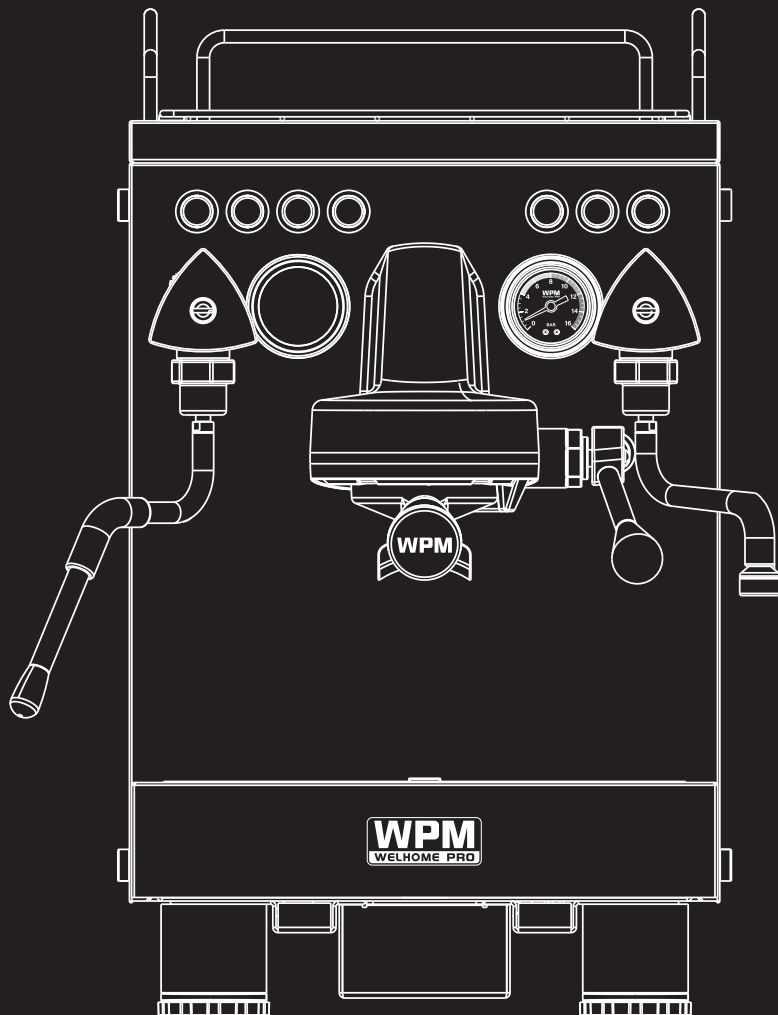


WPM

Espresso Machine
KD-310 EU Series

Instruction Manual



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

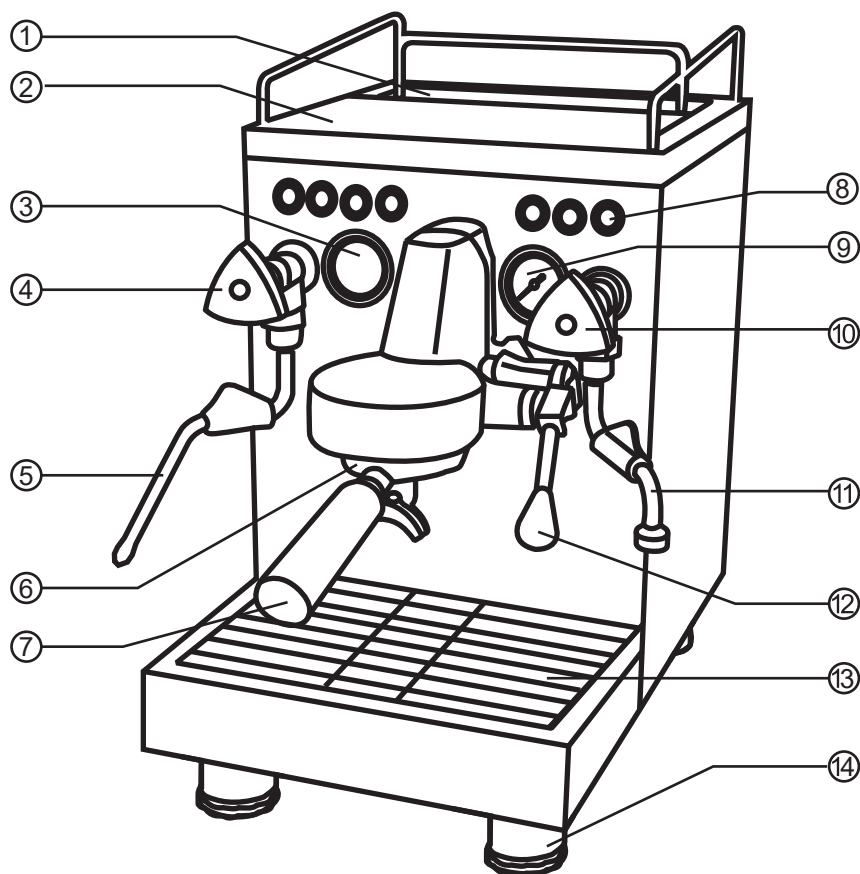
Safety Precautions

SAFETY PRECAUTIONS FOR YOUR WPM ESPRESSO MACHINE:

- Always place the unit on a flat, level surface.
- Do not operate without water in the water tank. Fill the water tank with only clean and cold water. The maximum volume is 3 litres.
- Do not remove the 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.
- Turn the power off and remove the plug when the appliance is not in use and, before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Room temperature must range between 10°C and 32°C (50°F and 90°F).
- Never leave an appliance unattended while in use.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The coffee-maker shall not be placed in a cabinet when in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. 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 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.
- For additional protection, Welhome 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
- The heating element surface is subject to residual heat after use.
- The surfaces are liable to get hot during use.



The Parts of KD-310 EU Series



1. 2.5 litre water tank
2. Cup warmer
3. LCD display, low water indicator & timer
4. Steam control dial
5. Temperature sensing steam wand
6. 58mm Commercial size group head
7. Portafilter

8. Control panel
9. Pressure gauge
10. Hot Water Control Knob
11. Hot water wand
12. Manual control
13. Drip Tray
14. Adjustable feet

Accessories:

Single filter basket



Double filter basket



Cleaning disc & Pin



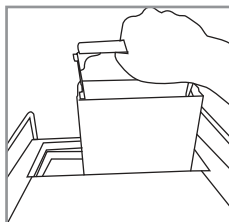
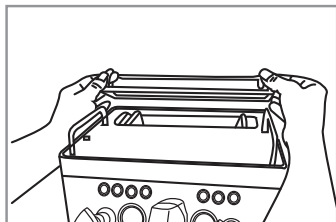
Tamper



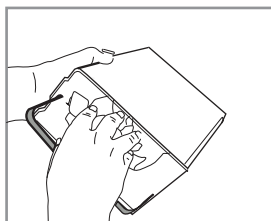
Preliminary Steps Before First Start-up

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

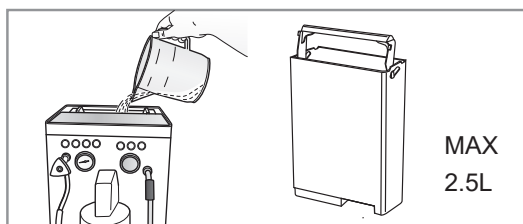
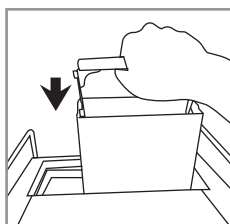
1. Remove the water tank panel.
2. Take out the water tank.



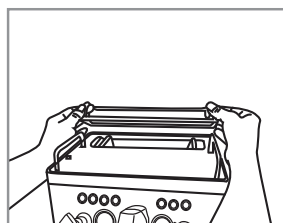
3. Carefully rinse the tank with water.
4. Carefully rinse the supplied filter baskets and portafilters.



5. Put the tank back into the machine.
6. Fill the tank with still mineral water or potable drinking water of good quality.



7. Put the water tank panel back on.



8. The display will light up with indications when the machine is ready.

Beverage Preparation

1. Coffee Brewing

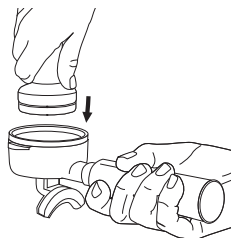
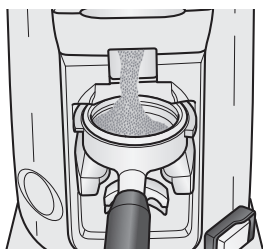
Use the provided filter basket for 2 cups of coffee.



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.

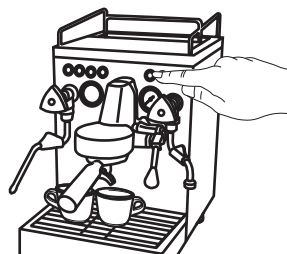
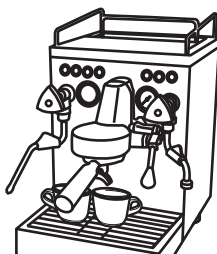
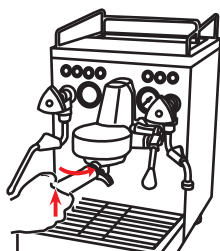


2. Fill the portafilter with 1 or 2 doses of ground coffee, according to the filter used.

3. 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.



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

5. Position cups beneath the nozzles of the portafilter.

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

Steam Dispensing

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);



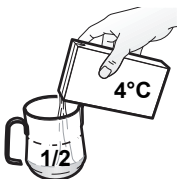
Note: At the end of the workday (or, at least, no more than 24 hours after the carton is open), any remaining milk must be eliminated.



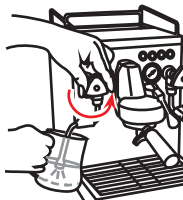
Scalding hazard!

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.



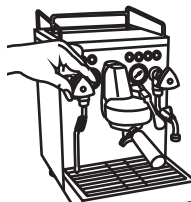
Insert the steam wand into the milk and gradually turn the knob counterclockwise.



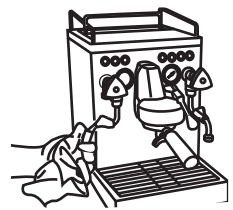
While the steam is dispensing, lightly turn the pitcher to better froth the milk.



Once the amount of foam has been reached and the temperature is sufficiently hot, stop the steam by turning the knob clockwise.



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.



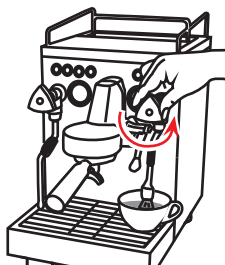
After using the wand, carefully clean the tube with a sponge or clean damp cloth.

Hot Water Dispensing

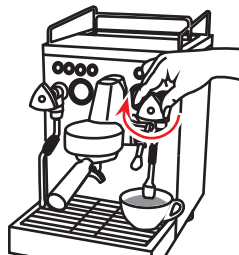


Scalding hazard!

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

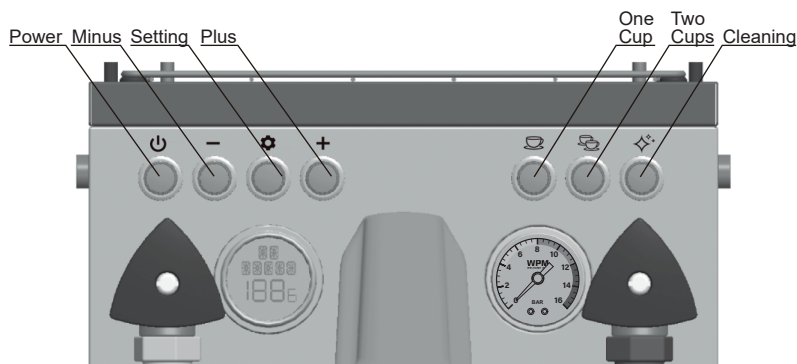


Place a container beneath the hot water tube and turn the knob counterclockwise.



When the desired dose has been reached, stop the hot water by turning the knob clockwise.

KD-310 EU Panel Operation Instruction



PREHEAT

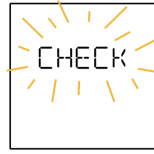
1. Pre-heat mode:
Display "PREHEATING"
(the power button flashing)

READY

2. Ready mode:
Display "READY"
Ready to make coffee

CO
CLOCK
25s

3. Coffee mode:
Display brewing
time



4. Fill tank: remind user to fill the tank by flashing “NO WATER” when the water level is low in water tank.

5. Check: when “CHECK” is flashing on screen which means the steam knob, hot water knob or manual handle may not return to off position.

6. Sleep Mode

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

Advanced Programming

In standby mode, press “⚙️” button and get in to the setting mode.

(sequence: group head thermoblock temperature, steam flow rate, pre-infusion, cleaning limit, reset).

Keep pressing “⚙️” to choose the desired program setting.

1. Group head thermoblock temperature: adjust the coffee thermoblock temperature (range: 86-98°C); press “-” or “+” to change the setting and press “⚙️” to save.



CO
TEMP
92

2. Steam flow rate: adjust the steam flow rate (range: 01-07, 01 is the smallest and 07 is the biggest setting); press “-” or “+” to change the setting and press “⚙️” to save.



ST
DUTY
04

3. Pre-infusion rate: adjust the pre-infusion rate (range: P0-P4);
P0 is no pre-infusion;
P1 to P3 are brewing for 1 second to 3 seconds respectively;
P4 is the intermittent brewing;
Press “-” or “+” to change the setting and press “⚙️” to save.



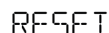
PI
RATE
P1

4. Cleaning reminder: set the water usage limit for cleaning reminder (range: 50L / 100L / 180L); press “-” or “+” to change the setting and press “⚙️” to save.



CLEAN
100L

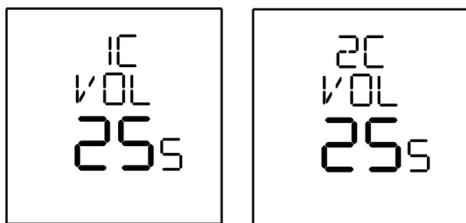
5. Reset: reset all setting back to factory setting; press “-” or “+” to reset.



RESET

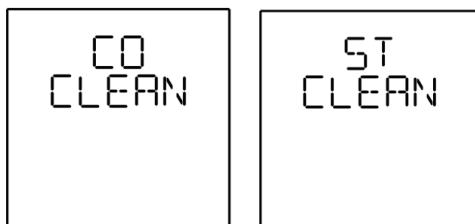
1 cup volume: adjust the 1 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold “1 cup” button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again “1 cup” button to save

2 cup volume: adjust the 1 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold “2 cup” button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again “2 cup” button to save



Cleaning mode: pressing “CLEAN” button to choose coffee (group head) (CO CLEAN) or steam (ST CLEAN) piping cleaning function, then press “PROGRAM” button to start the cleaning process.

During cleaning function, press and hold “CLEAN” button for 3 seconds to stop and back to standby mode.



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

Cleaning Guideline

Below is the cleaning procedure of Coffee Machines of KD-310 EU.
Please follow the Procedures to clean.

<i>System</i>	<i>Procedures</i>	<i>Cleaning Reminder</i>
<i>CO CLEAN</i>	Press the  button ONCE, "CO CLEAN" will appear on the LCD screen. Then, press the  button to clean the water circuit of the group head. (The machine will return to standby-mode automatically if the  button is not pressed in 5 seconds.) Three buttons (  ) will be lit one by one repeatedly to signal the start of the cleaning procedure, this procedure will last for around 7 minutes.	"CO CLEAN" will be shown by the machine when it reaches the preset water consumption level to remind the user to clean the brewing head.
<i>ST CLEAN</i>	Press the  button TWICE, "ST CLEAN" will appear on the LCD screen. Then, press the  button to clean the water circuit of the steam wand. (The machine will return to standby-mode automatically if the  button is not pressed in 5 seconds.) Three buttons (  ) will be lit one by one repeatedly to signal the start of the cleaning procedure. Turn the steam wand on, this procedure will last for around 10 minutes. "CHECK" will be shown on the LCD screen to remind users to turn the steam wand off.	"ST CLEAN" will be shown by the machine when the steam wand reaches the level of 300-time-usage to remind the user to clean the steam wand. When the steam wand reaches a 400-time-usage level, the machine cannot be used until the steam wand is cleaned.
<i>Reminder</i>	1. Press the CLEANING button to stop the current cleaning procedure. 2. During the cleaning procedures, "NO WATER" will be shown if there is no water in the water tank, press the SETTING/P button to continue cleaning after refilling the tank. 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, "ST CLEAN" and "CO CLEAN" 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;

- ☑ 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 portafilter and clean away any old coffee oils
- ☑ 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 attached to the group head as this will reduce the life of the seal.

Over time the seal will loose 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/caramelized 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.

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-310 EU

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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WPM