

 **TurboTronic**
Kitchen Electronics

 **Z ESPRESSO**

Instructions Manual

Coffee Machine



TT-CM24

Rating: 220-240V, 50-60Hz, 800W, Class I, IPX0

Read this booklet thoroughly before using and save it for future reference

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;

Product Safety Instruction and Precautions

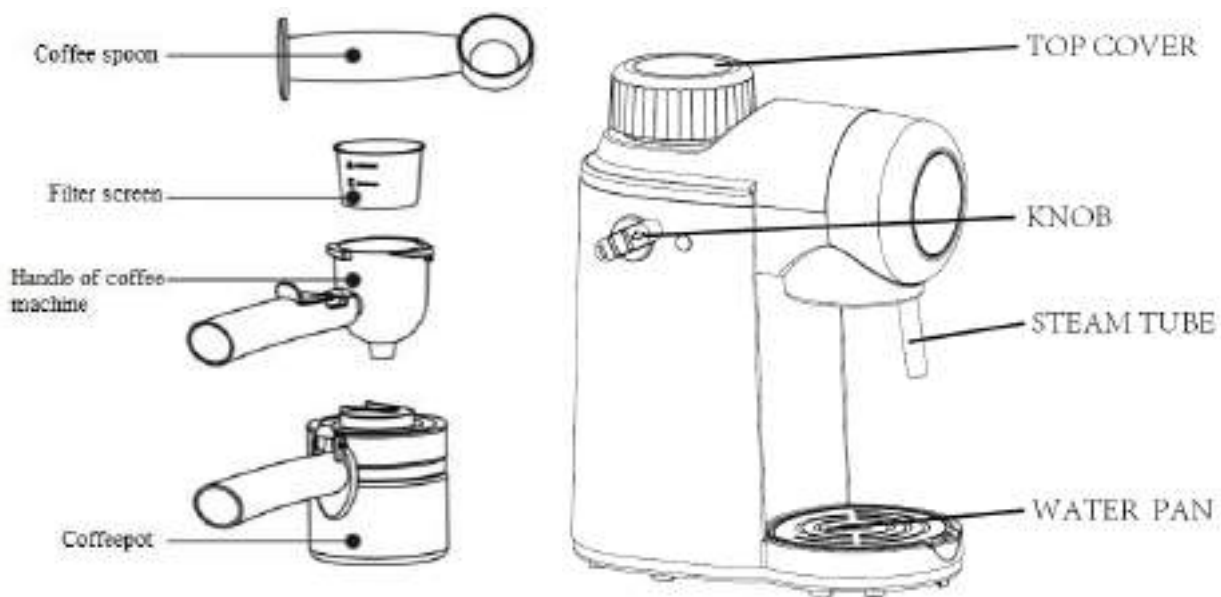
1. Please check whether the voltage is consistent before use.
 2. The coffee machine for use shall be connected to a ground outlet.
 3. Please do not leave the coffee machine when using it, nor let the children or people without self-care ability to get close to the coffee machine.
 4. Please do not put the coffee machine in a HI-HEAT place to avoid damage of the machine.
 5. Please put the coffee machine on a flat surface.
 6. Please do not open the top cover when using the coffee machine.
 7. When cleaning the coffee machine, please have the pressure released before unplug the power cord.
 8. When cleaning the coffee machine, please do not clean the main engine or the power machine with water.
 9. When the product is not in use, please switch the control knob to the position of "RELEASE OFF".
 10. Please contact the authorized service center when there is any faulty of the coffee machine.
 11. This product is only made for home use.
 12. 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.
 13. The 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. 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 less than 8 years.
14. The appliance must not be immersed.

WARNING: The filling aperture must not be opened during use.

Important Notes

- ⊙ Please have the pressure released before open the top cover at any time and make sure that the steam are completely discharged.
- ⊙ Please do not touch the high-temperature components (such as high-pressure steam tube, water outlet, top cover, etc.) when using the coffee machine.
- ⊙ Please do not use this machine continuously: please wait for 3 minutes after using it every time before starting it again.

Name of Product Component



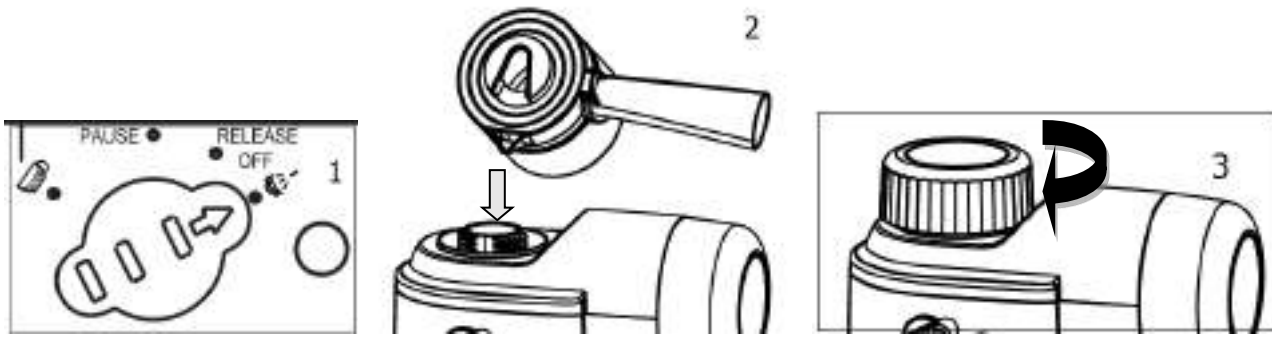
Operating Process

⊙ First-time use

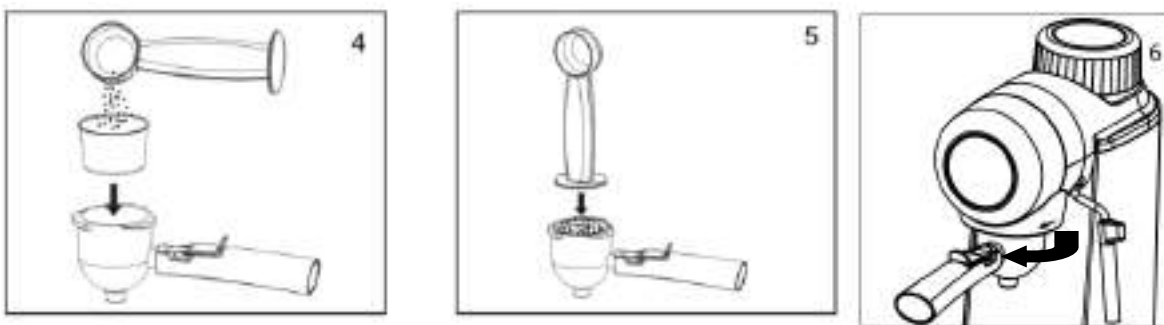
1. Take the coffee machine out from the packing box and check whether the accessories are complete.
2. Please clean all the removable parts.
3. Please clean it with clean water for 2-3 times according to coffee-making process: coffee powder is not necessary for cleaning the coffee machine.

⊙ Making the Italian Espresso Coffee

1. Please switch the control knob to the position of "RELEASE OFF" (as shown in Figure 1).
2. Unscrew the top cover counterclockwise; use standard coffee pot to add the right amount of water (as shown in Figure 2); minimum 2 cups and maximum 4 cups.
3. Screw the top cover of the coffee machine clockwise (as shown in Figure 3)



4. Use the standard coffee spoon to add the right amount of coffee powder (as shown in Figure 4); Use the end of the coffee spoon handle to even the coffee powder out and compress it tightly (as shown in Figure 5)
5. Please make the coffee funnel upward aligning with the "Inserting" position of the coffee machine, and switching it to the "Locking" position according to "→" (as shown in Figure 6)



6. Put the standard coffee pot on the water pan.
7. Switching on the power: switch the control knob to the position of "☕" and the indicator light is on. After about 3 minutes, the coffee is flowing out from the funnel.
8. When the coffee reaches the required amount, please switch the control knob to the "PAUSE" position and the indicator light is off. The machine stops working and the Italian Espresso Coffee making is completed.
9. Switch the control knob to the position of "RELEASE OFF" and discharge the remained pressure.
10. Machine with automatic power off, In case the user forgets to pull out the power plug after coffee making or milk frothing, the coffee machine will automatically power off five minutes later. If you want to make coffee or froth steam again after automatic power off, you must turn the function knob to "PAUSE" or "RELEASE" position , or off/on the power switch to reset and restart using the machine.


WARNING: The coffee machine can not be kept working continuously. If you need to use it again, please wait for 3 minutes after releasing the steam.

☉ Making cappuccino or other fancy coffee

1. 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.
2. Switch the control knob to "RELEASE OFF" position, unscrew the top cover to add the right amount of water, and screw the top cover of the coffee machine.
3. Pour the ice milk into the latte cup. Please use the whole pure milk: cold is better. Because the milk volume will expand 2-3 times after foaming, so please select the appropriate container.
4. Switch the control knob to the position of "☕" and the indicator light is on. After 1 minute, the steam tube

starts to release the steam. When the steam comes out, firstly please spray it to clear away the remaining hot water inside the tube. After seeing the water drops coming out from the tube, switch the knob to the "PAUSE" position.

5. Immerse the top of the steam tube to 1/3 position of the milk , and switch the control knob to the position


of "". 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. Switch the control knob to "PAUSE" position and then remove the latte art cup.

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.

☉ Cleaning

1. After making the milk foam, the steam tube should be cleaned with a piece of damp cloth in time to avoid the remaining milk attaching to the steam tube.

2. After packing the milk foam, switch the control knob to the "" position again and clean the steam mouth in case the steam mouth is blocked by the remaining milk.

3. Switch the control knob to the "RELEASE OFF" position and remove the coffee funnel after the steam is completely discharged. Clean the coffee powder residue.

4. Clean all the removable parts with clean water and make them dry in the air thoroughly.

5. If there is water remaining in the coffee machine, it can be poured out after the steam is discharged completely; it can also be made to flow out of the way from the outlet through the way of making coffee.

6. The coffee machine body part can only be wiped with the damp cloth.

☉ 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 grounds: 1. If the coffee grounds is pulpy, it indicates that the coffee powder is too fine; 2. If the coffee grounds is in the shape of loose sand, it indicates that the coffee powder is too coarse; 3. If the coffee grounds is in cake shape, it indicates that coffee powder is suitable.

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

A: The ratio for the minimum usage amount is: 2 scale coffee powder in the filter screen corresponding to 2 scale water in the coffee pot.

The ratio for the maximum usage amount is: 4scale coffee powder in the filter screen corresponding to 4 scale water in the coffee pot.

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

A: The strength of about 8 pounds (about 3.6 kg) is needed for compressing and evening the coffee powder out by using the hand only.

4. Is it normal that there is steam spilling out from time to time when making coffee?

A: The machine has safety function for manual pressure relief and automatic pressure relief. When the pressure exceeds 5 bar, the machine will automatically relieve the pressure to reach the pressure balance, so as to ensure safe of using of the machine. Hence, this is a normal phenomenon. Besides, if the coffee powder is too fine, there might cause steam spilling out too. Then please replace it with suitable coffee powder.

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

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

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 there is water flowing out from the steam tube when adding water into the water tank?

A: After the amount of water exceeds the standard, the water will flow out from the steam tube.

8. Can the coffee machine be used to make milk foam immediately after making coffee? Is there anything that the user need to pay attention to?

A: The user needs to pay attention to the following when making milk foam after making coffee by the coffee machine: 1. If there is water remaining in the water tank, the knob can be switched directly to the steam position to make the milk foam; 2. If there is no remaining water in the tank, switch the knob to the pressure relief position to have steam pressure relief, and then to add appropriate amount of water again after the pressure relief is completed.

9. 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.

10. 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.

11. 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. For domestic customers, we recommend the whole milk of Nestle brand, then Yili brand and Mengniu brand (Deluxe milk excluded).

12. 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 clip 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).

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 funnel	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 compressed too tightly.	Please compress the coffee power with strength of 8 pounds (about 9kg)
	The seal ring is be of aging.	Please contact the authorized service center.
The coffee handle could not be switched to the lock position.	The coffee powder amount has exceeded the max scale of the funnel.	Decrease the amount of the coffee powder.
	The coffee powder hasn't be added and the handle could not be switched to the right place.	Please contact the authorized service center.
The machine works normally when making coffee but couldn't make the milk foam.	There is no water in the machine.	Add water after releasing the pressure.
	The steam mouth is blocked.	Clean the steam mouth with a clip. Add right amount of vinegar into the water tank.

Technical parameters and accessories list

Product model	Rated voltage	Rated power	Volume	Pressure
TT-CM24	220-240V, 50/60Hz	800W	240ml	3.5 Bar
Accessories list				
Coffee machine body×1 Filter screen×1 Coffee pot×1 Coffee spoon×1 Operating instruction (warranty card)×1				

Espresso

1.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:

2.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, ground cinnamon or cocoa powder.

3.Caffe 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.)

4.Espresso Macchiato

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.

5.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.

6.Caffe 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.

7.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.....



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.