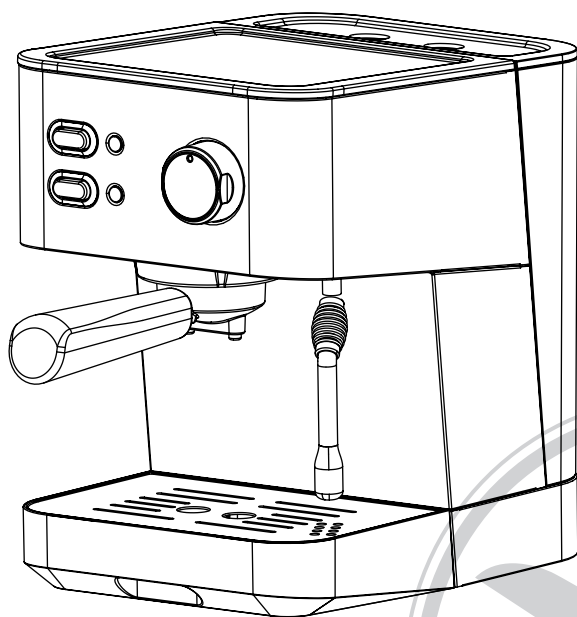


MASTER **Chef**TM

2-in-1 ESPRESSO MAKER AND MILK FROTHER

Model no. 043-1037-6



INSTRUCTION MANUAL

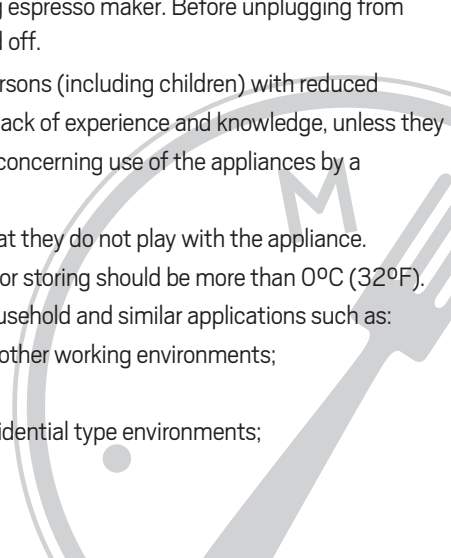
Read this booklet thoroughly before using the product, and save it for future reference.

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IMPORTANT SAFETY INSTRUCTIONS

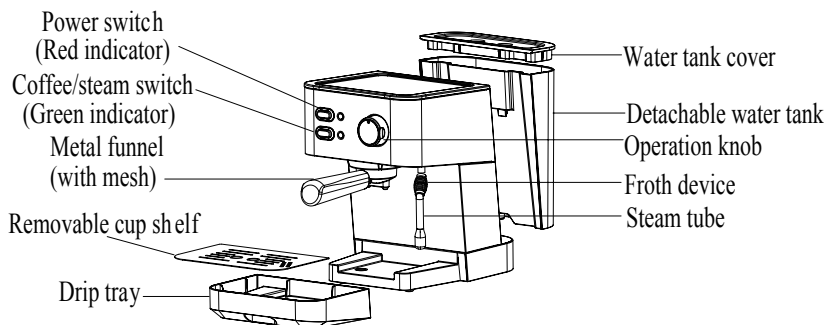
Before using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using. Save these instructions for future reference.
2. Check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has a polarized plug (one blade wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify plug in any way.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug in water or other liquid.
5. Remove plug from power outlet before cleaning and when not in use. Allow appliance to cool down completely before removing or attaching components or before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.

8. Place appliance on flat surface or table, do not hang power cord over the edge of a table or counter.
 9. Ensure the power cord does not touch the hot surface of the appliance.
 10. Do not place the espresso maker on a hot surface or beside fire in order to avoid damage to the product.
 11. To unplug, remove plug from power outlet. Always hold the plug. Never pull the cord.
 12. Do not use appliance for other than its intended use.
 13. Close supervision is necessary when your appliance is being used near children.
 14. Avoid contact with steam as this may cause serious injury.
 15. Do not touch the hot surface of the appliance (such as steam wand, and the steel mesh just after boiling). Use handle or knobs.
 16. Do not let the espresso maker operate without water.
 17. Do not remove the metal funnel when appliance in brewing coffee or when steaming.
 18. Insert plug into power outlet before starting espresso maker. Before unplugging from power outlet, ensure all switches are turned off.
 19. This appliance is not intended for use 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 concerning use of the appliances by a person responsible for their safety.
 20. Children should be supervised to ensure that they do not play with the appliance.
 21. The environment temperature of operating or storing should be more than 0°C (32°F).
 22. 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.
 23. Do not use outdoors.
 24. Save these instructions.
- 

KNOW YOUR ESPRESSO MAKER

(Product may be subject to change without prior notice)



SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

**Notes on the cord plug**

This appliance has a polarized plug. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**Notes on the cord**

- a) A short power-supply cord (or detached power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a long cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
 - 3) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

BEFORE THE FIRST USE

To ensure the first cup of coffee tastes excellent, you should rinse the espresso maker with water as follows:

1. Pour water into water tank, the water level should not exceed the "MAX" mark in the tank. Then close the water tank cover.

**NOTE:**

The appliance is supplied with a detachable tank for easy cleaning. You can fill the tank with water first and then replace tank onto the appliance.

2. Set steel mesh into metal funnel (do not add ground coffee yet), make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the "INSERT/INSÉRER" position. Lock funnel into place firmly by turning it counter-clockwise until it is at the "🔒" position.
3. Place an espresso cup on the removable cup shelf. Make sure the operation knob is on the "●" position.

**NOTE:**

The appliance is not equipped with a jug or coffee pot. Please use your jug or coffee cup.

4. Plug appliance into power outlet, press the power switch to the lower "ⓘ" position. The power indicator will be illuminated. The appliance will start heating.
5. Press down the Coffee/steam button to the higher position which is the "☕" position, waiting a few seconds until the ready indicator turns on which indicates pre-heating is finished. Turn the operation knob to the "☕" position. The water will flow out.

- After about one minute, turn the operation knob to the “●” position to stop brewing. Pour out the water and clean espresso maker. Now you can start brewing.

**NOTE:**

There may be noise when pumping the water the first time. This is normal. The appliance is releasing the air from the appliance. After about 20 seconds, the noise will disappear.

PREHEATING

To make a cup of good hot Espresso coffee, we recommend you preheat the appliance before making coffee, including the funnel, steel mesh and cup, so that the coffee flavour can not be influenced by the cold parts.

- Remove the detachable tank and open the tank cover to fill it with desired water. The water level should not exceed the “MAX” mark in the tank. Place the tank into the appliance properly.
- Set steel mesh into metal funnel (without ground coffee), make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the “INSERT/INSÉRER” position. Lock funnel into place firmly by turning it counter-clockwise until it is at the “🔒” position.
- Place an espresso cup on the removable cup shelf.
- Plug appliance into power outlet. Make sure the operation knob is on the “●” position.
- Press down the ❶ button. The red indicator will be illuminated.
- The appliance will start heating.
- Press down the Coffee/steam button to the higher “☕” position, waiting a few seconds until the ready indicator turns on, which indicates pre-heating is finished.

MAKING ESPRESSO

- Remove the metal funnel by turning it in clockwise, set steel mesh into metal funnel. Add ground coffee to steel mesh with measuring spoon, a spoon of ground coffee makes about a cup of top-grade coffee. Press the ground coffee tightly with the tamper.
- Insert the funnel into the appliance from the “INSERT/INSÉRER” position and release the press bar. Lock funnel into place firmly by turning it counter-clockwise until it is at the “🔒” position.
- Pour out the water that is released into the cup. Then place the warmed espresso cup on the removable cup shelf.

4. When the ready indicator is illuminated, turn the operation knob to the "☕" position. The coffee will flow out.



NOTE: When brewing coffee or making steam, it is normal that the green indicator is likely to turn off. This means that the heater is heating up to keep the temperature at the standard range.

5. Turn the operation knob to the "●" position when desired coffee is obtained or when the colour of the coffee changes. Press power switch and the power indicator and ready indicator will turn off and the espresso maker will stop brewing.



WARNING: Do not leave the espresso maker unattended during making the coffee, as manually operation may be required.

6. When you finish making espresso, remove the metal funnel by turning it clockwise. Pour the coffee residue out with the steel mesh pressed by press bar.
7. Let funnel and mesh cool down completely, then rinse under running water.

MAKING CAPPUCCINO

Make cappuccino by topping up a cup of espresso with frothy milk.



NOTE: When making steam, the metal funnel must be assembled in position.

Method:

1. Prepare espresso first with container large enough according to instructions in 'MAKING ESPRESSO'. Ensure that the operation knob is at the "●".
2. Press the coffee/steam switch to lower position which is the ☕ position, and wait for the ready indicator to illuminate.
3. Fill a container with about 100 g (3 1/2 oz) of milk for each cappuccino to be prepared. It is recommended to use whole milk at refrigerator temperature (not hot!).



NOTE: When choosing the size of the container, it is recommend that the diameter is not less than 70 mm. As the milk will increase 2 times the volume, ensure the height of jug is enough.

4. Insert the froth device into the milk about 2 cm (3/4"). Turn the operation knob to the ☕ position, steam will be released from the steam outlet. Froth milk while moving the container around and up and down.
5. When the desired froth is reached, you can turn the operation knob to the "●" position.



NOTE: Clean steam outlet with wet sponge immediately after steam stops being produced. Use caution as steam outlet may be hot!

6. Pour the frothed milk into the prepared espresso, and now your cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
7. Press the power switch to the higher position to shut off the power source.



NOTE: After making steam, it is recommended that you allow the espresso maker to cool down for at least 5 min before making espresso again. Otherwise a burnt odour or taste may be noticed in your espresso.

PRODUCING STEAM TO HEAT LIQUIDS OR BEVERAGES

The steam wand can be used to heat beverages such as tea, hot chocolate or water.

Method:

1. Remove the detachable tank and fill it with desired water. The water level should not exceed the "MAX" mark in the tank. Place the tank into the appliance properly.
2. Plug appliance into power outlet. Press the power switch to the lower position, and the power indicator will illuminate.
3. Press the coffee/steam switch to the higher position which is the ☕ position, and wait until the ready indicator is illuminated.
4. Dip the steam wand without froth device sleeve into the liquid to be heated or the intended froth milk. Turn the operation knob to the ☕ position.
5. When the required temperature is reached, you can turn the operation knob to the "●" position.
6. Press the power switch to the "●" position to shut off the power source.

CLEANING AND MAINTENANCE

1. Shut off the power source and let the espresso maker cool down completely before cleaning.
2. Clean housing of espresso maker with a moisture-proof sponge often and clean water tank, drip tray and removable shelf regularly. Dry completely.



NOTE: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.

3. Detach the metal funnel by turning it clockwise. To remove coffee residue inside, clean with a cleanser and rinse with clean water.
4. Clean all the attachments in water and dry thoroughly.

CLEANING MINERAL DEPOSITS

1. To ensure your espresso maker operates efficiently and coffee retains its peak flavour and the internal piping is clean, the mineral deposits should be removed every 2 to 3 months.
2. Fill the tank with water and descaler to the MAX level (the scale of water and descaler is 4:1, the detail refers to the instructions on the descaler. Please use "household descaler", you can use the citric acid (obtainable from a chemist's or a drug store) instead of the descaler (the one hundred parts of water and three parts of citric acid).
3. Using the program of pre-heating, put the metal funnel (no ground coffee inside) and a container in place. Brew water per "PRE-HEATING".
4. Press the power switch to the lower position which is the "I" position. The power indicator will be illuminated. The appliance will start heating.
5. Press down the Coffee/steam button to the higher position which is the "☺" position, waiting a few seconds, until the ready indicator turns on which indicates pre-heating is finished.
6. Turn the operation knob to the "☺" position and make two cups of espresso (about 2 oz / 1/3 cup). Then turn it to the "●" position.
7. Press the coffee/steam switch to the lower position which is the "☺" position, waiting a few seconds until the ready indicator is illuminated. Turn the operation knob to the "☺" position and make steam for 2 minutes, , then turn the operation knob to the "●" position to stop making steam. Press the power switch to the higher position to stop the unit immediately, and allow the descaler to remain in the unit at least 15 minutes.
8. Restart the unit and repeat the steps of 4-7 at least 3 times.
9. Add tap water to the MAX level. Turn on the espresso maker (with no ground coffee) and brew. Repeat steps of 4-7 three times (it is not necessary to wait for 15 minutes in step of 7), then brew until no water is left in the tank.

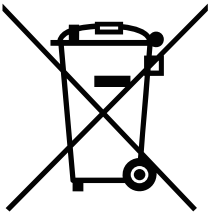
TROUBLESHOOTING

Symptom	Cause	Corrections
Water leaks from the bottom of espresso maker.	There is a lot of water in the drip tray.	Please clean the drip tray.
	The espresso maker malfunctions.	Please contact an authorized service facility for repairing.
Acid (vinegar) taste exists in Espresso coffee.	Espresso maker not properly cleaned.	Clean espresso maker following steps in 'Before the First Use' several times.
	Ground coffee was stored in a hot, damp place for a long time. Ground coffee has turned bad.	Always use fresh ground coffee. Store unused ground coffee in a cool, dry place. Reseal open packages and store in refrigerator to maintain freshness.

The espresso maker does not work.	Espresso maker not plugged in.	Plug the power cord into a power outlet correctly. If the appliance still does not work, please contact with the authorized service facility for repairing.
The steam cannot froth.	The ready indicator is not illuminated.	Only after the ready indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape does not fit.	Use a tall and narrow cup.
	You have used skimmed milk.	Use whole milk or half skim milk.
Coffee overflow .	Espresso maker has not been cleaned for long time .	After daily use, brew 2 cups water to clean residue in espresso machine.
	Brew coffee immediately after steam releasing.	Do not brew coffee immediately after steaming. If you want to make espresso, follow the brewing process until the indicator light turns off. To brew more espresso, pre-heat until the indicator light turns green.

Do not disassemble the appliance. If the cause of failure is not found, contact a certified service centre.

Environment friendly disposal



You can help protect the environment! Please remember to respect the local regulations: dispose of as per the requirements of your local municipality.

1-Year Limited Warranty.

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace the defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear, misuse and/or abuse.

Made in China

Imported by Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

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