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Plum chef KFJ-6870

Plum chef KFJ-6870 20 Bar Professional Espresso Machine User Manual

Model: KFJ-6870

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Plum chef KFJ-6870 20 Bar Professional Espresso Machine. Please read this manual thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning.
- Keep hands and cords away from hot surfaces and steam.
- This appliance is for household use only.
- Do not operate the machine with a damaged cord or plug.
- Children should be supervised to ensure they do not play with the appliance.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your espresso machine:

- Main Unit (with control panel and brew head)
- Porta-filter

- Single Shot Filter Basket
- Double Shot Filter Basket
- ESE Pod Filter Basket
- Measuring Scoop/Tamper
- Removable Water Tank (54 oz / 1.6L capacity)
- Drip Tray and Grate
- Steam Wand
- Cup Warming Plate



Image: The Plum chef KFJ-6870 espresso machine, showing the main unit, porta-filter, and two cups of espresso.

Powerful Steam Wand

High pressure and adjustable angle foam dispenser for faster foam forming



Heat up 40 seconds



Easy to make latte



Turn milk into a silky smooth foam



Removable tube for clean



Image: Rear view of the espresso machine highlighting the removable water tank and drip tray components.

SETUP

1. Unboxing and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the water tank, porta-filter, filter baskets, measuring scoop, and drip tray with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

2. Filling the Water Tank

- Remove the 54 oz (1.6L) water tank from the back of the machine.
- Fill the tank with fresh, cold water up to the MAX line.

- Replace the water tank securely into its position. Ensure it is properly seated to prevent leaks.

REMOVABLE WATER TANK

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



Image: The espresso machine on a kitchen counter, showing the transparent removable water tank at the back.

3. Initial Prime (First Use)

- Plug the machine into a grounded electrical outlet.
- Place a large cup under the brew head and steam wand.
- Turn on the machine using the power button.
- Allow the machine to heat up (indicator light will stop flashing).
- Run a cycle of hot water through the brew head without coffee.
- Open the steam knob to release steam for 15-20 seconds to prime the pump. Close the steam knob.

OPERATING INSTRUCTIONS

1. Preheating Cups

Place your espresso cups on the cup warming plate located on top of the machine. This helps maintain coffee temperature and flavor.



Image: Close-up of the top heating plate with two cups, illustrating the cup preheating function.

2. Brewing Espresso

1. Prepare the Porta-filter:

- For ground coffee: Insert the desired filter basket (single or double shot) into the porta-filter. Fill with finely ground espresso coffee using the measuring scoop. Tamp firmly and evenly.
- For ESE pods: Insert the ESE pod filter basket. Place one ESE pod into the basket.

2. **Attach Porta-filter:** Align the porta-filter with the brew head and twist firmly to the right until it is securely locked.

3. **Place Cup(s):** Position your preheated cup(s) under the porta-filter spouts.

4. **Start Brewing:** Press the single or double shot button on the control panel. The machine will automatically brew the espresso and stop.

20 Bar Pump Pressure Makes Strong and Stable Steam for Milk Frother

High Temperature Steamer, Fast Heating

PlumChef

Plum-Tastic Coffee Moments
Start With Plum Chef.



Image: The espresso machine with a hand frothing milk using the steam wand, emphasizing the 20 bar pump pressure.

E.S.E POD One ESE Pod at a Time

Two sustainable systems



Image: The espresso machine illustrating the use of an ESE pod, highlighting its simplicity and consistency.

3. Milk Frothing

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the steam button on the control panel. Wait for the steam indicator light to illuminate steadily, indicating the machine is ready for steaming.
3. Position the steam wand just below the surface of the milk.
4. Turn the steam control knob to release steam. Move the pitcher up and down to create microfoam.
5. Once desired foam consistency and temperature are reached, turn off the steam control knob and remove the pitcher.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

Enjoy Various Espresso Ways Daily

20 Bar Stable Pressure Extraction for Home Use



Image: The espresso machine displayed with examples of different coffee beverages like Espresso, Latte, Mocha, and Cappuccino.

MAINTENANCE AND CLEANING

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

Daily Cleaning

- **Porta-filter and Filter Baskets:** After each use, remove the porta-filter, discard coffee grounds, and rinse thoroughly under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge steam briefly to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Exterior:** Wipe the stainless steel casing with a soft, damp cloth.

Weekly Cleaning

- **Water Tank:** Remove and wash the water tank with warm, soapy water. Rinse well.
- **Brew Head:** Use a small brush to clean any coffee grounds from the brew head screen.

Descaling

Depending on water hardness and usage, descaling should be performed every 2-3 months. Refer to a suitable descaling solution's instructions for proper procedure.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from brew head.	Water tank empty or not properly seated; machine not primed; clogged filter.	Fill water tank and ensure it's seated correctly. Prime the machine. Clean filter basket.
Espresso brews too slowly or not at all.	Coffee ground too fine; too much coffee in filter; machine needs descaling.	Use coarser grind; reduce coffee amount; descale the machine.
Espresso brews too quickly, weak coffee.	Coffee ground too coarse; not enough coffee; tamping too light.	Use finer grind; increase coffee amount; tamp more firmly.
Steam wand not producing steam.	Machine not heated to steam temperature; steam wand clogged.	Wait for steam indicator light. Clean steam wand hole with a pin.

SPECIFICATIONS

Feature	Detail
Brand	Plum chef
Model Name	KFJ-6870
Pressure	20 Bar
Water Tank Capacity	54 oz (1.6 Liters)
Coffee Input Type	ESE Pods, Ground Coffee
Special Feature	Milk Frother, Cup Warming Plate
Product Dimensions	10"D x 11"W x 11"H
Item Weight	10.89 pounds
Voltage	115 Volts
Color	Silver Black

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Plum chef customer service directly. Keep your proof of purchase for any warranty claims.

For further assistance, please visit the [Plum chef Store](#).