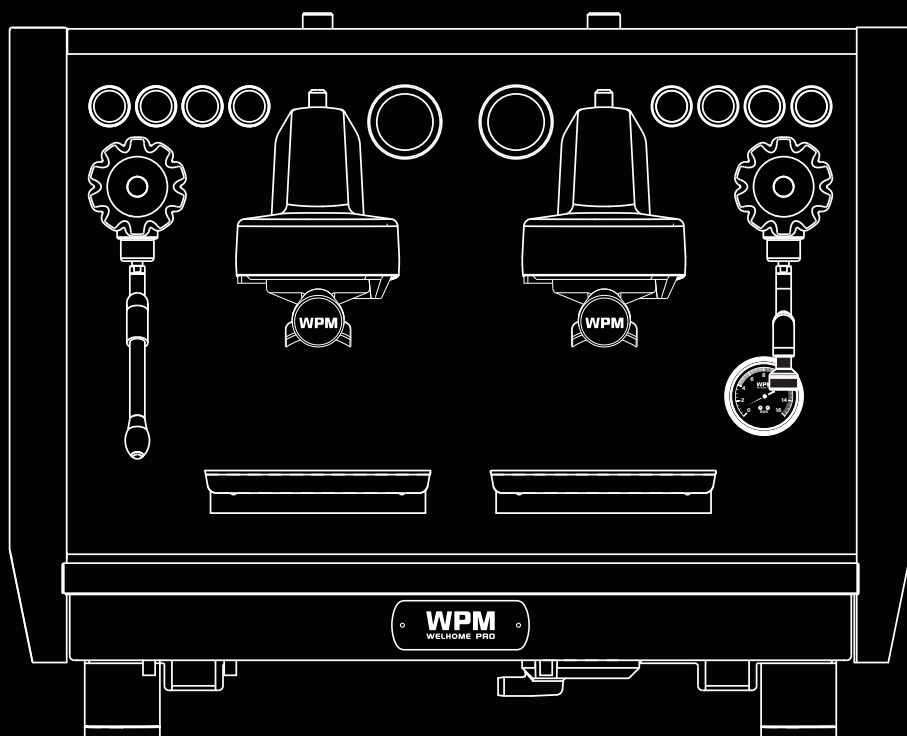


WPM

WELHOME PRO

Instruction Manual

Espresso Machine
KD-510P Series



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Be used by qualified, authorized technical staff.

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Thank you for purchasing Espresso Machine by WPM.

Please read this manual carefully before using the machine.

General Rules

Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine. Keep this booklet handy for easy reference.

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must only be used by suitably trained employees who are well aware of the possible risks that can occur when operating the machine.
- The machine is for professional use only.
- The machine 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. Cleaning and user maintenance shall not be made by children without supervision.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Noise: assessed acoustic pressure level 70db(A) (+/- 1db).
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.
- The machine is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- Access to the service area is restricted to persons having knowledge and practical experience of the machine, in particular as far as safety and hygiene are concerned.
- The machine shall be disconnected from its power source during service and when replacing parts, the removal of the plug has to be such that an operator can check from any of the points to which he has access that the plug remains removed. If this is not possible, due to the construction of the appliance or its installation, a disconnection with a locking system in the isolated position shall be provided.
- The heating element surface is subject to residual heat after use.
- The surfaces are liable to get hot during use.

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

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 name-plate (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.

Water Installation Rules

Water Requirements

Water used in coffee machines must be potable and suitable for human consumption (see laws and regulations in force).

Check on the machine's water inlet that:

- The pH level complies with the laws in force
- The chloride value is less than 100 mg/l

If the values do not fall within the limits, an appropriate water treatment device must be inserted (respecting the local laws and compatible with the machine).

If the machine uses water with a hardness exceeding 120ppm, a specific maintenance plan must be implemented according to the hardness detected and machine usage.

WARNING

Only use the supplied parts for installation. If other parts are installed, they must be new (not used) and they must be able to come in contact with potable water suitable for human consumption (according to local laws in force).

Water Connections

Place the machine on a flat surface and stabilize it by adjusting and securing the feet. Hook up the water connections, respecting the hygiene, water safety, and anti pollution laws in of installation. Detachable hose-sets have to permanently connect to the water mains. Once it is fixed, it cannot change to other position.

Note: If the water pressure can rise above 0.6 MPa, install a pressure reducer set at 0.2~0.3 MPa.

Water Draining Tube:

Place the end of the water draining tube in a drain with a siphon for inspection and cleaning.

IMPORTANT: The curves of the draining tube must NOT bend .

Rated pressure: 1.15 MPa

Maximum inlet water pressure: 0.6 MPa

Minimum inlet water pressure: 0.2 MPa

The water pipe of the appliance is a permanent connection.

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.

Water Connections

- No leaks from the connections or tubes.

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 group handle to the groups (without coffee).
- Let each group dispense water for about a minute.

Hot Water

- Continuously dispense hot water for about a minute.

Steam

- Dispense steam from the nozzles for about a minute.

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.
5. Press the manual button and press it again after 10 seconds. Repeat this step 10 times.
6. Remove the group handle; Press the manual button and 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 nozzle, follow these steps:

Turn the nozzle 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

After the end of the day, put one litre of hot water in the drain pan and wash away the remaining residue.

Bodywork

Use a soft cloth and cleaning products WITHOUT ammonia or abrasives, removing any organic residue present in the work area.

NOTE: Do not spray liquids into the panel slots.

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 filter basket into the groups (without coffee) and dispense from each group for 20 seconds.

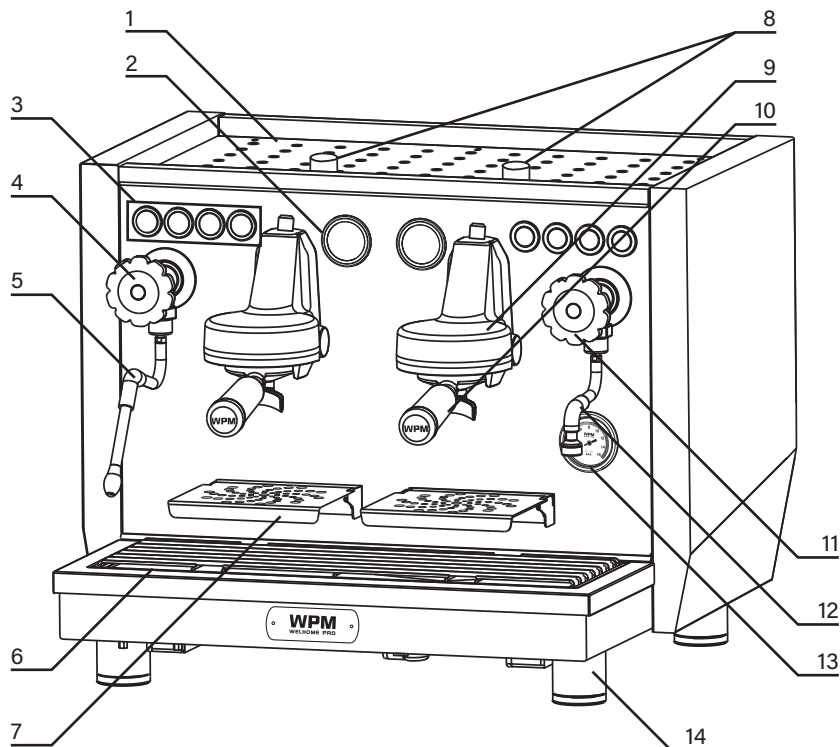
Hot Water

Dispense hot water for 20 seconds.

Steam

Allow the steam to jet for 30 seconds.

The Parts of KD-510P Series



The parts name

- | | |
|------------------------|----------------------------|
| 1. Cup warmer | 9. Coffee group head |
| 2. LCD display | 10. Group handle |
| 3. Control panel | 11. Hot water control knob |
| 4. Steam control knob | 12. Hot water wand |
| 5. Steam wand | 13. Pressure gauge |
| 6. Drip tray | 14. Adjustable feet |
| 7. Standard cup holder | |
| 8. Flow control knob | |

Accessories

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



x 2

Tamper



x 1

**Single filter
basket**



x 1

**Double filter
basket**



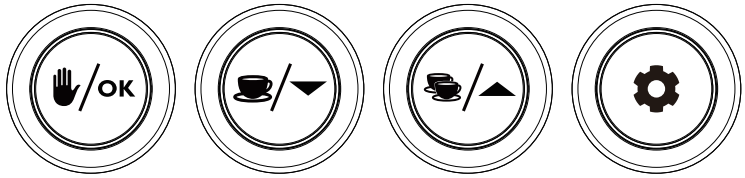
x 2

**Cleaning disc+
cleaning pin**



x 1

The Guidelines of Control Panel's Operation



Manual mode / Single cup / Double cup / Setting /

Setting menu	Select	Down	Up	Return
--------------	--------	------	----	--------

Manual mode

Press the "manual mode" key to start brewing. Press it again to stop brewing.

Single cup

Press the "single cup" button to start brewing. The machine will stop at the preset volume or when the user press the "single cup" button again. Please refer to the "setting" section for the volume adjustment.

Double cup

Press the "double cup" button to start brewing. The machine will stop at the preset volume or when the user press the "double cup" button again. Please refer to the "setting" section for the volume adjustment.

Setting

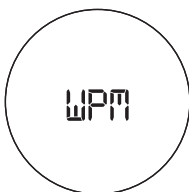
Press "setting" button to enter the setting profile. Please refer to the "setting" section for the volume adjustment.

The Guidelines of LCD Display

The following section shows different instruction for each display.

Preheat

Standby



Coffee heating



The temperature of coffee boiler will continue to rise and flash until it enters "standby mode"

Steam heating



"OK" will be shown on the screen, when the steam is ready.

Main menu

Press to enter main menu

Press to move backward

Press to move forward

Press /OK to enter

Press to return from main menu

List of main menu

- | | | |
|-----------------------|---------------------|--------------------|
| 1. Steam pressure | 5. Dose programming | 9. Default setting |
| 2. Steam heater | 6. Backlight | |
| 3. Coffee temperature | 7. Cleaning | |
| 4. Pre-infusion | 8. Quick preheat | |

1. Steam pressure

*The whole wording would not be shown in the screen



Please refer to "setting" section (P.19) for further instruction of adjusting the steam pressure.

2. Steam heater

*The whole wording would not be shown in the screen



Please refer to "setting" section (P.19) for further instruction of adjusting the steam heater.

3. Coffee temperature



Please refer to "setting" section (P.19) for further instruction of adjusting the coffee temperature.

4. Pre-infusion

*The whole wording would not be shown in the screen



Please refer to "setting" section (P.19) for further instruction of adjusting the pre-infusion.

5. Dose programming



Please refer to "setting" section (P.20) for further instruction of adjusting the dose setting.

6. Backlight



Please refer to "setting" section (P.20) for further instruction of adjusting the coffee temperature.

7. Cleaning

*The whole wording would not be shown in the screen



Please refer to "setting" section (P.20) for further instruction to start cleaning.

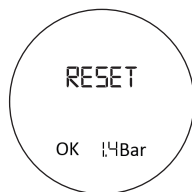
8. Quick preheat

*The whole wording would not be shown in the screen



Please refer to "setting" section (P.21) for further instruction of adjusting the quick preheat.

9. Default setting

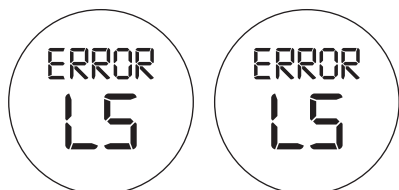


Please refer to "setting" section (P.21) to reset the machine.

Error code

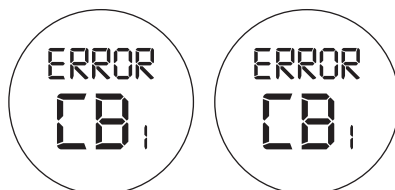
Please dial the our specialist if any of the following error code shows on the display.

Error - LS



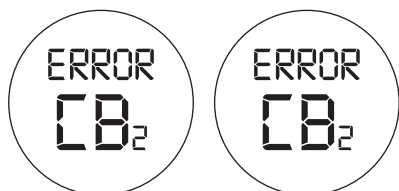
Steam boiler failed to fill water.

Error - CB1



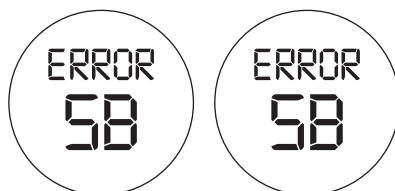
The left boiler failed to heat normally.

Error - CB2



The right boiler failed to heat normally.

Error - SB



The steam boiler failed to heat normally.

Hot water warming



The right LCD display will show "HOT WATER" and the button light will flash when the hot water valve is not closed properly.

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 water inlet switch is turned on.

The lights on the panel will light up, the boiler will automatically replenish the water, and the pump and heating components of the machine will start up when the power is turned on. The machine operate normally when "Preheating" disappear on the display screen.

Note: If no water flows out of the group head, please turn the flow control knob to the maximum setting before making any adjustments.

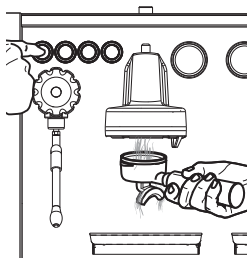
1. Cup warming plate

The coffee cup and glass 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

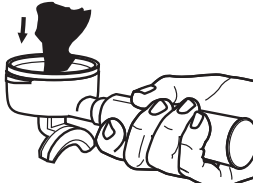


The display will show the boiler temperature once the heating is completed. The machine is ready to brew coffee and release hot water and steam.



To ensure the group head and group handle reach the same temperature, press the manual button to rinse group handle for a few seconds, then press the manual button again to stop.

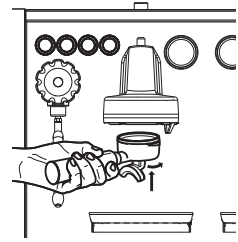
3. Brewing coffee



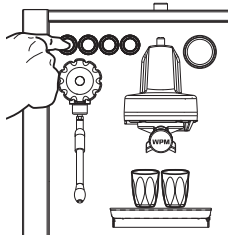
Remove the group handle and clear all coffee residue before adding one or two cups of coffee powder to the group handle.



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

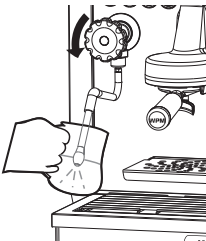


Lock the group handle on the group head and place the coffee cup properly under the group handle.

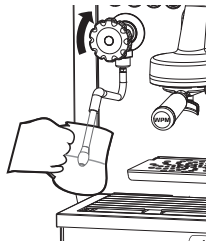


Start brewing coffee by pressing the coffee brew button. When the desired amount of brewing is reached, press the coffee brewing button again to stop brewing.

4. Heating beverage



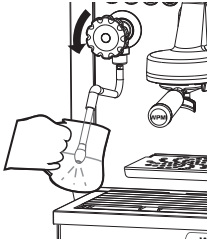
Put the steam wand into the beverage and turn the steam switch knob counterclockwise to heat the beverage.



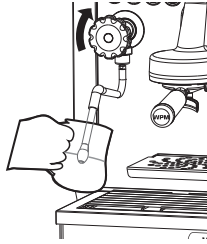
After the beverage reaches the desired temperature, turn the vapor switch knob clockwise to stop the jet of steam.

5. Making a milk form

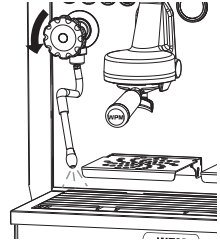
Milk is a material that is prone to deterioration and changes its structure when exposed to heat. It must be kept below 5 degrees Celsius and consumed within the specified time once the package of milk is opened.



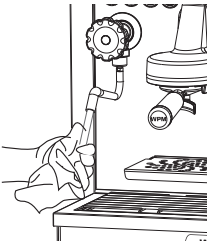
Pour the milk into the high-narrow bottle to about half of its position. Put the steam wand stick into the bottle and slowly turn the steam switch knob counter-clockwise to start the steam switch, and heat the milk for a few seconds.



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.

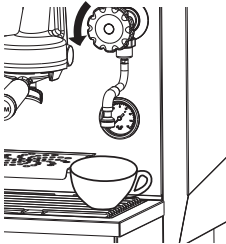


The steam wand should be moved to the drip tray and turned on to remove the milk inside the steam wand.

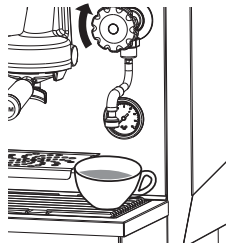


Clean the surface with the wet cloth thoroughly after each use of the steam wand.

6. Hot water



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



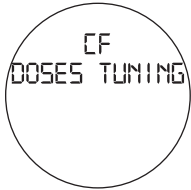
When the desired amount is reached, turn the hot water switch knob clockwise to stop brewing hot water.

Setting

1. Adjusting the volume for 1/2 cup

Press both 1 cup ☕/▼ and 2 cup ☕/▲ buttons simultaneously.

Press the 1 cup ☕/▼ or 2 cup ☕/▲ button to select the mode you want to adjust, then press the 1 cup ☕/▼ or 2 cup ☕/▲ button to store the volume or press the setting ⚙️ to discard the change.



*The whole wording would not be shown in the screen



*The whole wording would not be shown in the screen

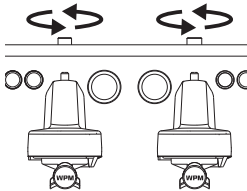
Enter the volume adjustment mode

Start counting the dosing volume

2. Adjusting flow rate of the group head

Turn the flow control knob on the left or right side of the machine to change the maximum flow rate of the corresponding group head.

Note: If no water flows out of the group head, please turn the flow control knob to the maximum setting before making any adjustments.



3. Other settings

The following settings must press the setting ⚙️ button first to enter the main menu, and select the relevant settings, please refer to the "The Guidelines of LCD Display", page 12:

Press the 1 cup ☕/▼ button to move backwards, long press the 1 cup ☕/▼ button to quickly move the value backwards; press the 2 cup ☕/▲ button to move forward, long press the 2 cup ☕/▲ button to move forward quickly; press the manual button 🖐️/OK to save the setting; press the setting ⚙️ to Discard your changes.

**Steam boiler pressure
(ST PRESSURE)**



Pressure adjustable range:
0.8 - 1.6 Bar

**Steam heating boiler
(ST HEATER)**



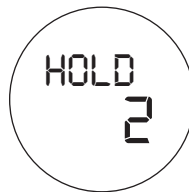
Switchable steam boiler. If the steam boiler is turned off, the actual steam boiler pressure will not be displayed on the LCD display

**Coffee boiler temperature
(CO TEMP)**



Temperature adjustable range:
88 - 96 °C

**Pre-infusion
(CO PRE INFUSION)**

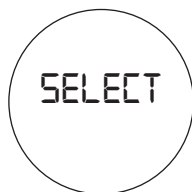


Select the brewing time for 0 to 5 seconds. Press /OK to save the setting and go to next step.

Select the brewing time for 0 to 5 seconds. Press /OK to save the setting.

Note: "0" means no pre-infusion.
After saving the settings, please wait 2 seconds to return to standby mode.

Dose Programming (PROGRAM DOSE)



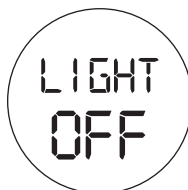
Press /▼ or /▲ to select the 1 cup or 2 cups mode.

Press /▼ or /▲ to adjust the water volume. (The higher the number, the higher the brew rate)
Press /OK to save the setting.

Backlight (BACK LIGHT)

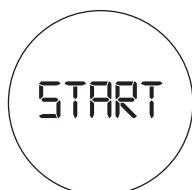


5 options of backlight:
LIGHT 01 - Red light
LIGHT 02 - Red + White light (Brighter)
LIGHT 03 - Red + White light (Dimmer)
LIGHT 04 - White light (Dimmer)
LIGHT 05 - White light (Brighter)



Switch off the backlight:
LIGHT OFF

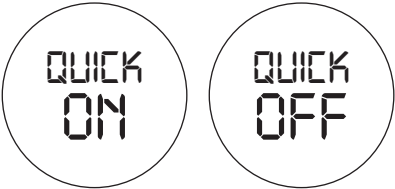
Cleaning (CLEAN)



Press /OK to start cleaning after entering the cleaning section

The whole cleaning process would last for 200 seconds. (Cancel the cleaning by pressing setting button.)

**Quick Preheat
(QUICK PREHEAT)**



Press ☕/▼ or ☕/▲ to select the setting.
Press 🖐/OK to save the setting.

**Reset
(RESET)**



Select "CONFIRM" to reset the machine

Mode	Machine will enter to the standby mode when
ON	Coffee boiler reaches the set temperature.
OFF	Both Coffee and steam boiler reach the set temperature.

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 each group 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 and glasses 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) the following operations shall be performed:

- Remove the plug or switch off the main switch.
- Close the water tap.

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.

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-510P

Voltage and Power:

220-240V~ 50-60Hz 2900-3450W

Attention: Product are subject to change without prior notice.

Attention: Users can refer online manual on WPM website

(www.wpm.hk)

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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