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› Westinghouse 220 Volts Espresso Maker With Milk Frother -20 Bars-1200 Watts-Touch Control-Bundle 220-240 Volts (Not For Use In USA)

## Dynastar WKCMA612

# Westinghouse 220V Espresso Maker with Milk Frother - Instruction Manual

Model: WKCMA612

## 1. INTRODUCTION

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This instruction manual provides detailed information on the safe operation, maintenance, and troubleshooting of your Westinghouse 220V Espresso Maker with Milk Frother. Please read this manual thoroughly before first use and keep it for future reference.

This espresso maker is designed for home and office use, delivering barista-quality espresso with ease. It operates on 220-240V electrical systems and is not compatible with North American outlets (USA, Canada).

## 2. IMPORTANT SAFETY INSTRUCTIONS

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- Read all instructions before using the appliance.
- Ensure the voltage rating of the appliance matches your local power supply (220-240V).
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when the 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.
- Extreme caution must be used when moving an appliance containing hot liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

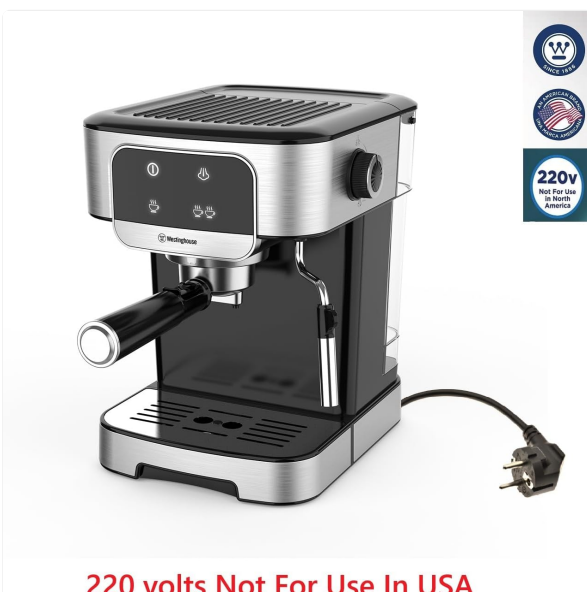
### 3. PRODUCT COMPONENTS

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Familiarize yourself with the parts of your espresso maker:



**Figure 3.1:** Espresso Maker and Packaging. This image shows the Westinghouse espresso maker alongside its retail packaging, highlighting its compact design and key features.



**220 volts Not For Use In USA**

**Figure 3.2:** Front view of the Espresso Maker. This image emphasizes the 220V operation and the European-style plug, indicating it is not for use in North America.



**Figure 3.3:** Side view of the Espresso Maker. This view clearly shows the removable 1.8L water tank on the right side of the appliance.



**Figure 3.4:** Detached Water Tank and Drip Tray. This image displays the 1.8L water tank and the removable drip tray, essential for easy cleaning and refilling.



**Figure 3.5:** Portafilter and Accessories. This image shows the portafilter with a double-cup spitter, a single filter basket, and a coffee scoop/tamper, which are included accessories.



**Figure 3.6:** Espresso Maker in Operation. This image shows the espresso maker dispensing two shots of espresso into glasses, demonstrating its dual-cup brewing capability.

- **Control Panel:** Touch-sensitive buttons for power, single shot, double shot, and steam.
- **Water Tank:** Removable 1.8L capacity tank for water.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Basket:** Inserted into the portafilter, available for single or double shots.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid and removable for cleaning.
- **Steam Control Knob:** Adjusts steam intensity for frothing.

## 4. SETUP AND FIRST USE

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### 4.1 Unpacking

- Carefully remove all packaging materials.
- Check that all components are present and undamaged. Refer to Section 3: Product Components.
- Keep packaging for future storage or transport.

### 4.2 Initial Cleaning

- Wash the water tank, portafilter, filter basket, and drip tray with warm, soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the machine with a damp cloth.
- Do not immerse the main unit in water.

### 4.3 Priming the Machine

Before first use, or if the machine has not been used for a long time, it needs to be primed to fill the internal system with water.

1. Fill the water tank with fresh, cold water up to the MAX line.
2. Place a large cup or container under the portafilter and steam wand.
3. Plug the machine into a suitable 220-240V power outlet.
4. Press the Power button ( ) on the control panel. The machine will begin to heat up.
5. Once heated (indicator light solid), press the Double Shot button (☺☺) to run water through the brewing head until water flows out.
6. Turn the steam control knob to the steam position (☷) and let water/steam flow through the steam wand for 15-20 seconds.
7. Turn the steam control knob back to the off position.
8. The machine is now primed and ready for use.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Making Espresso

1. Ensure the water tank is filled with fresh, cold water.
2. Select the appropriate filter basket (single or double) and place it into the portafilter.
3. Add finely ground espresso coffee to the filter basket. For a single shot, use approximately 7-10g; for a double shot, use 14-20g.
4. Lightly tamp the coffee grounds evenly. Do not over-tamp.
5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
6. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. Press the Power button ( ) to turn on the machine. Wait for the machine to heat up (indicator light will become solid).
8. Press the Single Shot button (☺) for one shot or the Double Shot button (☺☺) for two shots. The machine will automatically stop when the desired volume is reached.
9. Once brewing is complete, carefully remove the portafilter. Be cautious as it will be hot.
10. Discard the used coffee grounds and rinse the portafilter and filter basket.

### 5.2 Frothing Milk

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Ensure the machine is powered on and heated.
3. Press the Steam button (☷) on the control panel. Wait for the steam indicator light to become solid, indicating the machine is ready for steaming.
4. Position the steam wand just below the surface of the milk in the pitcher.
5. Slowly turn the Steam Control Knob to release steam.
6. Lower the pitcher slightly to introduce air into the milk, creating foam. Move the pitcher up and down gently.
7. Once the milk has reached the desired temperature and consistency (approximately 60-70°C or 140-160°F), turn the Steam Control Knob off.
8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
9. Purge the steam wand by briefly turning the steam control knob on again to clear any remaining milk.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning ensures optimal performance and extends the life of your espresso maker.

### 6.1 Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove the portafilter, discard grounds, and rinse thoroughly under running water.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Steam Wand:** Wipe immediately after frothing milk. Purge steam to clear any internal residue.
- **Exterior:** Wipe the machine's exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

## 6.2 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.

1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the brewing head and steam wand.
4. Turn on the machine and allow it to heat up.
5. Run half of the descaling solution through the brewing head by pressing the double shot button multiple times.
6. Turn the steam control knob to the steam position and run the remaining solution through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Empty the water tank and rinse it thoroughly.
9. Fill the water tank with fresh, clean water.
10. Run several full tanks of clean water through both the brewing head and steam wand to rinse out any remaining descaling solution.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet faulty; machine faulty.	Check power cord connection; try another outlet; contact customer support.
No water flow.	Water tank empty; machine not primed; pump airlocked; clogged.	Fill water tank; prime the machine (Section 4.3); descale the machine (Section 6.2).
Espresso brews too slowly or not at all.	Coffee grounds too fine or over-tamped; machine needs descaling.	Use coarser grind or less pressure when tamping; descale the machine (Section 6.2).
Espresso brews too quickly or is watery.	Coffee grounds too coarse or under-filled; insufficient tamping.	Use finer grind; ensure proper coffee quantity; tamp more firmly.
Steam wand not producing steam.	Steam button not pressed; steam wand clogged; machine not hot enough.	Press steam button and wait for indicator; clean steam wand; allow machine to fully heat.
Leaking from machine.	Water tank not seated correctly; drip tray full; seal issue.	Ensure water tank is properly seated; empty drip tray; contact customer support if persistent.

## 8. SPECIFICATIONS

Feature	Detail
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Feature	Detail
Model Name	Espresso Maker (WKCMA612)
Brand	Dynastar (Westinghouse)
Voltage	220-240 Volts
Power	1200 Watts
Pump Pressure	20 Bars
Water Tank Capacity	1.8 Liters
Product Dimensions	10"D x 9"W x 11"H
Item Weight	6 pounds
Operation Mode	Semi-Automatic
Special Features	Automatic Pause & Serve, Single/Double Shot Selector, Portafilter With Double Cup Spitter, Built-in Milk Frother, Steam Control

## 9. WARRANTY AND SUPPORT

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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. Please have your model number (WKCMA612) and purchase date ready when contacting support.

This product is designed for international use (220-240V) and is not intended for use in North America (USA, Canada).