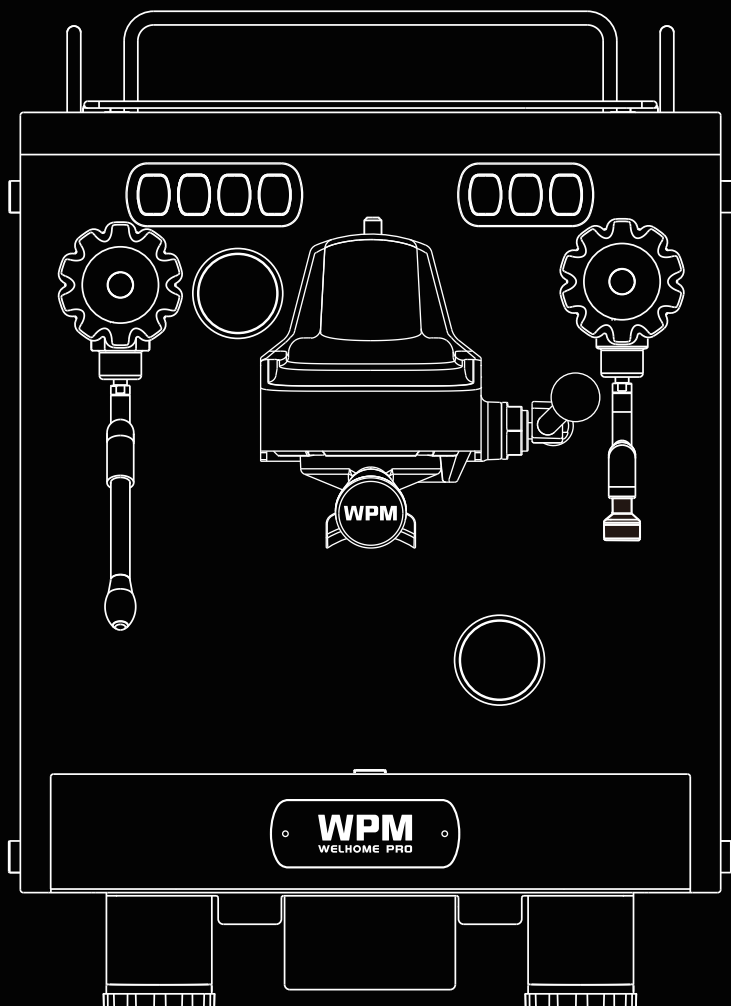


WPM

WELHOME PRO

Espresso Machine
KD - 330X Series

Instruction Manual



12-month Repair Guarantee

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Be used by qualified, authorized technical staff.

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

General Rules

- 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 2.5 litres.
 - Do not remove the filter handle during the espresso pour or water flow as the unit is under pressure. Removing the filter handle during either of these operations can lead to a scalding or injury.
 - Read carefully and save all the instructions provided with an appliance.
 - Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
 - Turn the power off and remove the plug when the appliance is not in use and before cleaning.
 - Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
 - Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
 - Close supervision is necessary when your appliance is being used near children or infirm persons.
 - Never leave an appliance unattended while in use.
 - Cleaning and user maintenance shall not be made by children unless they are older than 8 and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
 - For additional protection, WPM recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit which supplies power.
 - Do not immerse the appliance in water or any other liquid unless recommended.
 - Do not immerse the appliance in water or any other liquid unless recommended.
 - Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
 - Appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
 - The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any direct contact with the steam wand or hot water tap.
 - The coffee maker shall not be placed in a cabinet when in use.
 - Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand.
 - Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury.
 - Do not use an appliance for any purpose other than its intended use.
 - Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
 - Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
 - For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest WPM Appointed Service Centre for adjustment or repair if required.
 - Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest WPM Appointed Service Centre for examination, repair or adjustment.
 - The heating element surface is subject to residual heat after use.
 - For cleaning details on how to clean the surfaces in contact with food, please refer to the following "cleaning" section.
 - This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- If you have any concerns regarding the performance and use of your appliance, please visit https://www.wpm.hk/en/news_detail.php?id=22 or contact us via the WPM Consumer Service Line. Please ensure the above safety precautions are understood.

Installation Rules

WARNING:

Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians.

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

- After removing the machine from its packing materials, make sure that the machine and its safety devices are intact.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Completely unwind the power supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not clean the machine with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.
- Please use filtered water.

These chapters in the manual are to be used by qualified, authorized technical staff.

Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal or less than to 30 mA. The circuit breaker must be installed on the power supply in compliance with installation rules.

If the power supply is not working properly, the machine can cause transitory voltage drops.

The electrical safety of this machine is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

It is unadvisable to use adaptors, multiple plugs, and/or extension cords. If their use is indispensable, only use simple or multiple adaptor plugs and extension cords that are in compliance with safety laws. Make sure these devices do not exceed the voltage capacity marked on the simple adaptor and on extension cords, and the maximum voltage marked on the multiple adaptor.

Equipotential Bonding

Some legal requirements require this connection to avoid potential differences between the grounding devices of the various devices installed in the same location. The following connections must be made before the installation is completed.

- Select the appropriate conductor and its cross section area should comply with the legal requirements
- One end is connected to the terminal and the other end is connected to the grounding device of the adjacent device

If this safety measure is not taken, the manufacturer is not responsible for any person is injured or damage of the material.

Note:The power cord of the grounding device cannot be used as an equipotential bonding conductor. Do not connect to the grounding device of the power distribution equipment.

Note:The company is not responsible for any damage caused by incorrect circuit connection. The installer is fully responsible for such damage.

These chapters in the manual are to be used by qualified, authorized technical staff.

Installation Check-up

WARNING: AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY

Electronic heating

- The heater/boiler is operating normally.

FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-leveling device is working properly.
- The expansion valves are working properly.

WARNING: ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

GROUP HEAD

- Hook up the filter holders to the groups (without coffee).
- Let group head dispense water for about a minute.

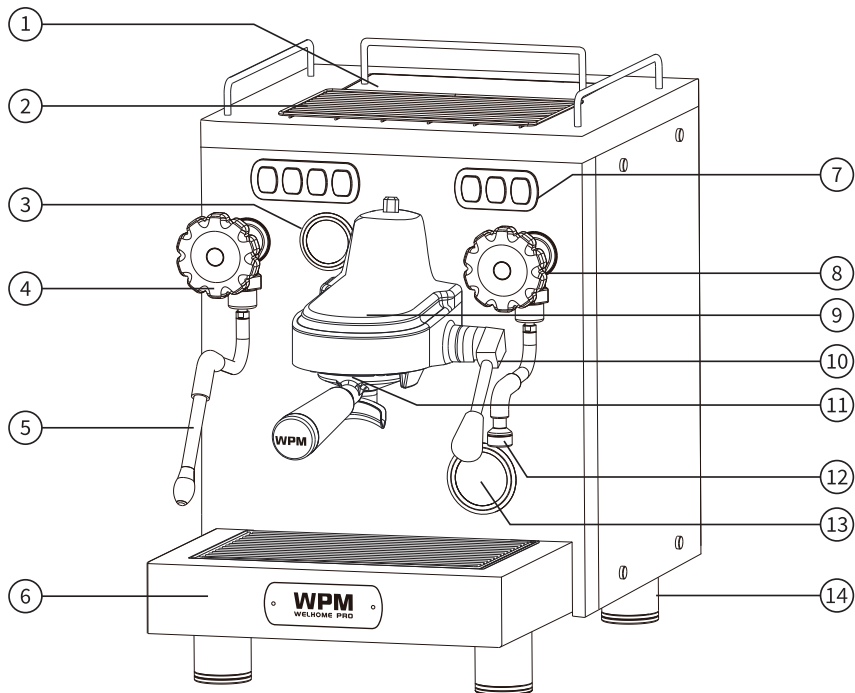
HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 2 liters of water have been used for a machine.

STEAM

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

The Parts of KD-330X Series



The parts name

- | | |
|-------------------------|-------------------------------------|
| 1. 2.5 litre water tank | 8. Hot water control knob |
| 2. Cup warmer | 9. Coffee group head |
| 3. LCD display | 10. Manual control |
| 4. Steam control knob | 11. 58mm Commercial size group head |
| 5. Steam wand | 12. Hot water wand |
| 6. Drip Tray | 13. Pressure gauge |
| 7. Control panel | 14. Adjustable feet |

Accessories

Group Handle
(Single spout x 1,
Double spout x 1)



x 2

Tamper



x 1

**Single filter
basket**



x 1

**Double filter
basket**



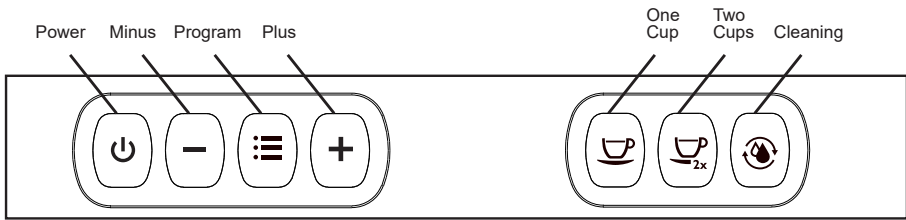
x 1

Cleaning disc
(Put it into group handle)



x 1

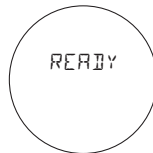
KD-330X Panel Operation Instruction



The following section shows different instruction for each display.



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



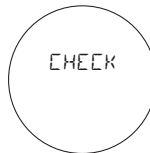
2. Ready mode:
Display "READY"
Ready to make coffee



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.

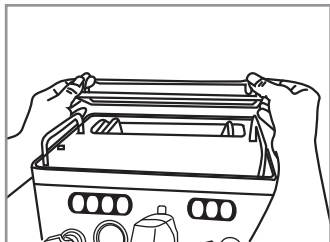
6. Sleep Mode

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

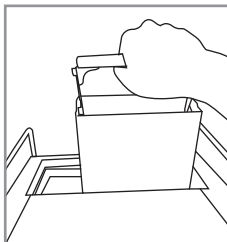
Preliminary Steps Before First Start-up

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

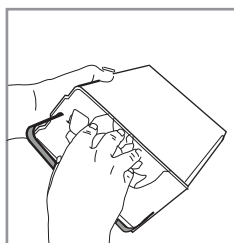
1. Remove the water tank panel.



2. Remove the lid and take the water tank out.



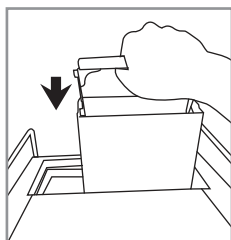
3. Carefully rinse the tank and lid with water.



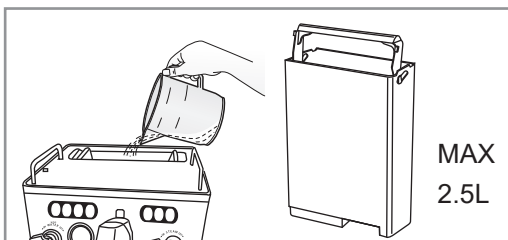
4. Carefully rinse the supplied water filters and filter holders.



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 lid and the water tank panel back on.



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

Operating Instructions

Please follow the steps below to brew coffee:

Please check the following items before each switching on.

- The main power switch is turned on.

The LED on the panel will light up, machine will operate normally when "Preheating" disappear on the LCD screen.

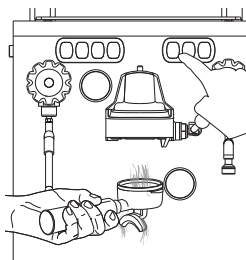
1. Cup warming plate

The coffee cup and glass water cup can only be placed when operating the machine. The coffee cup must be confirmed to be dry and before placed on the cup warming plate. Please don't put any other items on the cup warming plate.

2. Heating

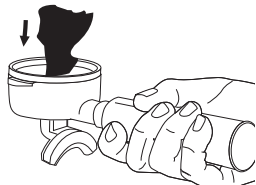


The display will show "READY" once the heating is completed. The machine is ready to brew coffee and release hot water and steam.

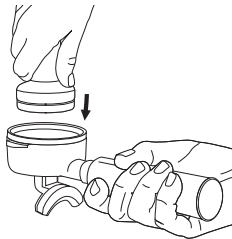


To ensure the brewing head and coffee handle reach the same temperature, Press the manual button to brew the coffee handle for a few seconds, then press the manual button to stop.

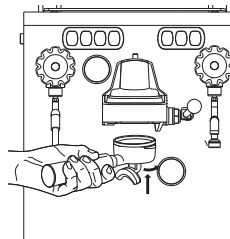
3. Brewing coffee



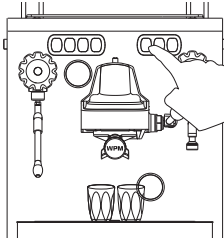
Remove the coffee handle and clear all coffee residue before adding one or two cups of coffee powder to the coffee handle.



Use a tamper to flatten the ground coffee and remove excess coffee powder from the handle.

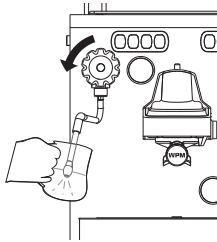


Lock the coffee handle on the brewing head

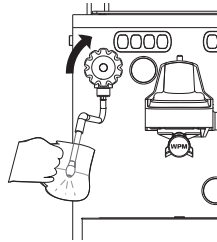


Start brewing coffee by pressing the coffee brew button. When the desired amount of brewing is reached, press the coffee brewing button again to stop brewing.

4. Heating beverage



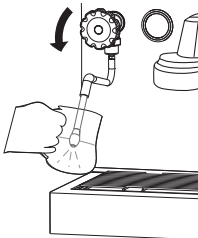
Put the steam stick into the beverage and turn the steam switch knob counterclockwise to heat the beverage.



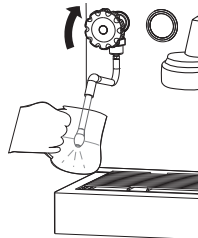
After the beverage reaches the desired temperature, turn the vapor switch knob clockwise to stop the jet of steam.

5. Making a milk form

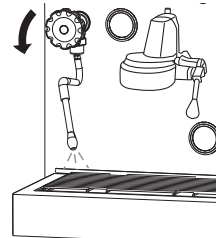
Milk is a material that is prone to deterioration and changes its structure when exposed to heat. It must be kept below 5 degrees Celsius and consumed within the specified time once the package of milk is opened.



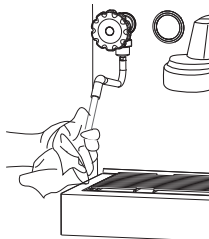
Pour the milk into the high-narrow bottle to about half of its position. Put the steam wand stick into the bottle and slowly turn the steam switch knob counterclockwise to start the steam switch, and heat the milk for a few seconds.



When both the milk foam amount and the milk temperature meet the requirements, turn the steam switch knob clockwise to stop the spray of steam.

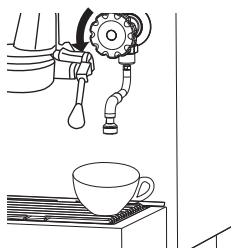


The steam wand should be moved to the drip tray and turned on to remove the milk inside the steam wand.

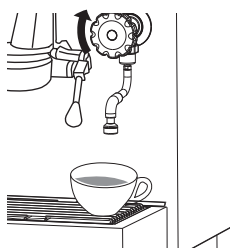


And clean the surface with the dry cloth thoroughly after each use of the steam wand.

6. Hot water



Place the hot water container under the hot water tube and turn the hot water switch knob anticlockwise to activate the hot water switch.



When the desired amount is reached, turn the hot water switch knob clockwise to stop brewing hot water.

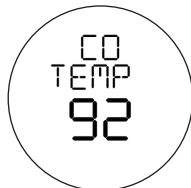
Setting

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

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

Keep pressing “” to choose the desired program setting.

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



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.



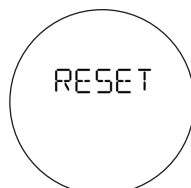
3. Pre-infusion rate: adjust the pre-infusion rate (range: P0-P4) ; P0 is no pre-infusion; P1 to P4 are brewing for 1 second to 4 seconds respectively; Press “-” or “+” to change the setting and press “” to save.



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.

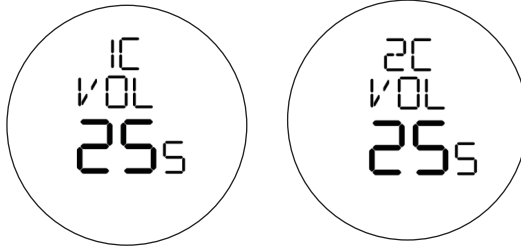


5. Reset: reset all setting back to factory setting; press “-” or “+” to reset.



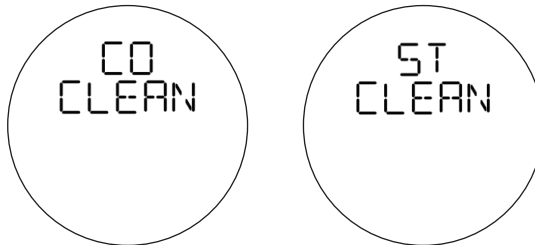
1 cup volume: adjust the 1 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold “☺” button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again “☺” button to save

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



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

During cleaning function, press and hold “☺” 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-330X Series. 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 brewing 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. Hold press the  button 3 seconds 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  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.

Cleaning and Maintenance

Cleaning Group Head

This operation must be made on all the groups at the end of each working day.

1. Using a brush, clean the cover gasket.
2. Insert the cleaning disc into the group handle.
3. Put in the appropriate amount of cleaning powder.
4. Attach the group handle to the group head. Execute the rinse cycle with water.
5. Remove the group handle, execute the rinse cycle with water for about 30 seconds.

Cleaning Program

Place the cleaning disc in the handle with appropriate amount of cleaning powder. Put the handle on the coffee machine and enter the cleaning mode. Press the manual button release water until the water clears after the cleaning process is complete.

Group Handle

1. Put a litre of cold water in a suitable container and add detergent.
2. Soak the filters and the group handle in this solution for about 2 hours.
3. Remove the filters from the group handle.
4. Remove any residue with a sponge and rinse well with cold water.
5. Place the filters back in the group handle.

Steam and Hot Water Wand

Using a clean sponge, wash with hot water removing any residue present. Rinse carefully.

To clean the inside of the steam wand, follow these steps:

Turn the wand towards the drip tray and carefully activate steam dispensing at least once.

Grid

Remove the grid from the drip tray and rinse thoroughly with pure water.

Drip tray

Remove the drip tray at regular intervals to make the drip tray empty. Clean the drip tray with water and a little non-abrasive washing up liquid, rinse and dry.

ATTENTION

When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

Group Head

Insert the group handle into the groups (without coffee) and dispense for one minute.

Hot Water

Dispense hot water for 20 seconds.

Steam

Allow the steam to jet for 30 seconds.

Rules for the Worker Operating the Machine

WARNING: Before you start operating the machine, wash the internal component's following the instructions indicated below.

These steps must be repeated at least once a day and when the machine has not been operated for more than 8 hours.

During operation, it is recommended to have one minute's pause after one minute's operation to keep the machine at the best performance.

Before operating

Group head

- Hook up the group handle to the group head (without coffee).
- Let group head dispense water for 20 seconds.

Hot water

- Dispense hot water for 20 seconds.

Steam

- Allow the steam to jet for 30 seconds.

On the job

Jet steam

- Before heating the beverage (water, milk, etc.), open the steam for at least 3 seconds and let the steam escape so that the condensation is eliminated.

Coffee brewing

- If the machine has not been used for more than an hour, before making coffee, dispense water from group head at least 5 seconds.

Hot water dispensing

- If the machine has not been used for more than an hour, before using, dispense hot water at least 5 seconds.

Cleaning the coffee circuits

- Please read the "Cleaning and maintenance" section in the manual to learn how to clean these circuits.

Caution

General

Never work the coffee machine with wet hands or naked feet.

Danger of burns

Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.

Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

Cup-warming plate

Place only coffee cups to be used in conjunction with the coffee machine on the cup-warming plate.

Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.

No other objects shall be placed on the cup-warming plate.

Machine close-down

When the machine remains unattended for a long period of time (at night, during the weekly closing day or during holidays), turn the power off.

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

Product model: KD-330X

Voltage and Power:

220V~ 50Hz 2250W

Attention: Product are subject to change without prior notice.

Attention: Users can refer online manual on WPM website

(www.wpm.hk/en/news_detail.php?id=22)

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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E-mail: welhome@gewcorp.com

Website: www.wpm.hk

WPM
WELHOME PRO

Ver. Cod.: KD-330XSeries-EU-IB-V001-202206011600