



**Z ESPRESSO**

# **Instructions Manual**

## **Espresso Coffee Machine**



TT-CM23

[www.zline-world.com](http://www.zline-world.com)



## **Product Safety Instruction and Precautions**

**Before using the machine, please read the operating instruction carefully and operate it as follows:**

- 1. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.**
- 2. children shall not play with the appliance.**
- 3. Appliances can be used by 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.**
- 4. 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.**
- 5. The appliance must not be immersed.**

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6. The appliance is used for espresso coffee maker only, don't misuse it for other purpose.
  7. The heating element surface is subject to residual heat after use.
  8. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  9. The coffee-maker shall not be placed in a cabinet when in use.
  10. Cleaning and user maintenance shall not be made by children without supervision.
  11. Do not immerse appliance or power cord into water or any other liquids.
  12. Warning:the filling aperture must not be opened during use.
  13. Please check whether the voltage is consistent before use.
  14. The coffee machine for use shall be connected to a ground outlet.
  15. Please do not leave the coffee machine when using it, nor let the children or people without self-care ability to get close to the coffee machine.
  16. Please do not use equipment in high temperature, high magnetic field and humid environment. Don't place the coffee machine on the hot surface, beside the fire source or on other electrical appliances, such as the refrigerator.
  17. To prevent fire and electric shock, do not place the power line and plug in the water or any other liquid; do not damage, overly bend, stretch the power line and do not put heavy objects on the power line.

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**18. Please unplug the plug when cleaning or not using the equipment.**

**Accessories can be cleaned only after the equipment is cooled.**

**19. Please use the original accessories.**

**20. The machine is only used for cooking coffee. Do not use it for other purposes. And it shall be placed in a dry environment.**

**21. Place the coffee machine on a flat table or table top and note that the machine is at least 5 cm away from the object placed nearby, and the back panel of the coffee machine is over 20 cm away from the wall. Do not hang the power line on the edge of the desk or counter.**

**22. Ensure that the power line does not touch the hot surface of the appliance.**

**23. Do not touch the metal surface of the machine directly by hand when operating the coffee machine. Please use the knob and handle.**

**24. Clean and maintain the parts of coffee machine parts regularly to ensure the quality of coffee and prolong the service life of the coffee machine.**

**25. Do not move or turn off the power supply at will when the coffee machine is working.**

**26. Do not operate it in an anhydrous state.**

**27. To ensure safety, please read the use details in the instruction carefully and master the correct method of use.**

**28. Do not wash the coffee machine or power line in water or other liquids.**

**29. Please contact the authorized service center when there is any faulty of the coffee machine.**



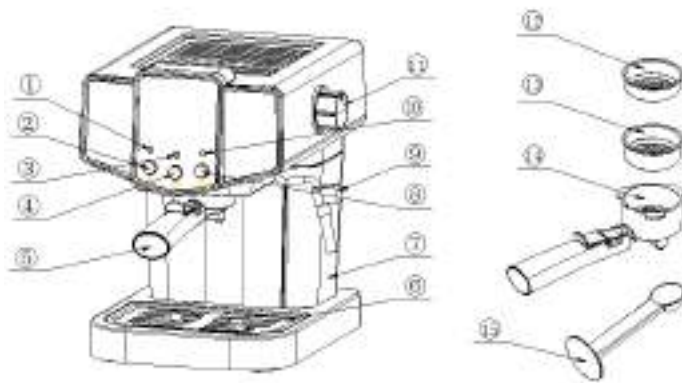
### **Important Notes:**

⊙ Please do not touch the high-temperature components (such as high-pressure steam tube, water outlet, etc.) when using the coffee machine.

⊙ This appliance is designed to make coffee or heat drinks. Be careful to avoid being scalded by sprays of water or steam or due to improper use of the appliance.



### **Name of Product Component**



1	Power on/off Indicator
2	Power button
3	Coffee Indicator
4	Coffee/hot water button
5	Filter holder assay
6	Drip tray cover
7	Water tank
8	Steam Button
9	Steam tube

10	Steam Indicator
11	Steam knob
12	Small filter for 1 cup fround dffee
13	Large filter for 2 cups fround dffee
14	Filter holder
15	Coffee spoon



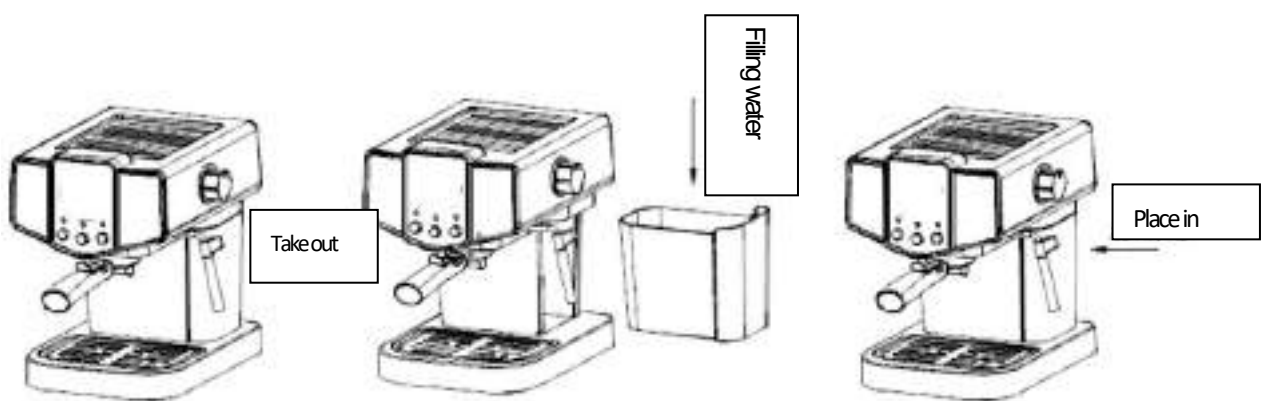
## Operating Process

### ⦿ First-time use

1. Take the coffee machine out from the packing box and check whether the accessories are complete.
2. Please clean all the removable parts.
3. Please clean it with clean water for 2-3 times according to coffee-making process: coffee powder is not necessary for cleaning the coffee machine.

Warning: For the first use, the product may not come out the water. Please turn the steam knob counterclockwise to open to the maximum state and press the "coffee" button, when there is water spurt out from the steam mouth, press the "coffee" button to close the product and turn the steam knob clockwise to the closed state.

### Filling the water tank




1. Take out the water tank to the right .
2. Fill the tank with fresh clean water taking care not to exceed the MAX level. nor be lower than MIN scale.

## ☉ Making the Italian Espresso Coffee


### Preheating the coffee machine

1. Take out the water tank to the right and pour appropriate amount of water into the tank. Note that the water level cannot exceed the MAX scale, nor be lower than MIN scale.

**Warning: in the case of no water in the tank, the use of the machine will affect the service life of the pump. Please add water in time when the water level is below MIN scale.**



2. Plug in the power and press the "POWER"  button. If the red power on/off indicator light is on, it indicates that the coffee machine starts to preheat. When the coffee indicator light is on, it indicates that the preheating is complete. If you would like to stop coffee machine, press "on/off" button again.

3. Put the filter into the filter holder, buckle it into the coffee machine from the "insert" position; and then turn it right to the "locked" position.

4. Place the coffee cup to be used under the filter holder, press the "Coffee"  button, so as to preheat the coffee machine and coffee cup through the outflow of hot water.

## ☉ Making the Italian Espresso Coffee



1. Fill the filter with coffee powder, and then smooth and compress it.
2. Put the filter into the filter holder, buckle it into the coffee machine from the "insert" position; and then turn it right to the "locked" position.
3. Place the coffee cup to be used under the filter holder, when the green coffee indicator light is on and then press the button of "coffee"  to extract coffee. when you get the requested coffee, press "coffee"  button again, then the coffee machine will be stopped and no coffee will come out.

**Warning: Please do not leave the coffee machine when using it**

4. Cold the machine for 5 minutes after finishing coffee, rotate the filter holder to the left and take out, hold the filter and pour out coffee residue.

5. Wash the filter holder and filter with fresh water after cooling completely, clean the main housing and drip tray by using a wet cloth.

**IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is making coffee.**

Note:

1. When the coffee machine finish preheat, if press the coffee button and the steam button at the same time, the coffee machine will directly brew coffee, and max working time is 80S.
2. When the product finish brewing coffee or making milk foam, if there is no operation, the machine will automatically power off about 30 minutes.

**IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is making coffee.**

## ☉ Making cappuccino or other fancy coffee



Cappuccino is made of espresso + foamed milk. So you need to make espresso at first, and the following content mainly describes the process of milk foaming.

**Notes: The filter needs to be installed in place in the process of making steam.**

1. Make espresso firstly, and prepare big enough cups.
2. Plug in the power, press the "on/off" button and "steam" button in turn, the red power on/off indicator light is on, indicating that the machine starts to preheat, when the steam indicator light is on, indicating that the preheat is complete.

Note: when the steam is finished, if you want to make second cup coffee, should let machine cool for 10 minutes, if you make coffee by force, otherwise the temperature is on the high side, the coffee indicator light flashes and the machine alarm. It is recommended that at least wait for the coffee machine to cool for 10 minutes after making the steam before starting to use again, or use manual pump water cooling method. Otherwise your Italian coffee may have a "burnt" flavor.

**Manual pump water cooling method for coffee machine:** When the coffee machine is in the alarm state, need to turn off the "coffee" button and press the "power on/off" button to cancel the alarm state; after the alarm state is cancelled, press the "power on/off button" and "coffee" button in turn, and then the

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coffee machine starts to work. The coffee machine pumps water for 15-30 seconds until the coffee indicator light goes out, then press "Coffee " button to stop pumping water. At this time, you can follow the normal procedure to make coffee.

3. Pour the whole pure milk into the latte cup in reserve when the steam is preheated.
4. Turn on the steam knob in a counterclockwise direction, when the steam comes out, let it spray in the air to clear the remaining hot water in the tube firstly, and then turn the knob clockwise to the closed state. When there is no water drops flow out of the tube.
5. Immerse the top of the steam tube to 1/3 position of the milk, and switch the steam knob to the "MAX". Gradually move the top of the steam tube to the place where is just beneath the milk surface, but it could be not higher than the surface. At this time, there will be a fizzy sound and the milk will be in vortex form in the latte art cup, which means the air is getting into the milk.
6. When the milk foam is rich enough, put the steam tube deep into the milk and make the milk temperature rise to about 66°C, and then the milk foaming process is completed. Interrupt steam delivery by rotating the steam knob clockwise and at the same time pressing the steam button.
7. Firstly, pour the espresso coffee into the coffee cup, and then the foamed milk into the coffee cup. By now the cappuccino coffee is done. You can also add the right amount of sugar or cocoa powder on top according to your taste.

**Warning: the steam nozzle shall not be placed on the surface of the milk so as not to be scalded as it will cause milk splash**

**Tips: If there are distinct bubbles in the milk foam, knock the latte cup to eliminate some large bubbles, and then shake the latte cup horizontally to mix the milk and milk foam fully.**

**Note: to prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.**

## **Notes:**

1. After making the milk foam, the steam tube should be cleaned with a piece of wet cloth in time to avoid the remaining milk attaching to the steam tube.
2. After finishing the milk foam, turn on the steam knob to make the coffee machine release steam for a few seconds, then switch off the steam knob, clean the steam outlet in case the steam outlet is blocked by the remaining milk.

## **☉ Cleaning**

1. Before any cleaning or maintenance operations, turn the machine off, unplug it from the power socket and allow it to cool down.
2. Do not use solvents or detergents when cleaning the coffee maker. Use a soft wet cloth.
3. Remove the drip-tray, empty and wash it regularly.

4. Clean the tank regularly.
5. Rotate left to remove the filter holder and filter , dump out the coffee residual, and then clean the filter and filter holder with cleaning solution and towels, finally rinse them with clean water.
6. Clean all removable parts with clean water and dry them thoroughly.

## ☉ Tips for making coffee (reading is required before use)

1. What kind of powder is suitable for this coffee machine?

A: We can judge it from the shape of the coffee residual: 1. If the coffee residual is pulpy, it indicates that the coffee powder is too fine; 2. If the coffee residual is in the shape of loose sand, it indicates that the coffee powder is too coarse; 3. If the coffee residual is in cake shape, it indicates that coffee powder is suitable.

2. Is there any standard for the usage amount of coffee powder?

A: To make a single cup coffee only , place one level measure (about 7-8 g )of ground coffee in the filter.

B: To make a double cup coffee only , place one level measure (about 14-15 g )of ground coffee in the filter.

3. How much strength is needed for pressing the coffee powder tightly?

A: The strength of about 3.3 pounds (about 1.5 kg) is needed for pressing and evening the coffee powder out by using the hand only.

4. What is the function of the small hook on the coffee handle?

A: When pouring out the coffee residual, you can use the hook to prevent the filter from falling out.

5. What is the function of the area for cup warming?

A: By warming the coffee cup in this area, you can get a better coffee taste because the coffee temperature difference is decrease when the coffee is poured into the coffee cup.

6. What is the function of the stainless steel sleeves on the steam tube?

A: It can make the steam to form a vortex convection, which can make the milk foam become richer and finer.

7. Why the milk couldn't be made into milk foam?

A: 1. Make sure that you choose the milk kept in cold storage; 2. The milk can not be made into milk foam after its temperature rises due to the milk-foaming making process; 3. Making milk foam is a kind of skill. Please practise more.

8. What should be done if the milk foam has relatively big bubbles?

A: You can take the latte art cup and knock it hard on the table for a few times, and hold the latte art cup by hand and rotate it in a certain clockwise direction for several times. By doing so, you can eliminate the big bubbles and make the organization of the milk more soft and dense, which will give a more dense taste.

8. What kind of milk is suitable for making milk foam?

A: Low-fat milk is easy to make foam, but the bubble and foam is slightly bigger and looser, and it also has no dense taste. The whole milk is not easy to make foam, but once successful there will be a fine organization, which can make the Espresso cuisine become thick and viscous. we recommend the whole milk of Nestle brand.

What should be done if there is no steam coming out of the steam tube?

A: Generally speaking, it is usually because cleaning hasn't been done in time after making the milk foam and the milk curdling blocks the steam tube. You can use tools such as a dip to clear it by putting it into the steam tube from one end of the steam tube. If it is not blocked, please try to put 1: 1 vinegar with water into the water tank, and then switch the knob to the steam position to soften the tube so as to clear it. If the above could not solve the problem, please contact the after-sale service center for solutions.



## Regular cleaning and maintenance

1. To ensure pure coffee taste, please conduct descaling, cleaning and maintenance for coffee machines after using it for 2-3 months.
2. Please use the "Disincrustant for coffee machine" to conduct descaling of the coffee machine (The water and disincrustant ratio is about 4: 1, or please refer to the operating instruction). If there is no disincrustant, you can use the "citric acid" instead (The water and citric acid ratio is about 100: 3).
3. There is no need to put coffee powder when cleaning the coffee machine.
4. Please clean the water outlet and steam tube respectively according to the steps of making cappuccino.
5. Then use water to clean it for more than 3 times to make sure it is clean.
6. Please make sure that the coffee machine shall rest for more than 3 minutes every time in the repeating cleaning process.




## Common trouble shooting

Fault	Cause analysis	Solution
The coffee is spill out from the gap of the filter holder	There are sundries inside the seal ring.	Clean the sundries inside the seal ring.
	The coffee powder is too fine.	Please replace it with the coffee powder which is relevantly coarse.
	The coffee powder has been pressed too tightly.	Please press the coffee power with strength of 3.3 pounds (about 1.5kg)
	The seal ring is of aging.	Please contact the authorized service center.
1. The coffee handle could not be switched to the lock position.	The coffee powder amount has exceeded the max scale of the filter holder.	Decrease the amount of the coffee powder.

2. The coffee is spill out from the gap of the filter holder	The coffee powder hasn't be added and the handle could not be switched to the right place.	Please contact the authorized service center.
	Cause analysis	Solution
	There are sundries inside the seal ring.	Clean the sundries inside the seal ring.
	The coffee powder is too fine.	Please replace it with the coffee powder which is relevantly coarse.
Cold coffee	The indicator light is not on	Operation when the indicator light is on
	Coffee machine is not preheated	Please preheat the coffee machine
	Coffee cup is not preheated	Please preheat the coffee cup
The pump is too noisy	Without water in water tank	Please pour water into water tank
	Mount the water tank in wrong way	Please mount water tank in right way
Light coffee	Coffee powder is not pressed flat enough	Please press coffee powder to flat again
	Not enough coffee powder	Please add coffee powder
	Coffee powder is too coarse	Please use dedicated Espresso coffee powder
Coffee color is too dark	Coffee powder is pressed too tight	Please press the coffee power with strength of 3.3 pounds (about 1.5kg)
	Too much coffee powder	Please reduce coffee powder
	The filter is clogged	Please clean the filter
	Coffee powder is too fine	Please use right coffee powder
	Water outlet is clogged	Please clean the water outlet
The handle can't rotate to the locking position	Too much coffee powder	Please reduce coffee powder
	Can't Rotate in place even without coffee powder	Please contact the authorized service center
Make coffee normally,but can't make milk froth	Steam outlet is clogged	Please clean the steam outlet by using clip
		Please add appropriate vinegar into water tank
	Water tank is not in place	Please put water tank in place

No water come out from the pump	Air pump(have air in tube)	When the pump working, turn on the steam knob, let out appropriate amount of water
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 you are unable to find the fault reason, please contact for the authorized service center; the after-sale service couldn't be provided on the condition that the machine is disassembled by the user himself.



## Technical parameters and accessories list

Product model	Rated voltage	Rated power	Volume	Pressure
TT-CM23	220-240V-50/60Hz	1050W	1.2L	19Bar
Accessories list				
Coffee machine bodyx1 Filterx2 Coffee Spoonx1				



## Espresso Cuisine

Espresso has strong taste and can be said as original coffee. It can also keep its flavor while mixing it with milk or other foods. The typical Espresso cuisine includes the following:

### Cappuccino

The brewing method of Cappuccino is to use the steam tube of an espresso coffee machine to heat a pot of milk to 66 °C and make it produce a layer of dense bubble above the milk. After that, pour the Espresso into the cup, and then the milk. Make the Espresso, milk and milk foam each accounts for 1/3 in the cup and then a cup of coffee in which the upper side is white and lower side is light brown has been complete. Cappuccino can be drunk with sugar, cinnamon or cocoa powder.

### Cafe Latte

The word "Latte" means "milk". It is composed of hot milk and Espresso. Pour a cup of hot milk and Espresso slowly from both sides of the coffee cup at the same time, and the ratio is about 6: 1. (There is only hot milk in the traditional Latte and no foam in it.)

### Espresso Macchiato

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The word "Macchiato" means "contaminated". To make it, you just have to put some of the milk foam on the top of a cup of standard Espresso. Only a small portion of foam needs to be poured on the top of the Espresso, rather than a lot of milk.

### **Latte Macchiato**

Latte Macchiato is a kind of coffee made by pouring coffee into the hot milk. Firstly you need to prepare a cup of hot milk with milk foam and put it in a glass, then pour Espresso into the cup. It can have heavy color in the upper side and light color in the lower side, which is quite nice. Technically, you can pour Espresso from the cup edge. Due to the different coffee declining speed, you can see some beautiful styling changes outside the glass.

### **Cafe Mocha**

Mocha coffee is made of Espresso, hot milk with milk foam and chocolate sauce, etc., each occupies 1/3 in the glass. You can pour the chocolate sauce slowing from the cup edge, and there will appear a waterfall-like shape.

### **Espresso Con Panna**

The orthodox Espresso Con Panna is to put some whipping cream on the top of the Espresso. Now there are a variety of different brewing flavors which are very popular. Some are with a variety kinds of syrups, some are with wine, some with honey, and others with soy milk .....



### **Making methods of fancy coffee**

Any kinds of fancy espresso coffee are made on the basis of Espresso. Adding milk can not only can add some milky aroma for the coffee, but also can create a variety of tastes through making milk, milk foam and cream in different proportions, which provides us with a lot of options. The picture below simply shows us a variety of common proportion of milk in the coffee.



### Taste the coffee

Any coffee machine can not determine the taste of and the flavor of the coffee changes from different kinds of coffee beans. Here we could like to recommend the coffee beans taste classification for you (This information is taken from the Internet and the content is only for reference):

【Sour taste】	Mocha, Hawaii sour coffee, Mexico, Guatemala, Costa Rica highland, Kilimanjaro, Colombia, Zimbabwe, El Salvador, the Western Hemisphere's wet-type advanced new beans.
【Bitter taste】	All kinds of old beans from Java, Medellin, Bogota, Angola, Congo, Uganda
【Sweet taste】	Colombia Mandheling, Venezuela's old bean, Blue Mountains, Kilimanjaro, Mocha, Guatemala, Mexico, Kenya, Santos, Haiti
【Neutral taste】	Brazil, Salvador, lowland Costa Rica, Venezuela, Honduras, Cuba
【Savoury and mellow taste】	Colombia Mandheling, Mocha, Blue Mountain, Guatemala, Costa Rica

Despite of the production place of the coffee bean, baking, grinding and brewing could all be the important elements which affect the taste of coffee. Make a cup of coffee for yourself, taste the leisurely and carefree time carefully and experience the savoury and mellow aftertaste.....

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### **Correct Disposal of this product:**

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

