

Swan SEM8B

Swan SEM8B 1100W 15 Bar Espresso and Coffee Maker User Manual

Model: SEM8B

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Swan SEM8B 1100W 15 Bar Espresso and Coffee Maker. Please read this manual thoroughly before first use and retain it for future reference.

The Swan SEM8B is designed to brew high-quality espresso and froth milk for various coffee beverages. It features a 15-bar pressure pump, a die-casting aluminum alloy boiler, and a 1.5-liter detachable water tank.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- 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.
- Do not use appliance for other than intended use.

- Exercise extreme caution when dispensing hot steam.
- This appliance is equipped with overheating and overpressure protection for your safety.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Swan SEM8B Espresso and Coffee Maker.



Figure 1: Front view of the Swan SEM8B Espresso and Coffee Maker, showing the main unit with two espresso cups placed on the drip tray.

1. **Water Tank:** Detachable, transparent 1.5L capacity for easy monitoring and refilling.
2. **Control Panel:** Includes On/Off switch, indicator lights for power, heating, coffee, and steam, and a temperature dial.
3. **Temperature Dial:** Displays the current brewing temperature.
4. **Portafilter:** Holds the ground coffee. Comes with 1-cup and 2-cup dual stainless steel filters.
5. **Steam Wand:** For frothing milk and dispensing hot water.
6. **Steam Knob:** Adjusts the steam output for frothing.
7. **Drip Tray:** Detachable for easy cleaning, collects excess liquids.
8. **Cup Warming Plate:** Located on top of the machine to keep cups warm.



Figure 2: Detail of the control panel, highlighting the temperature gauge and the indicator lights for coffee and steam functions.



Figure 3: Close-up view of the adjustable steam knob, used to control the frothing function.

4. SETUP

4.1 Unpacking and Initial Placement

1. Carefully remove all packaging materials from the appliance.
2. Place the coffee maker on a stable, flat, heat-resistant surface, away from water sources and heat.
3. Ensure there is adequate space around the unit for ventilation and operation.

4.2 First Use and Priming

1. Fill the detachable water tank with fresh, cold water up to the MAX level.
2. Ensure the water tank is securely placed in its position.
3. Plug the appliance into a grounded electrical outlet.
4. Press the On/Off button. The power indicator light will illuminate.
5. Place a cup under the portafilter outlet (without coffee) and another under the steam wand.
6. Turn the steam knob to release hot water through the steam wand for approximately 30 seconds to prime the pump and flush the system. Close the steam knob.
7. Press the coffee button to dispense water through the portafilter for approximately 30 seconds.
8. Repeat this process 2-3 times to ensure the system is clean and primed.
9. The machine is now ready for use.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Preheat:** Ensure the water tank is filled. Turn on the machine. Wait for the heating indicator light to turn solid, indicating the machine has reached optimal brewing temperature.
2. **Prepare Portafilter:** Insert the desired filter (1-cup or 2-cup) into the portafilter. Add finely ground espresso coffee. For a single shot, use approximately 7g; for a double shot, use 14g. Tamp the coffee firmly and evenly.
3. **Attach Portafilter:** Align the portafilter with the group head and twist it firmly to the right until it is securely locked.
4. **Place Cups:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
5. **Brew Espresso:** Press the coffee button. Hot water will begin to flow through the coffee. Monitor the temperature dial to ensure optimal brewing. Stop the flow by pressing the coffee button again once the desired volume of espresso is reached (typically 25-30ml per shot).
6. **Remove Portafilter:** Carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.



Figure 4: Espresso being extracted into two glass cups, demonstrating the brewing process.

5.2 Frothing Milk

1. **Prepare for Steam:** After brewing espresso, wait for the steam indicator light to illuminate, indicating the machine has reached steaming temperature.
2. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
3. **Position Steam Wand:** Immerse the tip of the steam wand just below the surface of the milk.
4. **Start Frothing:** Slowly turn the steam knob counter-clockwise to release steam. Move the pitcher up and down gently to incorporate air and create foam.
5. **Monitor Temperature:** Continue frothing until the milk reaches the desired temperature and texture. The pitcher will become hot to the touch.
6. **Stop Steam:** Turn the steam knob clockwise to stop the steam. Remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to purge any milk from inside the wand.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your coffee maker.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the detachable drip tray after each use or when the indicator floats up.
- **Portafilter and Filters:** Remove used coffee grounds and rinse the portafilter and filter baskets under warm water.
- **Steam Wand:** As mentioned in the operating instructions, wipe and purge the steam wand immediately after frothing milk.
- **Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.

6.2 Water Tank Cleaning

The water tank should be rinsed regularly with fresh water. For thorough cleaning, it can be washed with mild detergent and warm water, then rinsed completely.

6.3 Descaling

Mineral deposits from water can build up over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for coffee machines and follow the product's instructions. Always rinse the machine thoroughly with several cycles of fresh water after descaling.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; clogged filter.	Fill water tank; prime the machine (Section 4.2); clean portafilter and filter.
Coffee is too weak or watery.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee quantity; tamp more firmly.
Coffee flows too slowly or not at all.	Coffee grounds too fine; too much coffee; portafilter clogged; machine needs descaling.	Use coarser grind; reduce coffee quantity; clean portafilter; descale the machine (Section 6.3).
No steam from the steam wand.	Steam wand clogged; machine not at steaming temperature.	Clean steam wand (Section 5.2); wait for steam indicator light to illuminate.
Machine leaks water.	Water tank not seated correctly; drip tray full.	Ensure water tank is properly inserted; empty drip tray.

8. SPECIFICATIONS

- **Model:** SEM8B
- **Power:** 1100W
- **Pressure Pump:** 15 Bar
- **Water Tank Capacity:** 1.5 Liters (detachable)

- **Boiler Type:** Die-casting aluminum alloy
- **Filters:** 1-cup and 2-cup dual stainless steel
- **Special Features:** High-pressure frothing function, Temperature dial, Overheating and overpressure protection, Detachable drip tray.
- **Material:** Aluminum
- **Dimensions:** Approximately 28D x 34W x 28H cm
- **Item Weight:** Approximately 4.06 kg

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. For technical support or service inquiries, please contact Swan customer service through their official website or the contact details provided with your product packaging.