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› Wonderchef Regenta 19 Bar Espresso Machine User Manual

## Wonderchef Regenta 19 Bar Espresso Machine

# Wonderchef Regenta 19 Bar Espresso Machine User Manual

Model: Regenta 19 Bar Espresso Machine

## 1. INTRODUCTION

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Thank you for choosing the Wonderchef Regenta 19 Bar Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new coffee machine. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: Wonderchef Regenta 19 Bar Espresso Machine. This image displays the complete espresso machine with two cups of coffee and a milk frothing pitcher.

## 2. IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Read all instructions before operating the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
7. The machine is integrated with overheating and over-pressure protection to maximize safety during usage.

8. Use only attachments recommended by the appliance manufacturer.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended household use.

### 3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Wonderchef Regenta Espresso Machine:

Features	Wonderchef Regenta 	VS 	Other Brands 
Wattage	1350 Watts		1100 Watts
Bar Pressure	19 Bar		15 Bar
Warranty	2 Year		1 Year
Water Tank Capacity	1800 ml		1500 ml
Demo	Demo at Home by Barista-trained Executive		Online Only

  



Image 3.1: Detailed view of the espresso machine with labeled parts.

1. Control Panel with Light Indicator
2. Analog Temperature Dial
3. Detachable Water Tank
4. Knob to Release Steam

5. Built-in Steamer Spout for Frothing/Heating Milk
6. Two Drip Outlets
7. Anti-slip Base for Firm Grip
8. Removable Drip Tray
9. Aluminum Alloy Porta Filter



Image 3.2: The espresso machine showing its compact dimensions (26 cm width, 19 cm depth, 28 cm height).

## 4. BEFORE FIRST USE

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Before using your espresso machine for the first time, follow these steps:

1. **Unpacking:** Carefully remove all packaging materials and ensure all parts are present.
2. **Cleaning:** Wash the detachable water tank, porta filter, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Filling the Water Tank:** Fill the detachable water tank with fresh, cold water up to the MAX level. Place it back securely.
4. **Priming the Machine:**
  - Ensure the steam knob is closed.

- Place a cup under the coffee outlets.
- Plug in the machine and turn it on. The indicator lights will illuminate.
- Once the temperature dial indicates readiness (green light), turn the brew knob to the coffee position to allow water to flow through. Let it run for about 30 seconds to flush the system.
- Turn the brew knob off.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Making Espresso

Follow these steps to brew a perfect espresso:

1. **Prepare the Porta Filter:** Ensure the metal porta filter is clean and dry. Add finely ground coffee powder to the filter.
2. **Tamp the Coffee:** Gently tamp the coffee grounds evenly. Do not over-tamp.
3. **Attach Porta Filter:** Securely attach the porta filter to the brewing head by twisting it firmly to the right.
4. **Place Cups:** Position one or two espresso cups under the drip outlets.
5. **Brew:** Once the machine is heated (green light on the control panel and temperature dial indicates optimal temperature), turn the brew knob to the coffee position.
6. **Monitor Extraction:** The 19-bar pump pressure will extract rich, crema-topped espresso shots. Stop the flow when the desired volume is reached by turning the brew knob off.



Image 5.1: The metal porta filter, designed for fine-grind coffee powder, ensuring consistent coffee extraction.



Image 5.2: Illustration of the 19 Bar Pressure Technology, which extracts optimum flavor and aroma from coffee.



Image 5.3: The classic analog temperature dial for precise temperature control during brewing.

## 5.2. Frothing Milk

Use the built-in steamer spout to create frothy milk for cappuccinos and lattes:

1. **Prepare Milk:** Fill a frothing jug one-third full with cold milk (whole, skimmed, or plant-based).
2. **Heat the Steamer:** Turn the steam knob to the steam position. Wait for the machine to heat up and produce steam.
3. **Froth Milk:** Dip the steam wand just under the surface of the milk. Open the steam valve and create a swirling motion. Froth until the milk volume nearly doubles and reaches the desired temperature.

4. **Clean Steamer:** Immediately after frothing, wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly release steam to clear any internal blockages.

# Choose Your Milk Type



**Whole Milk**  
Creamy Texture, Rich Froth

**Skimmed Milk**  
Light, Airy Froth

**Plant-Based** (Soy, Almond, Oat)  
Delicate Froth, Unique Flavour



**Froth like a pro:**

- Fill one-third of your frothing jug with milk
- Dip the steam wand just under the top layer
- Open steam valve and create a swirling motion
- Froth until milk volume nearly doubles



Image 5.4: Guide to choosing milk types for frothing and detailed instructions on how to froth milk using the steam wand.



Image 5.5: The special steamer spout designed to add froth to beverages.

Your browser does not support the video tag.

Video 5.1: A demonstration of frothing milk using the steam wand of the Wonderchef Regenta Espresso Machine. The video shows the steam wand immersed in a pitcher of milk, creating foam.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

### 6.1. Daily Cleaning

- **Porta Filter:** After each use, remove the porta filter, discard coffee grounds, and rinse thoroughly under running water.
- **Drip Tray:** Empty and clean the removable drip tray daily.
- **Water Tank:** Empty any remaining water from the tank and refill with fresh water daily. Clean the tank periodically.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly activate the steam function to clear any milk residue from inside the wand.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

### 6.2. Descaling

Descaling should be performed monthly or as needed, depending on water hardness, to remove mineral buildup.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlets and steam wand.
4. Run half of the solution through the coffee outlets.

5. Run the remaining half of the solution through the steam wand.
6. Rinse the water tank and refill with fresh water. Run several tanks of fresh water through both the coffee outlets and steam wand to thoroughly rinse the machine.

## 7. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; coffee too finely ground or over-tamped; clogged filter.	Fill water tank; prime the machine; use coarser grind or less pressure; clean porta filter.
Weak coffee	Insufficient coffee grounds; coffee too coarsely ground; brewing too quickly.	Increase coffee amount; use finer grind; ensure proper tamping.
No steam from wand	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand; wait for steam indicator to light up.
Water leaks from machine	Water tank not seated correctly; porta filter not properly attached; seal issues.	Re-seat water tank; re-attach porta filter firmly; contact customer support if problem persists.

## 8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Wonderchef
Model Name	Regenta
Item Model Number	63154819
Coffee Maker Type	Espresso Machine
Bar Pressure	19 Bar
Wattage	1350 Watts
Water Tank Capacity	1800 Milliliters
Product Dimensions (D x W x H)	17D x 25.5W x 29H Centimeters
Item Weight	3.6 Kilograms
Material	Stainless Steel
Included Components	1 Coffee Maker
Special Feature	Removable Tank, Water Filter
Operation Mode	Manual

Feature	Specification
Coffee Input Type	Ground Coffee

## 9. WARRANTY AND CUSTOMER SUPPORT

Your Wonderchef Regenta Espresso Machine is covered by a reliable warranty and supported by dedicated customer service.

### 9.1. Warranty Information

The product comes with a **2-year warranty**. Wonderchef products are designed with Italian aesthetics and adhere to German Quality Standards. Terms and conditions apply. Please retain your purchase receipt for warranty claims.



Image 9.1: Information regarding the 2-year on-site warranty provided by Wonderchef.

### 9.2. Customer Support

For any queries, service requests, or assistance, please contact Wonderchef customer support:

- **Quick Resolution:** 48-hour resolution time.
- **Toll-Free Number:** 1860 266 0788
- **Mobile:** 7070 59 59 59
- **Email:** [care@wonderchef.in](mailto:care@wonderchef.in)
- **Service Network:** Across 20,000+ Pincodes with Authorized Service Agents.
- **Operating Hours:** Monday-Saturday, 9 am to 6 pm.



Image 9.2: Map illustrating Wonderchef's Pan-India Doorstep Service network and contact details.