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› [CAFELFFE](#) /

› [CAFELFFE Espresso Machine with Grinder and Dual Boilers - Instruction Manual](#)

CAFELFFE Espresso Machine with Grinder and Dual Boilers (Grey)

CAFELFFE Espresso Machine with Grinder and Dual Boilers

Model: Espresso Machine with Grinder and Dual Boilers (Grey)

INTRODUCTION

Thank you for choosing the CAFELFFE Espresso Machine with Grinder and Dual Boilers. This all-in-one espresso machine is designed for both commercial and home use, offering a premium coffee experience. It features dual heating systems and dual pumps, allowing simultaneous preparation of coffee and milk foam. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your machine.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the power supply matches the specifications: 220-240V, 50Hz/60Hz. **Note: Incorrect frequency (e.g., 50Hz machine on a 60Hz supply) may cause malfunction.**
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Always unplug the machine from the power outlet before cleaning or when not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Place the machine on a stable, level, heat-resistant surface, away from hot surfaces or open flames.
- Exercise caution when handling hot surfaces and steam.

PRODUCT OVERVIEW

The CAFELFFE Espresso Machine integrates a grinder, dual boilers, and dual water pumps for efficient coffee preparation. Key components include:

- Integrated Coffee Grinder (250g bean box capacity)
- 58mm Commercial Portafilter

- Dual Boilers and Dual Water Pumps
- 2.5 Liter Removable Water Tank
- Independent Hot Water Outlet
- LED Digital Display for temperature and grinding time
- Pressure Gauge
- Top Warm Cup Area
- Pull-Out Water Pan (Drip Tray)



Image: The CAFELFFE Espresso Machine, showcasing its dual boiler and dual water pump system, 20 Bar high pressure, and low pressure pre-soaking function.

SETUP

1. Unpacking

- Carefully remove all packaging materials and ensure all components are present.
- Retain packaging for future transport or storage.

2. Placement

- Place the machine on a flat, stable, and dry surface.
- Ensure adequate ventilation around the machine.
- Keep away from direct sunlight, heat sources, and moisture.

3. Water Tank Filling

- Remove the 2.5-liter water tank from the back of the machine.
- Fill the tank with fresh, cold, filtered water up to the MAX line.
- Replace the water tank securely.

4. Initial Cleaning Cycle

- Before first use, run a cleaning cycle without coffee to flush the system.
- Follow the instructions in the 'Operating Instructions' section for dispensing hot water.

OPERATING INSTRUCTIONS

1. Grinding Coffee

- Fill the bean box with fresh coffee beans (capacity 250g).
- Adjust the grind size using the dial on the machine (Fine for espresso, Coarse for other methods).
- Place the portafilter under the grinder outlet and press the grind button. The built-in grinder can produce over 25 cups from a full bean box.

2. Brewing Espresso

- Tamp the ground coffee in the 58mm portafilter evenly.
- Lock the portafilter into the brew head.
- Select single or double shot. The machine features 20 Bar high pressure and pre-infusion for optimal extraction.
- The integrated PID+NTC dual temperature control system allows customization of extraction temperature from 88°C to 96°C. Use the LED digital display to set your preferred temperature.

CUSTOMIZED EXTRACTION TEMPERATURE

⊖ Single -2°C (min. 88°C)

⊕ Single +2°C (max. 96°C)

HOT!
Hot Extraction Temperature (°C)

96 (L5)

94 (L4)

Default

92 (L3)

90 (L2)

88 (L1)



LED DIGITAL DISPLAY

Display grinding time and extraction temperature



PRESSURE GAUGE

Monitor the perfect pressure



Image: LED digital display showing customized extraction temperature settings (88°C - 96°C) and the pressure gauge for monitoring brewing.

3. Steaming Milk

- Position a milk frothing pitcher under the steam wand.
- Turn the steam knob to activate the steam. The dual boiler system allows simultaneous coffee brewing and milk frothing.
- Steam milk to your desired texture and temperature.

4. Hot Water Dispensing

- The machine features an independent hot water outlet.
- Place a cup under the hot water spout and press the dedicated button to dispense hot water for Americanos or tea, preventing flavor mixing.

SPECIALLY DESIGN INDEPENDENT HOT WATER OUTLET

Americano and tea with one touch



Image: Close-up view of the independent hot water outlet, designed for making Americano or tea without cross-contamination.

MAINTENANCE

Regular cleaning and maintenance are crucial for the performance and lifespan of your espresso machine.

1. Daily Cleaning

- Empty and clean the drip tray and water pan after each use.
- Wipe down the steam wand immediately after frothing milk with a damp cloth.
- Rinse the portafilter and filter baskets under hot water.
- Wipe the exterior of the machine with a soft, damp cloth.

2. Automatic Cleaning and Descaling

The CAFELFFE Espresso Machine features automatic self-cleaning, descaling, and pressure relief functions. The machine will remind you to perform these tasks at appropriate intervals for healthier brewing and optimal performance.

- **Automatic Pressure Relief:** This function operates regularly to maintain system integrity.

- **Automatic Pressure Relief (Weekly Cleaning):** The machine will prompt for a weekly cleaning cycle. Follow the on-screen instructions.
- **Automatic Descaling (Half-Month Descaling):** The machine will indicate when descaling is required (approximately every two weeks). Use a suitable descaling solution and follow the machine's prompts.

INTELLIGENT PRESSURE RELIEF & CLEANING WITH ONE TOUCH



Image: Illustration of the intelligent pressure relief and cleaning functions, including automatic pressure relief, weekly cleaning, and half-month descaling.

3. Water Tank Cleaning

- Periodically remove and clean the water tank with mild detergent and rinse thoroughly.

TROUBLESHOOTING

If you encounter issues, refer to the table below for common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Machine does not turn on or operate fully.	Power cord not plugged in; incorrect power frequency.	Ensure power cord is securely plugged in. Verify power supply matches 220-240V, 50Hz/60Hz.
No coffee dispenses.	Water tank empty; clogged portafilter; machine needs descaling.	Fill water tank. Clean portafilter and filter basket. Perform descaling cycle.
Coffee is too weak or too strong.	Incorrect grind size; incorrect coffee dose; extraction temperature.	Adjust grind size. Adjust coffee amount in portafilter. Customize extraction temperature (88-96°C).
Milk not frothing properly.	Steam wand clogged; insufficient steam pressure; milk type/temperature.	Clean steam wand. Ensure machine is at steaming temperature. Use cold, fresh milk.
Water leaking from machine.	Water tank not seated correctly; drip tray full; seal issue.	Ensure water tank is properly seated. Empty drip tray. Contact support if leak persists.

SPECIFICATIONS

Feature	Detail
Brand	CAFELFFE
Color	Grey
Product Dimensions (D x W x H)	41.9 x 34.3 x 40.3 cm
Water Tank Capacity	2.5 Liters
Power / Electrical Power	2200 Watts
Material	Stainless Steel
Special Features	Programmable, Built-in coffee grinder, Automatic cleaning function
Item Weight	17.31 Kilograms
Coffee Maker Type	Espresso Machine
Style	Modern
Specific Uses	Espresso, Cappuccino, Mocha
Recommended Uses	Home, Office, Small Cafe, Hotel

WARRANTY AND SUPPORT

This CAFELFFE Espresso Machine comes with a **two-year product warranty** from the date of purchase. This warranty covers manufacturing defects and issues arising from normal use.

For warranty claims, technical support, or any questions regarding your machine, please contact CAFELFFE customer service through your retailer or the official CAFELFFE website. Please have your purchase receipt and product model

information ready when contacting support.