

**KA3090**

# DSP KA3090 Espresso Coffee Machine User Manual

Model: KA3090

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the DSP KA3090 Espresso Coffee Machine. Retain this manual for future reference.

- Always ensure the machine is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the machine, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children.
- Do not operate the machine with a damaged cord or plug. Contact qualified service personnel for repair.
- Use only cold, fresh water in the water tank.
- Avoid contact with hot surfaces, such as the steam wand and cup warming plate, during and immediately after operation.
- This appliance is for household use only. Do not use outdoors.
- Ensure the machine is placed on a stable, level surface away from heat sources.

## 2. PRODUCT OVERVIEW AND COMPONENTS

The DSP KA3090 Espresso Coffee Machine is designed to deliver quality espresso and frothed milk. Familiarize yourself with its parts before operation.



**Image:** The DSP KA3090 Espresso Coffee Machine, showcasing its sleek design and compact size suitable for a kitchen countertop.

## 2.1 Key Features:

- **850W Power:** Ensures efficient brewing and optimal flavor extraction.
- **15-Bar Italian ULKA Pump:** Provides ideal pressure for rich espresso with a smooth crema.
- **1.8L Detachable Water Tank:** Large capacity for multiple servings, easy to refill and clean.
- **Stainless Steel Housing:** Durable construction with a modern aesthetic.
- **Electronic Controls:** User-friendly interface for precise operation.
- **Overpressure Protection:** Enhances safety and extends machine lifespan.
- **Detachable Frothing Nozzle & Drip Tray:** Simplifies cleaning and maintenance.
- **Cup Warming Plate:** Keeps cups warm to maintain coffee temperature.



**Image:** Visual representation of the machine's core specifications: 15 Bar pump pressure, 850 Watts power, and 1.8 Liter water tank capacity.

## 2.2 Component Identification:

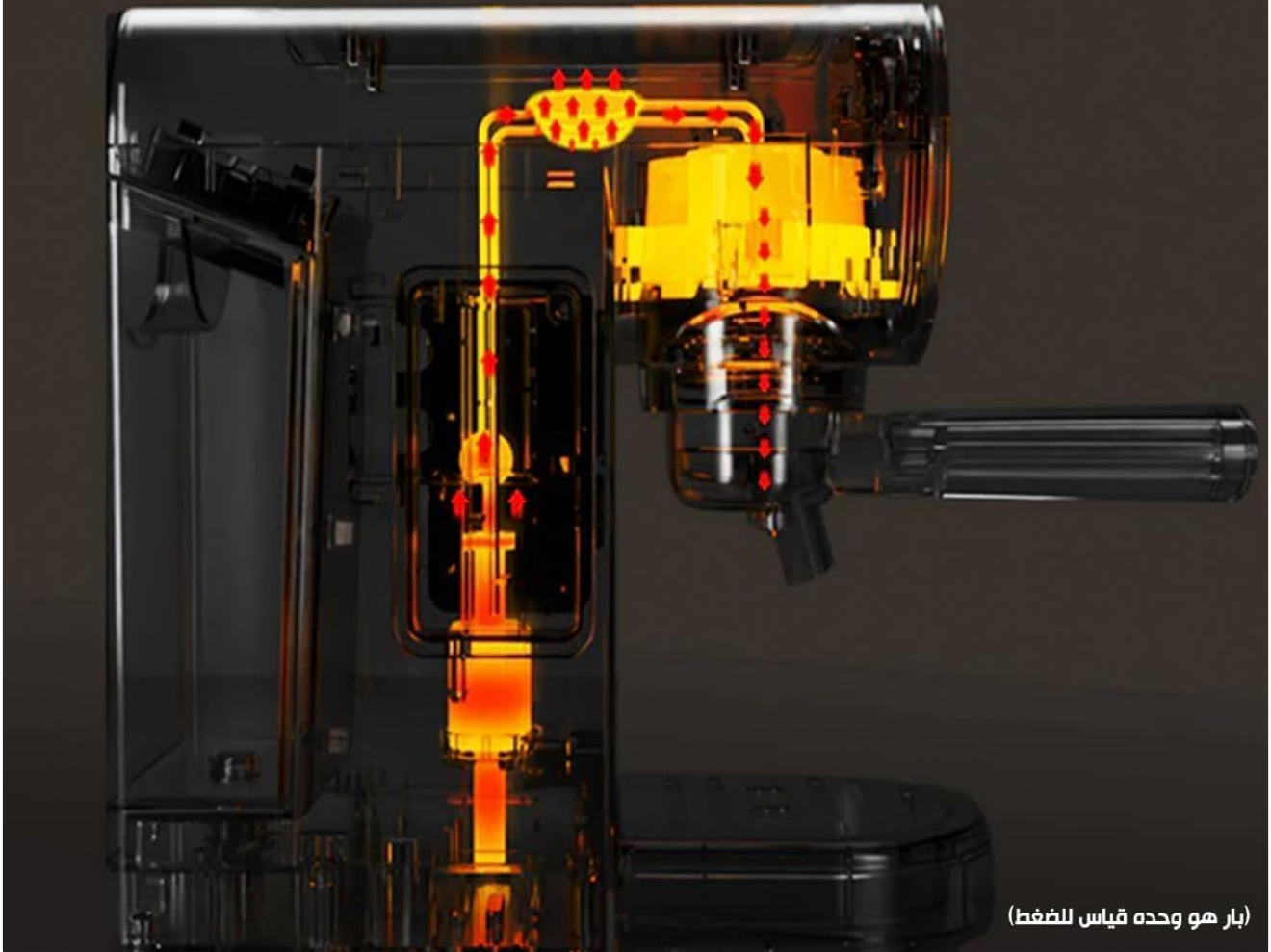


**Image:** Overview of the DSP KA3090 Espresso Coffee Machine, highlighting key components such as the control buttons (Power, Coffee, Steam), steam wand, detachable water tank, and removable drip tray.

- **Control Panel:** Buttons for Power On/Off, Coffee Brewing, and Steam Function.
- **Portafilter:** Holds ground coffee for brewing.
- **Brewing Head:** Where the portafilter attaches.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Steam Control Knob:** Regulates steam output.
- **Water Tank:** Removable 1.8L tank for fresh water.
- **Drip Tray:** Collects excess water and coffee drips, removable for cleaning.
- **Cup Warming Plate:** Top surface to pre-heat espresso cups.



# مضخة بالضغط العالي 15 بار



(بار هو وحدة قياس للضغط)

**Image:** An internal diagram illustrating the high-pressure 15 BAR pump system, showing the water flow path for optimal espresso extraction.

## 3. SETUP AND FIRST USE

### 3.1 Unpacking and Placement

1. Carefully remove all packaging materials from the machine.
2. Place the machine on a dry, stable, and level surface. Ensure adequate ventilation around the unit.
3. Wipe the exterior of the machine with a damp cloth.

### 3.2 Filling the Water Tank

1. Remove the 1.8L detachable water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Do not exceed the MAX line.
3. Place the water tank back into its position, ensuring it is securely seated.

### 3.3 Priming the Machine (First Use)

Before making coffee, the machine must be primed to fill the internal system with water and remove any air.

1. Ensure the water tank is filled.
2. Plug the machine into a grounded power outlet.
3. Place a large cup or container under the steam wand and another under the coffee outlet.
4. Turn on the machine using the power button. The indicator lights will illuminate.
5. Turn the steam knob to the open position to release steam/hot water until water flows continuously. Close the steam knob.
6. Press the coffee button to run water through the coffee outlet until water flows continuously. Press again to stop.
7. The machine is now primed and ready for use.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Making Espresso

1. Ensure the machine is primed and heated. The coffee indicator light should be steady.
2. Using the measuring spoon, add ground coffee to the portafilter. For a single shot, use one level scoop; for a double shot, use two.
3. Tamp the coffee grounds firmly and evenly using the tamper end of the measuring spoon. Ensure the surface is level.
4. Wipe any excess coffee from the rim of the portafilter.
5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
6. Place one or two espresso cups on the drip tray under the portafilter spouts.
7. Press the coffee button. The machine will begin brewing espresso.
8. Press the coffee button again to stop the flow once the desired volume is reached.
9. Carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.



**Image:** Step-by-step guide on how to prepare the portafilter, including adding coffee grounds, tamping, and securing it to the machine for brewing.

## 4.2 Frothing Milk

Use the steam wand to create frothed milk for cappuccinos and lattes.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Press the steam button. Wait for the steam indicator light to illuminate steadily, indicating the machine has reached steaming temperature.
3. Position the steam wand just below the surface of the milk.
4. Slowly turn the steam control knob to release steam. Lower the pitcher slightly to introduce air for frothing, then submerge the wand deeper to heat the milk.
5. Continue until the milk reaches the desired temperature and froth consistency. Be careful not to overheat the milk.
6. Turn off the steam control knob and remove the pitcher.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any milk from the nozzle.



**Image:** The DSP KA3090 Espresso Coffee Machine alongside a freshly brewed cup of espresso, ready to be enjoyed.

## 5. CLEANING AND MAINTENANCE

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Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

### 5.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the removable drip tray after each use or when the water level indicator is visible.
- **Portafilter and Filter Basket:** Remove spent coffee grounds and rinse the portafilter and filter basket under warm water.
- **Steam Wand:** As mentioned in section 4.2, wipe and purge the steam wand immediately after frothing milk.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

### 5.2 Descaling

Mineral deposits can build up over time, affecting machine performance. Descale your machine every 2-3 months,



or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions. Pour it into the water tank.
2. Place a large container under the coffee outlet and another under the steam wand.
3. Turn on the machine. Run about half of the descaling solution through the coffee outlet by pressing the coffee button.
4. Open the steam knob and run the remaining solution through the steam wand.
5. Turn off the machine and let it sit for 15-20 minutes.
6. Empty and rinse the water tank thoroughly. Fill it with fresh water.
7. Repeat steps 3-5 with fresh water to rinse the machine completely.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; clogged filter.	Fill water tank; prime the machine; use coarser grind or lighter tamp; clean filter basket.
Coffee brews too slowly or drips.	Coffee too finely ground or tamped too hard; machine needs descaling.	Use coarser grind or lighter tamp; descale the machine.
Coffee brews too quickly or is watery.	Coffee too coarsely ground or not enough coffee; not tamped enough.	Use finer grind or more coffee; tamp more firmly.
No steam from wand.	Steam button not pressed; steam wand clogged; machine not at steaming temperature.	Press steam button and wait for light; clean steam wand nozzle; allow machine to heat up.
Machine leaks water.	Water tank not seated correctly; drip tray full; portafilter not attached securely.	Reseat water tank; empty drip tray; reattach portafilter firmly.

## 7. TECHNICAL SPECIFICATIONS

Specification	Detail
Model	KA3090
Brand	Generic
Power / Wattage	850 Watts
Pump Pressure	15 Bar (Italian ULKA Pump)
Water Tank Capacity	1.8 Liters (Detachable)
Material	Stainless Steel Housing

Specification	Detail
Product Dimensions (L x W x H)	30 x 15 x 20 cm
Special Features	Detachable Frothing Nozzle, Removable Drip Tray, Cup Warming Plate, Overpressure Protection, Electronic Controls
Coffee Maker Type	Semi-Automatic Espresso Machine

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact the retailer where the product was purchased. Keep your proof of purchase for any warranty claims.

If you encounter issues not covered in the troubleshooting section, please contact customer service for assistance.