

**COUPLUX**

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Due to continued product improvement, the products illustrated/photographed in this book may vary slightly from the actual product.

Please read through the Instruction manual before use and save for future reference.

**Model No.: CP6300WH**

**COUPLUX**  
**Espresso Machine**

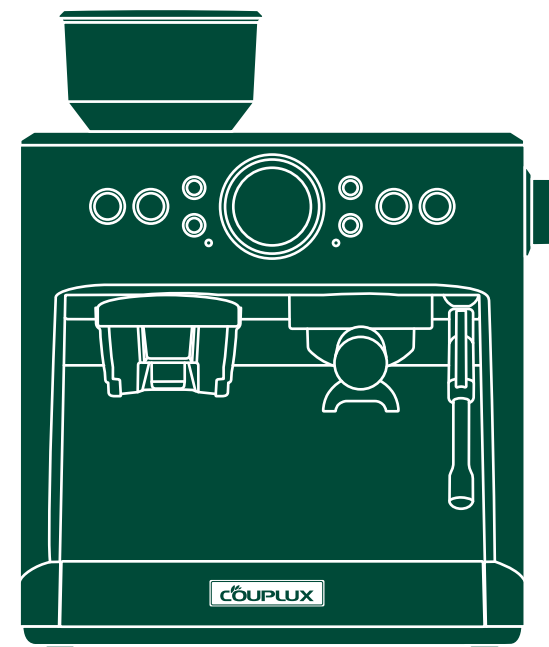
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**COUPLUX**

**CP6300WH**



**Instruction Manual**



# CONTENTS

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01

IMPORTANT  
SAFEGUARDS

02

KNOW YOUR  
COFFEE MAKER

03

OPERATION GUIDE

04

COFFEE MAKING TIPS  
& PREPARATION

05

PROGRAMS SETTING

06

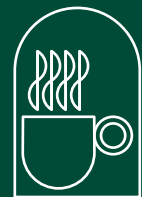
CARE & CLEANING

07

TROUBLESHOOTING

08

COFFEES TO TRY



## Safety Caution

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At COUPLUX we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind.

In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed, including:

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional labels or stickers before using the espresso machine for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the espresso machine.
- Do not place the espresso machine near the edge of a bench or table during operation.
- Ensure the surface is level, clean and free of water and other substances.
- Do not place the espresso machine on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use the espresso machine on metal surfaces, for example, a sink drain board.
- Always ensure the espresso machine is properly assembled before connecting to a power outlet and operating.
- Do not attempt to operate the espresso machine by any method other than those described in this book.
- The espresso machine is not intended to be operated by means of an external timer or separate remote control system.
- We recommend using cold, filtered water. We do not recommend the use of demineralized or distilled water as this may affect the taste of the espresso and how the machine is designed to function. Do not use any other liquid.
- Never use the espresso machine without water in the water tank.
- Ensure the portafilter is firmly inserted and secured into the group head before using the machine.
- Never remove the portafilter during the brewing operation as the machine is under pressure.
- Do not touch hot surfaces. Use handles or knobs. Allow the espresso machine to cool down before moving or cleaning any parts.
- Do not place anything other than cups for warming on top of the espresso machine.
- Do not operate the grinder without the hopper lid in position. Keep fingers, hands, hair, clothing and utensils away from the hopper during operation.

## Safety Caution

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- Always switch off the espresso machine by pressing the POWER button to off and unplug if appliance is to be left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the espresso machine and accessories clean. Follow the cleaning instructions provided in this book.
- Do not use espresso machine attachments other than those provided. The use of accessory attachments not recommended by COUPLUX may result in fire, electric shock or injury to persons.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

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- Fully unwind cord before use.
- Do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
- Do not leave the appliance unattended when in use.
- This appliance should not be used by or near children or individuals with limited abilities without proper guidance or supervision.
- This appliance is recommended for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Recommended to regularly inspect the appliance. Do not use the appliance with damage to the power cord or plug, or appliance becomes damaged in anyway. Immediately cease use and call COUPLUX Consumer Support.
- For any maintenance, call COUPLUX Consumer Support.
- This appliance is equipped with a power cord having a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# KNOW YOUR COFFEE MAKER

## Know Your Coffee Maker

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### **Integrated Conical Burr Grinder**

Stainless steel conical burr maximize ground coffee surface area for a full espresso flavor. Upper burr are removable for cleaning.

### **NTC Temperature Control**

Electronic NTC temperature control increases temperature stability.

### **Thermocoil Heating System**

Integrated spiral instantaneous heating tube and stainless steel water coil effectively control water temperature.

### **Volumetric Control with Flow Meter**

reset 1 & 2 Cup volumes, ensuring precise coffee extraction and also adjustable as per your requirements with Setting Button. You may also choose manual brewing if desired.

### **Adjustable Grind Size**

Bean Hopper comes with locking system and 30-position grind settings from fine to coarse for optimal extraction.

### **Adjustable Pre-set Grinding Time**

Pre-set grinding time for 1 & 2 Cup Button but adjustable as per your requirements with Setting Button. You may also choose manual bean grinding if desired.

### **Automatic & Hands Free Dosing**

Auto stop for hands free dosing directly into the portafilter.

### **15 Bar Professional Pump**

delivers stable pressure to extract dense and smooth coffee crema.

### **Pressure Relief Valve**

Adjust the pressure of coffee extraction and allow making another cup without waiting.

### **Low Pressure Pre-infusion**

Applies low water pressure at the start of the extraction to gently expand grinds for an even extraction.

### **Metal Body**

Solid and firm outer housing protects the machine from damage.

### **Espresso Pressure Gauge**

Monitors espresso extraction pressure.

### **Commercial Style Steam Wand**

Stainless steel 360° swivel-action steam wand for effortless milk texturing.

### **Instant Hot water**

Rotate the Steam/Hot water Dial to the Hot water position for making Americanos and preheating cups.

### **Detachable 2.8 L Water Tank and Drip Tray**

Convenient for cleanup.

### **58 mm Commercial Size Stainless Steel Group Set**

brings you the ultimate experience of being a barista.

## Know Your Coffee Maker



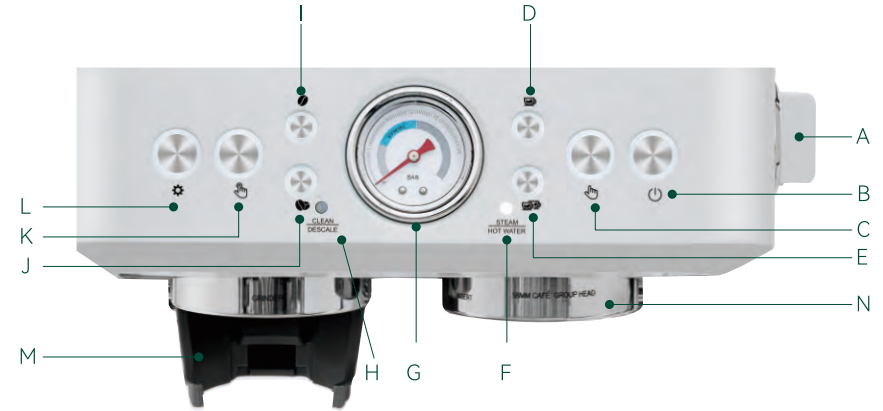
### ACCESSORIES

- |  |                               |  |
|--|-------------------------------|--|
| 1. Water Tank Lid                        | 8. Residue Cleaner            | 15. Removable Drip Tray                          |
| 2. 2.8 L (95 fl.oz) Removable Water Tank | 9. 250 g (8.8 oz) Bean Hopper | 16. 1 CUP Filter Basket                          |
| 3. 58 mm Tamper                          | 10. Upper Burr                | 17. 2 CUP Filter Basket                          |
| 4. Tamper Holder                         | 11. Cleaning Brush No.1       | 18. Commercial 58 mm Stainless Steel Portafilter |
| 5. Cup Warming Area                      | 12. Cleaning Pin              | 19. Dosing Ring                                  |
| 6. Stainless Steel Steam Wand            | 13. Storage tray              | 20. Milk Frothing Pitcher                        |
| 7. Bean Hopper Lid                       | 14. Cleaning Brush No.2       |  |

### Note

- Storage tray is placed at the indicated arrow location. When needed, remove the Drip tray first.
- Please use original accessories.

## Know Your Coffee Maker



- A. Steam/Hot water Dial
- B. POWER button
- C. Manual Coffee Button
- D. 1 Cup Coffee Button
- E. 2 Cup Coffee Button
- F. Steam/Hot water Indicator
- G. Pressure gauge

- H. Descaling Indicator
- I. 1 Cup Grinding & Dosing Button
- J. 2 Cup Grinding & Dosing Button
- K. Manual Grinding & Dosing button
- L. Setting Button
- M. Hands free Grinding Cradle
- N. 58 mm CAFÉ Group Head

### Steam/Hot water Dial Illustration



Steam Position

Standby Position

Hot water Position

# OPERATION GUIDE

## Operation Guide

### Before First Use

- Remove and discard all labeling and packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.
- Check and ensure that all accessories are complete and undamaged. Check the wire and plug for any break before use.
- Clean parts and accessories using warm water and gentle dish washing liquid, then rinse and dry thoroughly. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly.



#### NOTE

- All parts should be cleaned by hand using warm water and gentle dish washing liquid. Do not use abrasive cleansers, pads or cloths which can scratch the surface.
- Do not clean any of the parts or accessories in the dishwasher.
- Do not immerse the outer housing, power cord or power plug in water or any other liquid. Remember to remove the red silicone under the water tank.



### Install Water Tank

- Fill the water tank with clean, cold and preferably filtered water up to the MAX mark. When replacing the water tank, ensure to push down completely to lock into place.

#### NOTE

- Always check the water level before use and replace water daily.
- We recommend using clean, cold and filtered water. We do not recommend the use of de-mineralized or distilled water or any other liquid as this may affect the taste of the espresso and how the machine is designed to function.



### Attach Bean Hopper

- Attach the Upper Burr and rotate it clockwise until resistance is felt.
- Align protrusion of Bean Hopper with red microswitch, gently push the Bean Hopper into place and rotate it clockwise until it is securely inserted.

# Operation Guide

## FIRST USE



### Initial Start Up

- Plug the power cord into a 110/120V power outlet.
- Press the Power Button to switch the machine on. After the machine completes self-check, it will emit a single beep and then start the preheating process. The Power Button indicator will breathe during preheating.
- Once the machine reaches the optimal operating temperature and preheating is complete, all the button indicators on the control panel will illuminate except the descaling light. The machine is now in standby mode.

### NOTE

- Ensure that the Bean Hopper is securely attached and Steam/Hot water Dial is at the Standby position.
- If the water tank is empty during startup, the machine detects no flow signal from the flowmeter within 30 seconds, emits 5 beeps, and all lights flash for a minute. It enters standby mode by pressing any button or after one minute of inactivity.



### Flushing the Machine

Recommended to complete a water flushing operation, without ground coffee, to ensure the machine has been conditioned. When the machine has reached standby mode, follow these steps:

1. Attach the portafilter to the group head without ground coffee. (See 'Inserting the Portafilter', Page 12)
2. Press 2 Cup Coffee Button to run hot water through the group head.
3. Position the steam wand nozzle over the drip tray. Rotate the Steam/Hot water Dial to the Steam position or Hot Water position to run steam through the steam wand for a few seconds. Then rotate it back to the Standby position.
4. Repeat steps 2~3 until the water tank is empty.

### NOTE

Recommended to use a container to collect the hot water and not to touch the hot surface of metal with hands to avoid scald.

### NOTE

New coffee machines could encounter issues with water not coming out or not being pumped due to air blockage in the water pump or water lines. In this case, position the steam wand nozzle over the drip tray and rotate the Steam/Hot water Dial to the Steam position until the air is released and water comes out.



# Operation Guide

## GENERAL OPERATION - GRINDING & DOSING

Confirm that the grinding components are properly installed. Grinding & dosing buttons lights remain illuminated, indicating that the grinder is ready for use and can be operated normally.

### NOTE

- If Bean Hopper is not properly installed, Single cup, Double cup, and Manual dosing buttons lights will flash.
- Add desired weight of coffee beans to the bean hopper. Add the amount of beans needed for the desired amount of coffee grounds. Not recommended to add a large amount of coffee beans at once. (See 'Coffee Beans', page 17)



### Selecting the Filter Size

- Insert either the 1 Cup or 2 Cup filter basket into the portafilter. Use the 1 Cup filter basket when making single cup of coffee, and use the 2 Cup filter basket when making double cups. (See 'Dosage of Filter Baskets', page )

### NOTE

- Ensure the filter basket is completely dry before dosing ground coffee or the flavor of coffee will be affected.



- Place the Dosing Ring on the portafilter and rotate it to lock into place.



### Setting the Grind Size

- Rotate the Bean Hopper in either direction to select Grind Setting with the scales aligning with the selector.
- There are numbered settings on the Bean Hopper. The smaller the number, the finer the grind size. The larger the number, the coarser the grind size.
- Recommend to start at setting 15 and adjust as required.
- Place the portafilter into the grinding cradle.

# Operation Guide



Place the portafilter into the grinding cradle.



### Automatic Dosing

Press the 1 Cup dosing button or 2 Cup dosing button to start the grinder. It will automatically stop when it comes to the preset time. Also it can be stopped by pressing the 1 Cup/2 Cup dosing button again.

- 1 Cup dosing button: Pre-set time 9 seconds, produces approx. 14 grams of ground coffee.
- 2 Cup dosing button: Pre-set time 13 seconds, produces approx. 18 grams of ground coffee.



### Manual Dosing

- Press the Manual dosing button, and the grinder will start working for 1.5 seconds then stop automatically. Applicable for adding a small amount of coffee grounds.
- If you prefer to manually dose, press and hold the Manual dosing button to continue grinding and dosing until the desired amount of ground coffee has been dosed, for a maximum duration of one minute.



### Tapping the Residue Cleaner

After grinding and dosing, tap the Residue Cleaner several times to remove any remaining coffee powder from the outlet, ensuring consistent output. This will prevent mixing with the previously ground coffee during the next use and preserve the coffee's quality and flavor.

# Operation Guide

## GENERAL OPERATION - BREWING



### Tamping the Ground Coffee

- Tap the portafilter several times to collapse and distribute the coffee evenly in the filter basket.
- Tamp down firmly using approx. 30 lbf (13 kgf) of pressure. Maintain consistent pressure during each tamp.
- As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.
- Wipe excess coffee from the rim of the filter basket to ensure a proper seal is achieved in the group head.



### Purging the Group Head

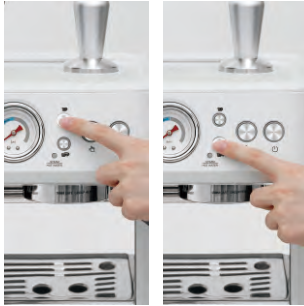
Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the Automatic Mode button. This will purge any ground coffee residue from the group head and stabilize the temperature prior to extraction.



### Inserting the Portafilter

Place the portafilter underneath the group head and align the handle with the **↑ INSERT** position. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.

## Operation Guide



### Automatic Brewing Mode

Press the 1 Cup or 2 Cup Coffee Button once to extract a single or double shot of espresso. The water pump will stop based on the coffee volume measured by the flow meter. The default extraction volume is approx.30 ml for a single cup and approx.60 ml for a double cup.



### Manual Brewing Mode

To manually control the shot volume, press the Manual Coffee button. The extraction will start with a low-pressure pre-infusion phase and then continue at full pressure. Press the button again when it reaches the desired volume of espresso to stop the extraction. This function extracts up to 250 ml of coffee before automatically stopping.

#### NOTE

- The amount of espresso extracted in the cup will vary depending on the type of coffee beans, grind size, grind amount and tamping pressure, etc.

### Pressure Relief

The machine will release pressure automatically after extracting coffee, which takes approx. 2 secs. Please wait until the automatic pressure relief before removing the portafilter.

#### NOTE

- When over-extraction occurs, press the button to stop and wait for the automatic pressure relief before removing the portafilter.
- Never remove the portafilter when the machine is extracting coffee to avoid splashing and danger.
- During coffee extraction, make sure the drip tray is properly installed in place to prevent hot water from flowing out when releasing pressure automatically.

## Operation Guide

### STEAM/HOT WATER FUNCTION



#### Steam

- Pour the refrigerated whole milk into a milk frothing pitcher for later use.
- Position the steam wand nozzle over the drip tray and rotate the Steam/Hot water Dial to the Steam position to release some steam, ensuring steam function is conditioned.
- Then rotate the Steam/Hot water Dial back to the closed position and move the steam wand back to the side by holding the silicone.
- Insert the steam wand nozzle 1~2 cm below the surface of the milk. Rotate the Steam/Hot water Dial to the Steam position to start frothing the milk.
- Once the milk is at the correct temperature (140~149°F or 60~65°C) and the jug is hot to touch, rotate the Steam/Hot water Dial to the off position BEFORE removing the jug.
- Then the milk foam is prepared.



#### NOTE

After milk frothing, position the steam wand nozzle over the drip tray and release some steam again to purge the remaining milk inside of the steam wand. And wipe with clean damp cloth or soft sponge.



#### Hot Water

- In standby mode, place a container under the steam wand to collect hot water.
- Rotate the Steam/Hot water Dial to the Hot water position to deliver hot water. It can be used for making Americanos and pre-heating cups.
- To stop the hot water, rotate the Steam/Hot water Dial to the Standby position.

#### NOTE

Be careful not to be scalded during the process of using steam/hot water function.

### SLEEP & AUTO OFF MODE

The machine automatically switches to SLEEP MODE after 20 minutes.

To re-activate the machine, press the POWER button and the machine will re-enter preheating status.

# COFFEE MAKING TIPS & PREPARATION

## Coffee Making Tips & Preparation

### PRE-HEATING



#### Heating your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Pre-heat your cup(s) by rinsing with hot water from the Group head or Steam wand and place it/them on the cup warming grill.



#### Heating the portafilter and filter basket

A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter and filter basket are pre-heated with hot water before initial use.

#### NOTE

Always wipe the portafilter and filter basket dry before dosing with ground coffee.

### DOSAGE OF FILTER BASKETS



Use the 1 Cup basket when brewing a single cup of coffee and the 2 Cup basket when brewing two cups or a stronger single cup or mug.

The provided filter baskets are designed for:

- 1 Cup basket = approx. 13~14 grams.

If using pre-ground coffee, this is approx. 2 level scoops of the provided coffee scoop.

- 2 Cup basket = approx. 18~19 grams.

If using pre-ground coffee, this is approx. 3 level scoops of the provided coffee scoop.

# Coffee Making Tips & Preparation

## THE GRIND



- If using the integrated grinder to grind coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso.
- If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be **OVER EXTRACTED**, dark in color and bitter in flavor.
- If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER EXTRACTED** and lacking in color and flavor.

## COFFEE BEANS



- Fresh, quality coffee beans will give you the best possible extraction.
- Coffee beans are best consumed between 5–20 days after the 'Roasted On' date. Ideally only grind directly before the extraction to maximize flavor.
- Buy coffee beans in small batches to reduce the storage time.
- Store coffee beans in a cool, dark and dry container. Vacuum seal if possible.







## PRE-INFUSION FUNCTION

The low pressure pre-infusion gradually increases water pressure to gently expand grinds for an even extraction before increasing to full pressure.

- Due to pre-infusion time, the espresso will not start to flow immediately.
- As a guide, the espresso will start to flow after 5 seconds, including 2 secs of pumping low pressure water and 3 secs of pausing, and it should be the consistency of dripping honey.

# Coffee Making Tips & Preparation

## Extraction Guide

CORRECT EXTRACTION	UNDER EXTRACTION	OVER EXTRACTION
 <p><b>Within Espresso Range</b></p>	 <p><b>Under Espresso Range</b></p>	 <p><b>Over Espresso Range</b></p>
		
<ul style="list-style-type: none"> <li>• Flow steady</li> <li>• Crema is golden brown with a fine mousse texture</li> <li>• Espresso is dark brown</li> </ul>	<ul style="list-style-type: none"> <li>• Flow fast like water</li> <li>• Crema is thin and pale</li> <li>• Espresso is pale brown</li> <li>• Tastes bitter/sharp, weak and watery</li> </ul>	<ul style="list-style-type: none"> <li>• Flow drips or not at all</li> <li>• Crema is dark and spotty</li> <li>• Espresso is very dark brown</li> <li>• Tastes bitter and burnt</li> </ul>
<p><b>SOLUTIONS</b></p> <ul style="list-style-type: none"> <li>• GRIND SIZE FINER</li> <li>• INCREASE GRIND AMOUNT</li> <li>• TAMP USING 30 lbf (13 kgf) OF PRESSURE.</li> </ul>	<p><b>SOLUTIONS</b></p> <ul style="list-style-type: none"> <li>• GRIND SIZE COARSER</li> <li>• DECREASE GRIND AMOUNT</li> <li>• TAMP USING 30 lbf (13 kgf) OF PRESSURE.</li> </ul>	<p><b>SOLUTIONS</b></p> <ul style="list-style-type: none"> <li>• GRIND SIZE COARSER</li> <li>• DECREASE GRIND AMOUNT</li> <li>• TAMP USING 30 lbf (13 kgf) OF PRESSURE.</li> </ul>

	GRIND	GRIND DOSE	TAMP
<b>OVER EXTRACTED BITTER • ASTRINGENT</b>	TOO FINE	TOO MUCH	TOO HEAVY
<b>BALANCED</b>	OPTIMUM	13~14 g (1 Cup) 18~19 g (2 Cup)	30 lbf (13 kgf)
<b>UNDER EXTRACTED UNDERDEVELOPED • SOUR</b>	TOO COARSE	TOO LITTLE	TOO LIGHT

### NOTE

A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness. The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

### TEXTURING MILK



There are two phases to texturing milk. The first is stretching the milk to aerate it and the second is swirling the milk to make it silky smooth. These two operations should blend into one.

- Always start with fresh cold whole milk.
- When frothing milk, keep the nozzle just under the surface of the milk until the milk is spinning clockwise, producing a vortex.
- With the milk spinning, slowly lower the jug. This will bring the steam nozzle to the surface of the milk & start to introduce air into the milk. You may have to gently break the surface of the milk with the nozzle to get the milk spinning fast enough.
- Keep the nozzle at or slightly below the surface, continuing to maintain the vortex. Texture the milk until sufficient volume is obtained.
- Lift the jug to lower the nozzle beneath the surface, but keep the vortex of milk spinning. The milk is at the correct erature (140-149°F or 60-65°C) when the jug is hot to touch.
- Turn off Steam Function and clean the steam wand according to the 'Operation Guide', Page 14.
- Hold the jug and tap on the countertop to collapse the bubbles on the surface.
- Swirl the jug to avoid layering of milk and milk foam.
- For well-mixing of milk and milk foam, pour milk slowly down the wall of jug to another jug.
- Pour milk directly into the espresso or create Latte art.
- The key is to work quickly, before the milk begins to separate.

## Programs Setting

This machine has a setting customization feature, allowing users to set the grinding time for single/double cups, coffee flow rate for single/double cups, and extraction temperature. Once in the setting mode, if there is no operation within 1 minute, the machine will exit the mode and return to standby status.



### Setting the grinding time for 1 Cup/2 Cups

1. Press and hold the 1 Cup/2 Cup Grinding & Dosing Button to start grinding after a 2-sec delay until the desired amount of ground coffee is achieved.
  - Indicators for 1 Cup/2 Cup Grinding & Dosing Button and Setting Button will start flashing.
2. Release the button and the machine will emit a beep and save the current grinding time as the default.

#### NOTE

Adjustable grinding time  
for 1 Cup: 5 to 15 seconds; for 2 Cup: 8 to 20 seconds.



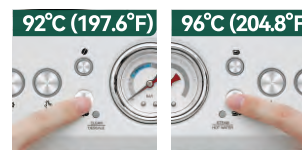
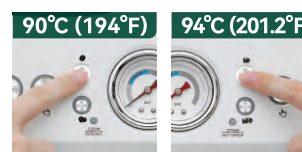
### Setting 1 Cup/2 Cup extraction flow rate:

1. Press and hold the 1 Cup/2 Cup Coffee Button to start extracting coffee after a 2-second delay until the desired amount of coffee is achieved.
  - Indicators for 1 Cup/2 Cup Coffee Button and Setting Button will start flashing.
2. Release the button and the machine will emit a beep and save the current extraction flow rate as the default.

#### NOTE

The maximum adjustable flow rate for 1 Cup is approximately 125 ml, and for 2 Cup is approximately 250 ml.

## Programs Setting



### Customizing extraction temperature:

1. In standby mode, press and hold the Setting Button for 3 secs to enter Setting Mode.
  - Indicator for Setting button and corresponding button of current temperature setting will start flashing.
2. Press the corresponding button once to set the extraction temperature to desired temperature. The indicator of the button will start flashing.
3. Press the Setting Button to return to standby mode.

- 1 Cup Grinding Button corresponds to an extraction temperature of 90°C (194°F),
- 2 Cup Grinding Button corresponds to 92°C (197.6°F),
- 1 Cup Coffee Button corresponds to 94°C (201.2°F),
- 2 Cup Coffee Button corresponds to 96°C (204.8°F).
- Extraction temperature defaults to 92°C (197.6°F).

### Factory Reset:

Press and hold the Setting Button and Power Button for 3 secs to restore all default settings.

- Indicators for all buttons will flash 3 times. The machine will emit a beep sound and return to Standby Mode.

#### NOTE

- Pre-set grinding time:
  - 1 Cup Grinding & Dosing Button 9 seconds
  - 2 Cup Grinding & Dosing Button 13 seconds
- Pre-set extraction volume:
  - 1 Cup Coffee Button 30 ml
  - 2 Cup Coffee Button 60 ml
- Pre-set Extraction temperature 92°C (197.6°F)



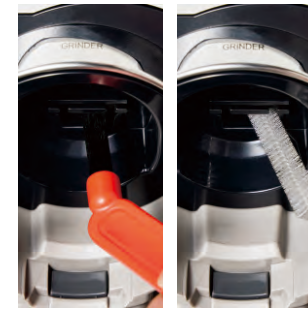
# CLEANING & CARE

## Cleaning & Care

### NOTE

- Before cleaning, unplug the power cord to allow the coffee machine to cool down completely.
- Do not immerse the coffee machine or power cord and plug into water or other liquids.
- All parts should be cleaned by hand using warm water and gentle dish washing liquid.
- Do not use alcohol or solvents or put any parts of the appliance in the dishwasher for cleaning.
- Do not use abrasive cleansers, pads or cloths which can scratch the surface.

## CLEANING THE GRINDER



### Cleaning the Grinder Chute

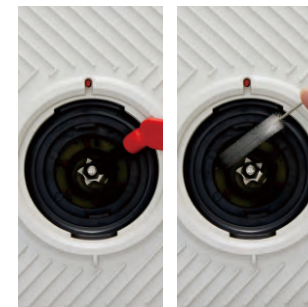
- To ensure optimal performance, regularly clean the grind chute and burrs at least once a week.
- When encountering the following situations, use the provided cleaning brush to clean the grind chute:
  1. When the grind output reduces.
  2. After grinding fine coffee grounds.
  3. When coffee grounds start to scatter outside the designated area.



### Cleaning the Grinder

#### NOTE

Before cleaning the coffee grinder, please ensure that the bean hopper is empty. Press any grind button to confirm that the grinder operates properly and no coffee grounds are dispensed from the chute.



1. Rotate the bean hopper counterclockwise and remove it from the grinder.
2. Turn the internal Upper Burr counterclockwise and remove it. Use the provided cleaning brush to clean the burrs, removing any coffee grounds from the teeth. Please note that the Upper Burr should not be rinsed directly with water.
3. Use the provided cleaning brush to clean the grinder chamber and the chute for the coffee grounds.
4. At this point, do not install the Upper Burr. Reattach the empty bean hopper and press any grind button to run the grinder, allowing it to sweep out any remaining grounds from the chamber. (If not completely clean, please repeat steps 3 and 4.)
5. Remove the bean hopper counterclockwise again, install the Upper Burr, and the cleaning process is complete.

## Cleaning & Care

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### CLEANING THE GROUP HEAD

- The group head interior should be wiped with a damp cloth to remove any ground coffee particles.
- Periodically purge the machine. Press any Automatic Mode button and run a short flow of water to rinse out any residual coffee.

### CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water immediately after each time use to remove all residual coffee oils.
- If any of the holes in the filter basket become blocked, use the provided Cleaning Brush to clear the blocked hole(s)
- If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

### CLEANING THE STEAM WAND



- The steam wand should always be cleaned after texturing milk. With the steam wand nozzle directed over the drip tray, release some steam to clear any remaining milk from inside the steam wand. Then wipe the steam wand with a damp cloth.
- Periodically, remove the nozzle for cleaning. Twist the nozzle out and rinse it with running water, then dry it thoroughly and reattach it.
- If the hole of the steam wand nozzle become blocked, use the provided Cleaning Pin to unblock the hole.

## Cleaning & Care

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### CLEANING THE DRIP TRAY

- The drip tray should be removed, emptied and cleaned at regular interval.
- Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

### CLEANING THE WATER TANK

- Clean the water tank regularly with a damp cloth and gentle dish soap, then rinse it with running water. Repeat several times and fill it with fresh clean water. Place it back in place.

### CLEANING THE OUTER HOUSING & Cup WARMING GRILL

- The outer housing and cup warming grill can be cleaned with a soft, damp cloth. Dry thoroughly with a soft, dry cloth.

## Cleaning & Care

### DESCALING

When the total water usage of the machine reaches 15 liters, the descaling light will flash to remind users to perform a descaling process.



#### Descaling Instructions

It is recommended to descale the machine every 4–6 months or when prompted by the descaling reminder. Recommended to use household coffee machine descaling solution.



#### Descaling Preparation

- Fill the tank with water and descaling solution.  
(Detailed at the instruction of descaling solution you purchased to dilute with water in a certain proportion)
- Inserting Water Tank.
- Placement of Containers.  
Place a 1-liter container under the group head and another 1-liter container under the steam wand.
- Make sure the portafilter is not attached

#### Initiate the descaling program

1. Ensure the machine is in standby mode.
2. Simultaneously press and hold the Program Setting button and the 1 Cup Coffee button.
3. The Power button and the Descaling button will start flashing, while the Steam button will remain lit.
4. The machine will emit a beep sound, indicating that it has entered the descaling mode.

Please follow the subsequent steps to proceed with the descaling process.

## Cleaning & Care



#### Step 1: Descaling

1. Turn the Steam/Hot water Dial to the Steam position.
2. Descaling solution will flow from the group head and steamwand simultaneously.  
(The Descaling light will remain on, while the Steam light will start flashing. The water pump will begin running, and During this process, you may hear different sounds from the water pump, which is normal. This step will last for approximately 2 minutes.)
3. Once completed, the machine will emit a beep sound, indicating the completion of Step 1.  
(The Descaling light will start flashing, the Steam light will flash rapidly)
4. Turn the Dial to the Standby position.  
(The Descaling light will continue flashing, while the Steam light will remain lit.)



#### Step 2: Cleaning Preparation

To eliminate residues of descaling solution, please complete this step within 5 minutes before the descaling cycle automatically exits.

1. Pour out any remaining descaling solution, rinse the water tank with clean water, and refill it with at least 1 liter of fresh water.
2. Discard the water collected in the containers and place them under the group head and steam wand again.



### Step 3: Initiating Cleaning

1. Turn the Steam/Hot water Dial to the Hot Water position.
2. Hot water will flow from the group head and steam wands simultaneously.  
(The descaling light will be illuminated, and the steam light will be flashing. The water pump will begin running and may produce different sounds within 2 minutes. Pump may produce different sounds within 2 minutes.)
3. Once completed, the machine will emit a beep to indicate that this step is finished.  
(The descaling light will turn off, the steam light will be flashing rapidly)
4. Turn the Dial to the Standby position to return to standby mode.
5. Descaling is complete.



## STORING YOUR MACHINE

Before storing, ensure the Steam Knob is at the off state, switch the machine off and remove the plug from the power outlet. Empty the water tank and the drip tray. Ensure the machine is cool, clean and dry. Store upright. Do not place anything on top.

## Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Machine does not heat up. Steam Button light flashes when the machine is turned on.</b>	Steam Knob is not at the off state.	Rotate the Steam Knob to the off state. Machine will commence heating.
<b>Grinder malfunctions.</b>	Bean Hopper is not installed properly or the red microswitch is not activated.	Install the Bean Hopper properly with aligning the protrusion with the red microswitch. The grinding function is disabled, but other functions can still be used.
	The continuous grinding time exceeds 3 minutes within a 6-minute timeframe.	Automatically exit after 6 minutes. The grinding function is disabled, but other functions can still be used.
	Sudden increase in current of over 50% during the grinding process.	Automatically exits and enters standby mode after the alarm is triggered.
<b>Water does not flow from the group head. No hot water.</b>	Air blockage in the water pump or water lines of new machines.	Position the steam wand nozzle over the drip tray and rotate the Steam Knob to the max position until the air is released and water comes out.
	Machine has not reached operating temperature.	Allow time for the machine to reach operating temperature. The Power Button light will stop flashing and all button lights on the control panel will illuminate when ready
	Water tank is empty.	Fill tank.
	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
	Machine needs to be decalcified.	Refer to 'Descaling', page 27
<b>Espresso only drips from the portafilter spouts or not at all.</b>	Coffee is ground too finely.	Use slightly coarser grind. Refer to 'Over Extraction', page 18.
	Too much coffee in the filter basket.	Lower dose of coffee. Refer to 'Over Extraction', page 18. After tamping, Wipe off excess coffee from the rim of filter basket after tamping.
	Coffee tamped too firmly.	Tamp using 30 lbf (13 kgf) of pressure.

## Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
	Water tank is empty.	Fill tank.
	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
<b>Espresso only drips from the portafilter spouts or not at all.</b>	The filter basket may be blocked.	Use the provided Cleaning Brush to clear the blocked hole(s). If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.
	Machine needs to be decalcified.	Refer to 'Descaling', page 27
<b>Espresso runs out too quickly.</b>	Coffee is ground too coarsely.	Use slightly finer grind. Refer to 'Under Extraction', page 18.
	Not enough coffee in the filter basket.	Increase dose of coffee. Refer to 'Under Extraction', page 18. Wipe off excess coffee from the rim of filter basket after tamping.
	Coffee is ground too coarsely.	Tamp using 30 lbf (13 kgf) of pressure.
<b>Espresso runs out around the edge of the portafilter.</b>	Portafilter not inserted in the grouphead correctly.	Ensure portafilter is completely inserted and rotated until resistance is felt.
	There are coffee grounds around the filter basket rim.	Clean excess coffee from the rim of the filter basket to ensure a proper seal in group head.
	Too much coffee in the filter basket.	Lower dose of coffee. Refer to 'Dosage of Filter Baskets', page 16.
	With repeated operations, water temperature increases, leading to vaporization.	Turn off the machine and restart it after it has cooled down.
	The silicone seal surrounding the group head needs to be replaced to ensure the portafilter is properly secured into the group head.	Contact COUPLUX Consumer Support.

## Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>No steam.</b>	Machine has not reached operating temperature.	Allow time for the machine to reach operating temperature. The Steam Button light will flash to indicate the machine is heating to create steam. When the Steam Button light stops flashing the steam wand is ready for use.
	Water tank is empty.	Fill tank.
	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
<b>No steam.</b>	Machine needs to be decalcified.	Refer to 'Descaling', page 27
	Steam wand is blocked.	Refer to 'Cleaning the Steam Wand', page 25.
	STEAM/HOT WATER dial is not in the STEAM position.	Ensure the STEAM/HOT WATER dial is completely rotated to the STEAM position.
<b>No crema.</b>	Coffee tamped too lightly.	Tamp using 30 lbf (13 kgf) of pressure.
	Coffee is ground too coarsely.	Use slightly finer grind. Refer to 'Under Extraction', page 18.
	Coffee beans or pre-ground coffee are not fresh.	If grinding fresh whole coffee beans, use freshly roasted coffee beans with a 'Roasted On' date and consume between 5–20 days after that date. If using pre-ground coffee, use within a week of grinding.
	The filter basket may be blocked.	Use the provided Cleaning Brush to clear the blocked hole(s). If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

## Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Pulsing/pumping sound while extracting espresso or steaming milk.</b>	The machine is carrying out the normal operation of 15 bar Italian pump.	No action required as this is the normal operation of the machine.
	Water tank is empty.	Fill tank.
	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
<b>Water leaking.</b>	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
	The silicone seal surrounding the shower screen needs to be replaced to ensure the portafilter is properly secured into the group head.	Contact COUPLUX Consumer Support.
<b>Machine not working.</b>	The power cord plug is not inserted properly.	Insert the power cord plug properly.
	Thermistor is open circuit or short circuit.	Contact COUPLUX Consumer Support.
	Machine malfunctions.	Contact COUPLUX Consumer Support.
<b>Steam is unable to froth the milk properly.</b>	Steam indicator light is not illuminated.	Steam can only be released once the steam indicator light is constantly illuminated.
	Container is either too large or has an unsuitable shape.	Use a tall and narrow cup or a specialized latte art cup.
	Skimmed milk was used.	Please use whole milk.

# COFFEES TO TRY

## Coffee To Try

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### **CAPPUCCINO**

A popular Italian coffee beverage consisting of equal parts espresso, steamed milk, and milk foam.



### **ESPRESSO**

A concentrated shot of coffee made by forcing pressurized water through finely ground coffee beans.



### **LATTE**

A milky coffee drink made with a shot of espresso and steamed milk, often topped with a small amount of foam.



### **MACCHIATO**

An espresso-based beverage with a small amount of milk or foam added, creating a "stained" appearance.



### **AMERICANO**

A diluted version of espresso made by adding hot water to a shot of espresso.