

ACONEE PHO_13FTMM3J

ACONEE Espresso Coffee Maker with Grinder and Milk Frother (Model PHO_13FTMM3J) - Instruction Manual

Model: PHO_13FTMM3J

1. INTRODUCTION

Thank you for choosing the ACONEE Espresso Coffee Maker with Grinder and Milk Frother. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions thoroughly before first use and retain for future reference.

This professional-grade machine is designed to deliver rich, aromatic espresso and perfectly frothed milk, allowing you to craft a variety of coffee beverages in the comfort of your home.

2. PRODUCT OVERVIEW

The ACONEE Espresso Coffee Maker combines a powerful 20-bar pump, an integrated conical burr grinder, and a robust steam wand into a single, elegant stainless steel unit. Key features include:

- **Superior Espresso Extraction:** Professional 20-bar pump and powerful motor for top-quality extraction. Built-in pressure gauge for precise adjustments.
- **Precision Grinding:** Integrated conical burr grinder with 30 adjustable settings to maximize flavor and aroma.
- **Masterful Milk Frothing:** Robust steam wand for creating creamy microfoam for lattes and cappuccinos.
- **High-Quality Design:** Crafted from brushed stainless steel for durability and aesthetic appeal.
- **User-Friendly Operation:** Clear control panel for easy selection of single or double shots, and intuitive steam or hot water adjustments.



Image: The ACONEE Espresso Coffee Maker, showcasing its sleek stainless steel design and integrated components.

3. COMPONENTS

Your ACONEE Espresso Coffee Maker comes with the following components:

1. 58mm Sieve Handle (Portafilter)
2. 1-Cup Coffee Filter Basket
3. 2-Cup Coffee Filter Basket
4. Milk Pitcher
5. Cleaning Brush
6. Tamper
7. Cleaning Needle

- 8. Removable Water Tank (2.8L)
- 9. Grinding Bucket (250g capacity)

- 1** 58mm Sieve Handle
- 2** 1-Cup Coffee Filter
- 3** 2-Cup Coffee Filter
- 4** Milk Pitcher
- 5** Cleaning Brush
- 6** Tamper
- 7** Cleaning Needle
- 8** Removable water tank 2.8L



Image: An exploded view of the espresso machine with its various parts labeled for easy identification.

4. SETUP

Before first use, ensure all packaging materials are removed and the machine is placed on a stable, level surface.

4.1 Water Tank Installation and Filling

The 2.8L water tank is detachable for easy filling and cleaning. Remove the tank from the back of the machine, fill it with fresh, cold water, and securely place it back into position.



Image: Close-up of the detachable 2.8L water tank and the 58mm portafilter.

4.2 Coffee Bean Hopper

Open the lid of the grinding bucket and load up to 250g of fresh coffee beans. Ensure the lid is securely closed after filling.



Top Cup Holder



2.8L

Removable water tank

250g
Grinding Bucket



Removable tray

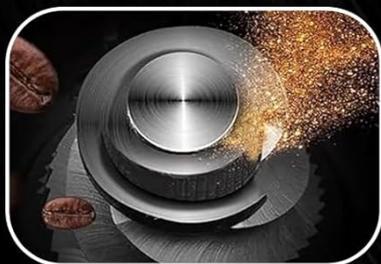
Image: Overview of the coffee bean hopper, removable water tank, and drip tray.

5. OPERATION

5.1 Grinding Coffee Beans

The integrated conical burr grinder offers 30 adjustable settings. Rotate the dial on the bean hopper to select your desired grind size. For espresso, a finer grind (lower numbers) is generally preferred for slower extraction, while a coarser grind (higher numbers) is suitable for faster extraction methods.

Maximize Extract the Flavor of Coffee Beans



Tapered Burr Grinding



Adjustable Extraction Thickness



Image: Detail of the grinding settings dial and the pressure gauge on the machine's control panel.

5.2 Brewing Espresso

1. Insert the appropriate filter basket (1-cup or 2-cup) into the portafilter.
2. Place the portafilter under the grinder outlet and press the grind button (single or double bean icon) to dispense freshly ground coffee.
3. Use the tamper to press the coffee grounds firmly and evenly into the filter basket.
4. Securely attach the portafilter to the brew head.
5. Place your cup(s) under the portafilter spouts.
6. Press the single or double shot button (single or double cup icon) to begin brewing. Monitor the pressure gauge to ensure optimal extraction (typically in the red range).

Easy-to-Use Control System

Enjoy a cup of delicious coffee in a short time



Image: The user-friendly control panel with illuminated buttons for various functions.

20 BAR

Professional extraction



Precision pressure gauge



Pre-soaking function



Image: Espresso being extracted from the machine, showing the rich crema.

5.3 Milk Frothing

Use the steam wand to create creamy microfoam for your milk-based beverages.

1. Fill the provided milk pitcher with cold milk (dairy or non-dairy).
2. Turn the steam/hot water dial to the steam setting. Wait for the steam light to indicate readiness.
3. Submerge the steam wand tip just below the surface of the milk.
4. Open the steam valve fully. Angle the pitcher to create a swirling motion, incorporating air for microfoam.
5. Once the desired texture and temperature are reached, close the steam valve and remove the pitcher.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue buildup.

Show Different Coffee Arts More Accurately



Rich and Fine Milk Foam



Effortless Coffee Latte Art

Image: A close-up of the steam wand in action, frothing milk in a pitcher.

5.4 Step-by-Step Brewing Guide

6 Steps To Get Delicious Coffee



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1. Add water and beans
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2. Press the ON/OFF switch to preheat
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3. Adjust the scale, adjusting as required
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4. Add coffee grounds to the filter and tamp
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5. Choose single or double cup
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6. Waiting for a moment espresso is done

Image: A visual guide illustrating six steps to prepare coffee with the machine, from adding water and beans to enjoying espresso.

5.5 Instructional Videos

Video: A demonstration titled "How to make a good cup of coffee?" showing the process of using the espresso machine to brew coffee and froth milk.
(Duration: 0:38)

Video: An instructional video titled "How to use an espresso machine with a grinder" demonstrating the steps for grinding beans and brewing espresso.
(Duration: 0:39)

6. MAINTENANCE

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

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge the steam wand briefly to clear any milk residue from the nozzle.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Descaling

The machine features a 'CLEAN DESCALE' indicator. When this light illuminates, it's time to descale your machine. Descaling removes mineral buildup, which can affect performance and taste. Refer to the full product manual for detailed descaling instructions using a suitable descaling solution.

6.3 Grinder Cleaning

Periodically clean the burr grinder to prevent buildup of coffee oils and particles. Remove the bean hopper and use the provided cleaning brush to clear any residue. Consult the full manual for detailed instructions on disassembling and cleaning the burrs.

7. TROUBLESHOOTING

If you encounter any issues with your ACONEE Espresso Coffee Maker, please refer to the following common troubleshooting tips:

- **No Coffee Dispensed:** Check if the water tank is filled and correctly seated. Ensure the portafilter is properly locked into the brew head. Verify that the coffee beans are loaded in the hopper and the grind setting is appropriate.
- **Weak Espresso / Too Fast Extraction:** The grind might be too coarse, or the coffee grounds might not be tamped firmly enough. Adjust the grind setting to a finer level and ensure proper tamping pressure.
- **Bitter Espresso / Too Slow Extraction:** The grind might be too fine, or the coffee grounds might be tamped too firmly. Adjust the grind setting to a coarser level and reduce tamping pressure.
- **No Steam from Wand:** Ensure the machine has preheated sufficiently and the steam function is activated. Check if the steam wand nozzle is clogged; use the cleaning needle to clear it.
- **Machine Not Turning On:** Verify that the power cord is securely plugged into a working electrical outlet.

For more complex issues or if the problem persists, please contact ACONEE customer support.

8. SPECIFICATIONS

Brand	ACONEE
Model Name	PHO_13FTMM3J
Capacity	2.8 Liters (Water Tank)
Color	Silver
Product Dimensions	12.5"D x 12.5"W x 14.75"H
Item Weight	28.96 Pounds
Material	Stainless Steel
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Special Feature	Milk Frother, Integrated Grinder
Filter Type	Reusable

9. WARRANTY AND SUPPORT

Your ACONEE Espresso Coffee Maker is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions. For technical support, replacement parts, or any inquiries, please contact ACONEE customer service through the retailer where the product was purchased or visit the official ACONEE website.