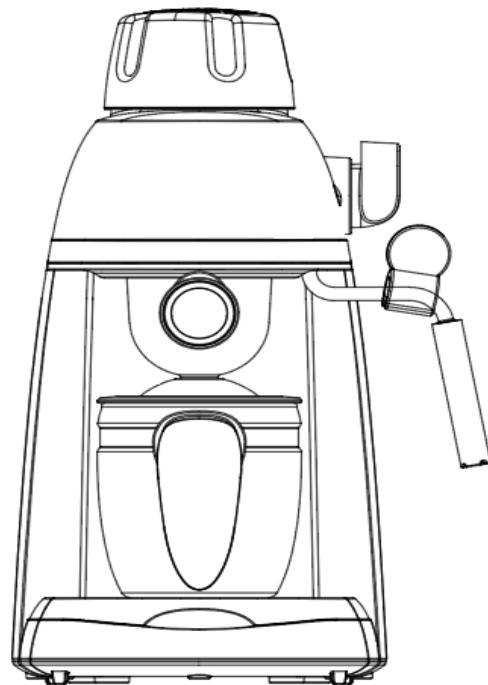


**SOWTECH**

*COFFEE MAKER*

# INSTRUCTION MANUAL



**MODEL: CM5409-UL**

**Please read this manual carefully before using and save it for future reference**

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
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 wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, 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 table or counter.
9. Ensure the power cord do not touch hot surface of appliance.
10. Never use the coffee maker in the environment of high temperature, high magnetic field and humidity, do not place the coffee maker on or hot surface or beside fire or another electrical appliance, such as on the top of refrigerator, avoid to be damaged. And also never place another objects on the top of coffee maker.
11. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
12. Do not use appliance for other than intended use and place it in a dry environment.
13. Close supervision is necessary when your appliance is operating. Do not let the appliance on the standby state for a long time. And never allow the children or inform persons to operate the appliance.

14. Be careful not to get burned by the steam.
15. Some parts of appliance are hot when operated (such as stainless decorated plate, drip tray shelf, top cover, steam tube and froth nozzle and so on), so do not touch with hand directly. Only use the handle or knob.
16. Clean and maintain the coffee maker regularly according to the section of “Cleaning and maintenance” to ensure the quality of coffee and the using life of appliance. And add lubricant oil on the running parts regularly.
17. If you do not want to use the appliance for a long time, firstly clean all the detachable components, and dry them for storage.
18. During the coffee maker is on the states of making coffee, making hot water and making steam, never open the side door to remove the component and shut off the power. The detail operation refers to the operation manual.
19. When the appliance prompts trouble, never operation the appliance, do not place the foreign object into the brewer.
20. Never use the detergent or hot water for cleaning the brewing component, to avoid the running component is lack of lubricant oil and the component will be distortion as the high temperature.
21. Do not let the coffee maker operate without water.
22. Do not use outdoors.
23. Save these instructions.

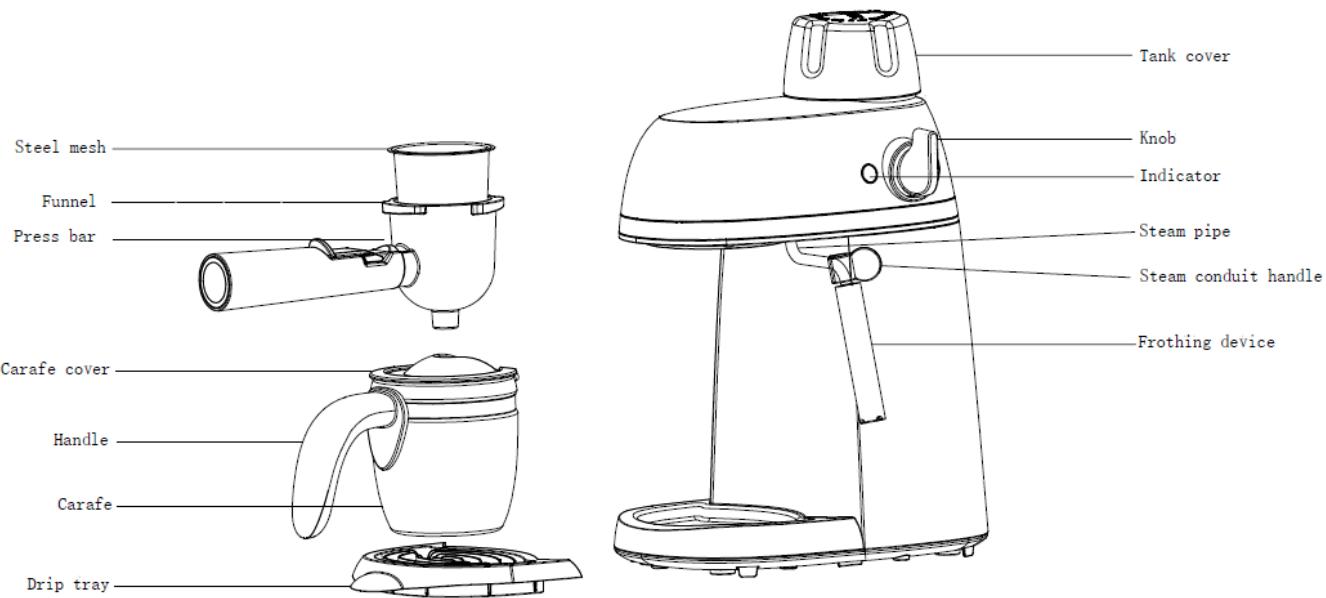
## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

### **Notes on the cord**

- a) A short power-supply cord (or detached power-supply cord) is to be 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 cords 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) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- 3) 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.

## KNOW YOUR PRODUCT



## OPERATION MANUAL

### A. FOR THE FIRST USE

1. Remove the coffee maker from the package, and check the accessories according to the list.
2. Clean all the detachable components according to the following section of "CLEANING AND MAINTENANCE". Then assemble them completely.
3. Ensure the steel mesh place in position. Place the carafe on removable shelf.
4. Operation the appliance according to the section of "B" and "C" (no coffee powder in steel mesh). Repeat 2-3 times.

### B. MAKE ESPRESSO COFFEE

1. Remove the tank cover by turning it in anti-clockwise. Pour appropriate water in water tank with the carafe. Do not exceed the maximum capacity.

Note: 1. the carafe has the cup marks, the maximum tank capacity is equal to 4 cups marks water quantity. The minimum tank capacity is equal to 2 cups marks water quantity.

2. Before pouring the water into the water tank, be sure the power cord is unplug from the power outlet and the steam knob is in the  position.

2. Replace the tank cover in place by turning the cover in clockwise until it locks in position.

3. Put the steel mesh into funnel, add coffee powder to steel mesh with measuring spoon, a spoon coffee powder can make about a cup of top-grade coffee. Then press the coffee powder tightly with the tamper.

Note: ①Select your desired coffee powder to make desired cups coffee, the steel mesh has 2 cups and 4 cups marks.

②Please use designated coarse coffee powder, if you use fine coffee powder, there will be some defected conditions.

4. Make sure the tubers on the funnel align with the grooves in the appliance, then insert the funnel into from the “**INSERT**” position, and you can fix the funnel into coffee maker firmly through turn it anti-clockwise until it is locked in the  “**LOCK**” position (see Fig. 1).

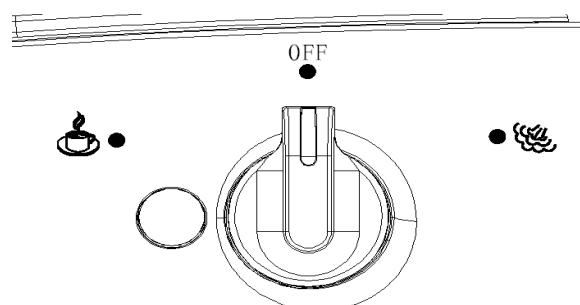
Fig. 1

5. Place the carafe on the removable shelf.

6. Plug the power cord into the outlet.

Turn the steam knob to  position, and the indicator is illuminated, wait for about 2 minutes, there will be coffee flowing out.

7. After desired coffee has obtained, you should turn steam knob to  position, the indicator go out and the coffee maker stops working, your coffee is ready now. Then remove



the carafe and turn the steam control knob to  position release the residual steam in the tank.

**WARNING:** Do not leave the coffee maker unattended during making the coffee, as you need operate manually sometimes!

8. Before removing steel mesh or opening the tank cover, make sure the pressure in the tank shall be released. The method is turn the steam knob to the  position firstly, the steam in the tank will eject from the frothing device. After pressure has released, and wait for the steel mesh cooling down, you can remove the steel mesh or open the tank cover.

9. After finishing making the coffee, you can take the funnel out through turn clockwise, and then pour the coffee residue out with the steel mesh pressed by press bar. Let them cool down completely, then rinse under running water. (When assemble the steel mesh again, you shall turn over the press bar to the original position)

## **C. FROTHING MILK/ MAKE CAPPUCCINO**

You get a cup of cappuccino when you top up a cup of espresso with frothing milk.

Method:

1. Prepare espresso first with container big enough according to the part “**B. MAKE ESPRESSO COFFEE**”.

2. Fill a jug with desired amount of milk for each cappuccino to be prepared, you are recommended to use whole milk at refrigerator temperature (not hot!).

Note: In choosing the size of jug, it is recommend the diameter is not less than  $70 \pm 5\text{mm}$ , and bear in mind that the milk increases in volume, make sure the height of jug is enough.

3. Turn the steam knob to the  position, the indicator will light up.

4. Insert the frothing device into the milk about two centimeters, after about 2 minutes, the steam will come out from the frothing device. Froth milk in the way moving vessel round

from up to down.

Note: Please don't fill too much water (should be  $\leq 150\text{ml}$ ), otherwise the steam amount will be little, and the water content in frothing milk will be too much.

5. When the required purpose is reached, you can turn the steam control knob to  position stop frothing. Then remove the jug and turn the steam control knob to  position release the residual steam in the tank.

Note: ①Clean steam outlet with wet sponge immediately after steam stops generating, but care not to hurt!

②You can only open the tank cover after you drain the water vapor and release the pressure.

6. Pour the frothed milk into the espresso prepared, now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

Note: We recommend you allow the appliance to cool down before making coffee again. Otherwise burnt odor may occur in your espresso coffee.

## **CLEAN AND MAINTENANCE**

1. Cut off power source and let the coffee maker cool down completely before cleaning.
2. Clean housing of coffee maker with moisture-proof sponge often. Note: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.
3. Detach the funnel through turn it clockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last you must rinse with clear water.
4. Clean all the detachable attachments in the water and dry thoroughly.
5. If the steam tube is clogged, you can use a cleaning ping to unclog it. Note: Cleaning ping can only be used to unclog the steam tube. Please put it out of the reach of children to prevent danger

## **CLEANING MINERAL DEPOSITS**

1. To make sure your coffee maker operating efficiently, internal piping is cleanly and the peak flavor of coffee, you should clean away the mineral deposits left every 2-3 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 instruction of descaler. Please use “household descaler”, you can use the citric acid (obtainable from chemist’s or drug stores) instead of the descaler (the one hundred parts of water and three parts of citric acid).
3. According to the program of make espresso coffee, put the funnel (no coffee powder in it) and carafe (jug) in place. Brewing water per “B. MAKE ESPRESSO COFFEE”.
4. Turn the steam knob to  position, the indicator will be illuminated, and make two cups coffee (about 2Oz). Then turn the steam knob to  position and wait for 5s.
5. Turn the steam knob to  position and make steam for 2min, then turn the steam knob to  position to stop the unit immediately, make the descalers deposit in the unit at least 15 minutes.
6. Restart the unit and repeat the steps of 4-5 at least 3 times.
7. Then turning the steam knob to  position to brew until no descaler is left.
8. Then brewing coffee (no coffee powder) with tap water in the MAX level, repeat the steps of 4-5 for 3 times (it is not necessary to wait for 15 minutes in step of 5), then brewing until no water is left in the tank.
9. Repeat the step of 8 at least 3 times to make sure the piping is cleanly.

## TROUBLE SHOOTING

Symptom	Cause	Corrections
Carafe leakage water or water leaks out from lid of carafe	The carafe is not located properly	Let centreline of carafe aligns with leakage opening of brew basket well.
	The level of water in the tank exceeds the scale of MAX.	The water level in the tank should be within the scale of MIN and MAX.

The metal parts in the tank have rust.	The descaler is not recommended type. It may corrode the metal parts in the tank.	Use the descaler recommended by manufacturer.
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in "before the first use" for several times.
	The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
The coffee maker cannot work any more.	The power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact with the authorized service facility for repairing.
The steam cannot froth.	The steam ready indicator (green indicator) is not illuminated.	Only after the steam ready indicator (green indicator) is illuminated, the steam can be used to froth.
	The container is too big or the shape is not fit.	Use high and narrow cup.
	You have used skimmed milk	Use whole milk or half-skimmed milk

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.