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› [Plum Chef 20 Bar Professional Compact Espresso Machine \(Model 6870##\) Instruction Manual](#)

Plum chef 6870##

Plum Chef 20 Bar Professional Compact Espresso Machine (Model 6870##) Instruction Manual

Your Guide to Perfect Coffee

1. INTRODUCTION

Thank you for choosing the Plum Chef 20 Bar Professional Compact Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.



Figure 1: Plum Chef 20 Bar Professional Compact Espresso Machine

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, and/or injury, basic safety precautions should always be followed:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, 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 personal injury.

- 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.
- Use extreme caution when disposing of hot steam.
- This appliance is for household use only.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition:

- Espresso Machine (Plum Chef Model 6870##)
- Instruction Manual
- Porta-filter
- 1-Cup Filter Basket
- 2-Cup Filter Basket
- ESE Pod Filter Basket
- Measuring Scoop / Tamper

4. PRODUCT OVERVIEW

Familiarize yourself with the main components of your espresso machine:

- **Control Panel:** Features intuitive buttons for power, single shot, double shot, and steam functions.
 - **Water Tank:** Detachable 54oz (1.6L) transparent tank for easy refilling and monitoring water levels.
 - **Porta-filter:** Holds the filter baskets for ground coffee or ESE pods.
 - **Steam Wand:** Rotatable wand for frothing milk.
 - **Drip Tray:** Removable for easy cleaning and accommodates various cup sizes.
 - **Cup Warmer:** Top heating plate to preheat your cups.
 - **Pressure Gauge:** Monitors the 20 bar professional pump pressure during extraction.
-

Standard Size

Suitable for home & office use



Figure 2: Machine Dimensions (11"D x 12"W x 10"H)

Brew Various Coffee



Figure 3: Cup Warming Plate

5. SETUP

1. **Unpack and Place:** Remove all packaging materials. Place the machine on a stable, flat, heat-resistant surface. Ensure adequate ventilation around the unit. The machine features suction cups on its base for stability.
2. **Fill Water Tank:** Remove the water tank from the back of the machine. Ensure the silicone cap at the bottom of the tank is removed before filling. Fill the tank with fresh, cold water up to the MAX line. Reattach the tank securely.
3. **Initial Rinse (Priming):** Before first use, perform an initial rinse to clean the internal components. Fill the water tank, place a large container under the porta-filter and steam wand. Turn on the machine. Once heated, run water through the coffee dispenser and steam wand until the tank is empty.

Video 1: Demonstrating water tank filling and initial machine operation.

6. OPERATING INSTRUCTIONS

6.1 Preparing and Brewing Espresso

1. **Preheat:** Turn on the machine using the power button. Allow it to heat up until the indicator lights are solid.
2. **Prepare Coffee:** Choose the 1-Cup or 2-Cup filter basket and place it into the porta-filter. Add your desired amount of finely ground coffee. Use the included tamper to press the coffee grounds firmly and evenly. For ESE pods, use the dedicated ESE pod filter basket.
3. **Insert Porta-filter:** Attach the porta-filter to the brew head by aligning it and twisting it firmly to the right until it locks into place.
4. **Place Cup(s):** Place your espresso cup(s) on the drip tray directly under the porta-filter spouts. For taller cups, the drip tray can be removed.

5. **Brew Espresso:** Press the single cup or double cup button on the control panel. The machine will automatically dispense the correct amount of espresso.

20 BAR Pressure System

Stable extraction makes espresso more fragrant and rich increment



**20 bar professional
Italian pump**



Figure 4: 20 Bar Professional Pump for optimal extraction.

Pre-infusion Function

Improve extraction rate and enrich the taste of coffee

20 Bar
ULKA Pump

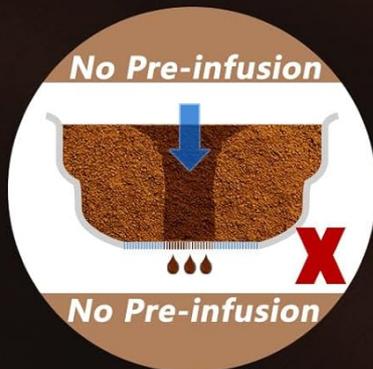
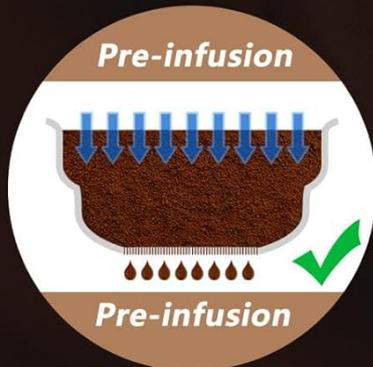


Figure 5: Pre-infusion function improves extraction rate and enriches coffee taste.

6.2 Using the Milk Frother

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Activate Steam:** Turn the steam control knob to the steam position. Wait for the steam indicator light to become solid, indicating it's ready.
3. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the steam knob to release steam. Move the pitcher up and down gently to create microfoam. Continue until desired texture and temperature are reached.
4. **Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly release steam into an empty cup to clear any internal residue.

Powerful Steam Wand

To create the latte art



Figure 6: Powerful Steam Wand for creating latte art and enhancing flavor.

Video 2: Demonstrating espresso brewing and milk frothing.



Figure 7: Enjoy various espresso-based drinks.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your espresso machine.

- **Drip Tray:** Empty and clean the drip tray regularly. It is removable for easy access.
- **Water Tank:** Clean the water tank periodically with mild detergent and rinse thoroughly.
- **Filter Baskets & Porta-filter:** After each use, remove and rinse the filter basket and porta-filter under running water.
- **Steam Wand:** As mentioned in operation, clean immediately after use to prevent milk buildup.
- **Descaling:** Depending on water hardness, descale the machine every 2-3 months using a commercial descaling solution or a mixture of white vinegar and water. Follow the descaling solution's instructions.



REMOVABLE WATER TANK

The 1.6L water tank is removable for easy to refill and reattach, and the water level is visible.

Figure 8: Removable water tank for easy refilling and cleaning.

8. TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; Clogged filter; Machine not heated	Fill water tank; Clean filter; Wait for indicator lights to be solid
Weak espresso	Coffee too coarse; Not enough coffee; Insufficient tamping	Use finer grind; Add more coffee; Tamp firmly
No steam from wand	Steam function not activated; Wand clogged	Activate steam function and wait for heating; Clean steam wand
Water leaking	Water tank not seated correctly; Drip tray full	Re-seat water tank; Empty drip tray

9. SPECIFICATIONS

- **Brand:** Plum Chef
- **Model Name:** 6870##
- **Product Dimensions:** 11"D x 12"W x 10"H
- **Color:** Silver and Black
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Semi-Automatic
- **Pressure:** 20 Bar Professional Pump

- **Water Tank Capacity:** 54 oz (1.6 Liters)
- **Coffee Input Type:** Coffee Pods, Ground Coffee
- **Special Features:** Cup Warmer, Milk Frother, Removable Tank
- **UPC:** 753791967020

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official Plum Chef website. Keep your purchase receipt as proof of purchase.