Cups button. Brewing will stop after the preset two cups volume has been extracted.



Brewing by Manual Mode

Press the One Cup and Two Cups buttons at the same time to start brewing, and press the One Cup or Two Cups button again to stop brewing.



Switch Pressure During Brewing

When brewing coffee, turn the dial to adjust the extraction pressure level. Turn clockwise to increase pressure; counterclockwise to decrease pressure. (Range: P1-P7)



NOTE: During extraction, press the One Cup or Two Cups button to stop brewing at any time during the extraction process.

Operating Instructions - Steam / Hot Water

General instructions

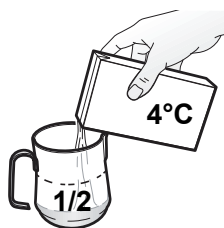
Milk is a product that will turn sour easily, and its quality is affected by the temperature. When the milk carton is opened, to consume the product for the entire best-before-period, the milk must be kept at a temperature that does not exceed 5°C (41°F).



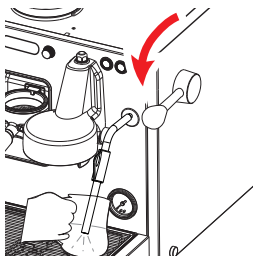
Scalding hazard!

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

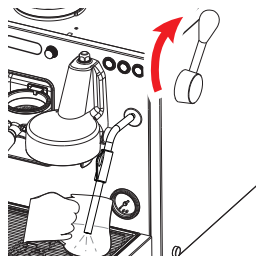
Making a milk form



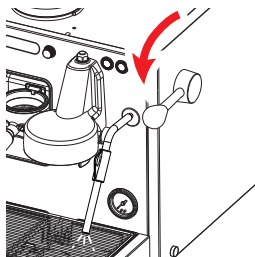
1. Pour the milk into the pitcher.



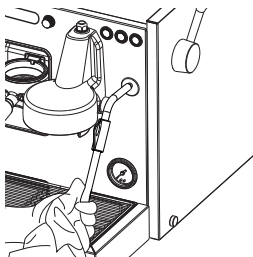
2. Put the Steam Wand into the pitcher, pull the Steam control down to start steaming and heating the milk.



3. When both the milk foam amount and the milk temperature meet the requirements, pull up the steam control to stop steaming.



4. The Steam Wand should be moved to the drip tray and turned on to remove the milk inside the steam wand.



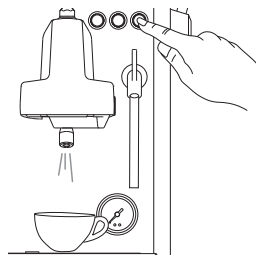
5. Clean the steam wand surface with a cloth after each use.

Important advice:

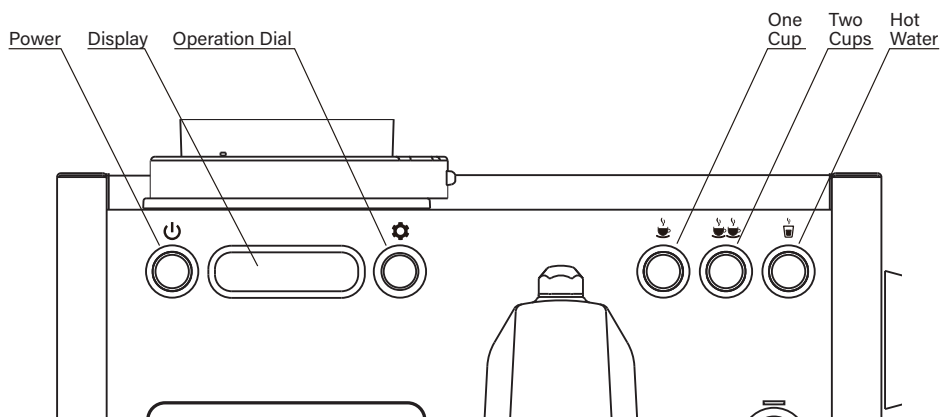
The steam wand must never be removed from the liquid before the steam has been completely shut off.

Hot Water

1. Place the container under the hot water outlet and press the hot water button to take water.
2. Press the hot water button again to stop flowing water.



Panel Operation Instruction



PrE

1. Pre-heat Mode:
Display "PrEHeAt .".

8.0

2. Standby Mode:
Display the preset grinding time, ready to make coffee.

1

3. Coffee Mode:
Display brewing time.

Hot

4. Hot Water Mode:
Display "Hot".

H2O

5. Fill Tank:
Remind user to fill the tank by flashing "H2O" when the water level is low.

6. Check:
When "---" is displayed on the screen which means the steam control may not return to the off position.

P 1

7. Setting One Cup / Two Cup volume
Display "P" and brewing time.

8. Auto Shut Off:
The machine will automatically shut down after 30 minutes of inactivity.
Press the power button to turn the machine back on.

Setting

In standby mode, press Operation Dial for 3 seconds to enter the setting mode.
(sequence: group head thermoblock temperature, steam flow rate, pressure setting, grind outlet lighting, fast startup mode, cleaning limit, exit).

Turn the dial clockwise to select the setting, press the dial to enter selected setting.
Machine will return to standby mode after 3 seconds of inactivity.

1. Group head thermoblock temperature (Range: 86-98°C)
Turn the dial to change the setting and press the dial to save.

Co

2. Steam flow rate (Range: 01-05)
01 is the lowest and 05 is the highest setting. Turn the dial to change the setting and press the dial to save.

St

3. Pressure setting (Range: P1-P7)
P1 is the lowest and P7 is the highest setting. Turn the dial to select the starting pressure and press the dial to save.

PSt

4. Grind outlet lighting (Range: L0-L2)
L0: Light off
L1: Light on when in grinding
L2: Light on
Turn the dial to select the setting and press the dial to save.

LEd

5. Fast startup mode (YES / NO)
Select YES : Machine will go into standby mode without waiting for the group head preheat.

Select NO : Machine will go into standby mode until group head is preheated.

FAS

6. Cleaning reminder: set the water usage limit for cleaning reminder (Range: 50L / 100L / 180L); Turn the dial to select the setting and press the dial to save.

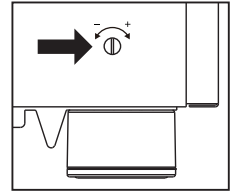
CLn

7. Exit
Press the dial to return to Standby mode.

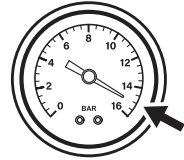
bYE

8. 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.



9. Preset grinding time (Default is 8 seconds):

Turn the dial in standby mode to adjust grinding time. In auto mode, grinding will stop automatically after the time has counted down to zero.

10. Adjust 1 cup volume (Display will show the time counting)

In standby mode, press and hold 1 cup button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again 1 cup button to save.

11. Adjust 2 cups volume (Display will show the time counting)

In standby mode, press and hold 2 cups button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again 2 cups button to save.

12. Cleaning mode:

In standby mode, press and hold Hot Water button for 3 seconds, then choose the coffee group head (☐) or steam piping (5L) cleaning function, and press the dial to start cleaning process.

During cleaning function, press and hold Hot Water button for 3 seconds to stop and back to standby mode.

*Please refer to the Cleaning Guidelines next page for details.

Cleaning Guideline

In standby mode, press and hold “Hot Water” button to enter cleaning mode. Please follow the Procedures to clean.

<i>System</i>	<i>Procedures</i>	<i>Cleaning Reminder</i>
CO CLEAN	Turn the operation dial to choose coffee group head (☐) in cleaning mode, then press the dial to start cleaning of the group head. The machine will return to standby-mode automatically if the dial is not pressed in 3 seconds. The buttons lights will light up one by one during the cleaning process. The complete process will last for around 6 minutes.	“☐ ☐ ☐” will be shown by the machine when it reaches the preset water consumption level to remind the user to clean the group head.
ST CLEAN	Turn the operation dial to choose steam (☐) in cleaning mode and press the dial, display will be showing “☐☐”. Pull the Steam control down to start cleaning of the steam wand. The machine will return to standby-mode automatically if the dial is not pressed in 3 seconds. The buttons lights will light up one by one during the cleaning process. The complete process will last for around 5 minutes. Display will show “---” to remind the user to turn off the steam control.	“☐ ☐ ☐” will be shown by the machine when the steam wand reaches the level of 900-time-usage to remind the user to clean the steam wand. When the steam wand reaches a 1000-time-usage level, the machine cannot be used until the steam wand is cleaned.
Reminder	1. Hold and press the Hot Water button for 3 seconds to stop the current cleaning procedure. 2. During the cleaning procedures, “H2☐” will be shown if there is no water in the water tank. After refilling the tank, “☐☐☐” will be shown, press the Hot Water button to continue cleaning. 3. Please make sure there is water in the water tank during the cleaning procedures.	When both the preset water consumption level and steam wand usage level meet the cleaning reminder requirements, “☐ ☐ ☐” and “☐ ☐ ☐” will be shown alternately.

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 loose 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.

■ Bean Hopper

1. Close the split pin of the hopper and remove the bean hopper.
Store unused beans in an airtight container to preserve the freshness.
2. Wash the bean hopper in warm soapy water, then rinse and dry.

■ Collar and Burrs

Regular cleaning helps the burrs achieve consistent grinding results, which is especially important when grinding coffee for espresso.

1. Close the hopper closure arm and purge the grinder by turning on until no more grinds come out.
2. Ensure the coffee grinder is switched off and unplugged from the power outlet. Turn the hopper anti-clockwise to remove. (figure 1)
3. To remove the grind collar, press and hold down the "RELEASE" button on the top of the grinder base and hold the collar grip tabs and turn anti-clockwise with the other hand. (figure 2)
- Note: Lock the Scale Lock Switch to ensure no grind setting will be changed.
4. Lift the grind collar away from the grinder base.
5. Clean the grind collar and bottom burr using the cleaning brush (Do not clean with water).
6. Once both burrs are cleaned, return the grind collar to the grinder base. Align the protruding part at the bottom of the collar with the indicated position on the machine (figure 3), and turn clockwise to lock.

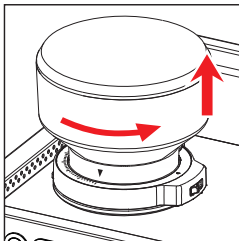


Figure 1

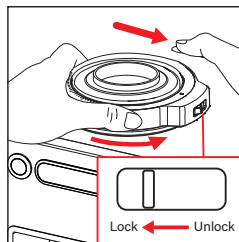


Figure 2

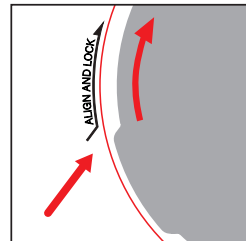


Figure 3

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.



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-310GBS
Voltage / Power : 220-240V~ 50-60Hz 2350-2850W
Made in China

Attention: Product is subject to change without prior notice.

**Attention: Users can refer online manual on WPM website
(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-310GBS Series-EU-IB-V001-202403261745

WPM