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› [Plum chef](#) /

› [PlumChef Espresso Machine 20 Bar Model 6870#### Instruction Manual](#)

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PlumChef Espresso Machine 20 Bar Model 6870#### Instruction Manual

Brand: Plum chef | Model: 6870####

1. PRODUCT OVERVIEW

The PlumChef Espresso Machine 20 Bar is a professional-grade, compact coffee maker designed for home use. It features a 20 Bar Italian pump for optimal extraction, semi-automatic controls for customizable brewing, and a dual brewing function compatible with both ground coffee and ESE pods. An integrated milk frother steam wand allows for easy preparation of lattes and cappuccinos. Its sleek stainless steel design and compact dimensions make it a stylish and practical addition to any kitchen.

Key Features:

- **20 Bar Professional Italian Pump:** Ensures rich crema and full flavor extraction.
- **Semi-Automatic Control:** Allows adjustment of coffee ground amount, tamping pressure, and water temperature.
- **Dual Brewing & Steam Function:** Compatible with ESE pods and ground coffee, with a built-in steam wand for milk frothing.
- **Compact & Stylish Design:** Space-saving (11"D x 12"W x 10"H) with a durable stainless steel casing.
- **54oz Detachable Water Tank:** Reduces the frequency of refills and simplifies cleaning.
- **Safety Features:** Built-in overpressure and overheating protection.

2. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always connect the appliance to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

- Keep hands and cords away from hot parts of the appliance during operation.
- Always ensure the water tank is filled above the minimum level before brewing or steaming.
- Exercise caution when using the steam wand as hot steam can cause burns.
- Unplug the appliance from the outlet when not in use and before cleaning.

3. WHAT'S IN THE BOX

Your PlumChef Espresso Machine comes with the following components:

- 1x PlumChef Espresso Machine
- 1x Instruction Manual
- 1x 2-Cup Filter
- 1x 1-Cup Filter
- 1x ESE Pod Filter
- 1x Measure Scoop with Tamper
- 1x Porta-Filter



Image: PlumChef Espresso Machine with all accessories laid out, including the porta-filter, various filter baskets, and measuring scoop.

4. SETUP

4.1 Unpacking and Placement

- Carefully remove all packaging materials and accessories.
- Place the espresso machine on a stable, flat, heat-resistant surface.
- Ensure there is adequate space around the machine for ventilation and operation.

4.2 Filling the Water Tank

- Remove the detachable 54oz water tank from the back of the machine.
- Fill the tank with fresh, cold, filtered water up to the 'MAX' line. Avoid using distilled water.
- Ensure the silicone cap at the bottom of the tank is removed for water flow.
- Carefully place the water tank back into its position on the machine, ensuring it is seated correctly.

4.3 Initial Power On and Preheating

- Plug the power cord into a grounded electrical outlet.
- Press the Power button (usually indicated by a power symbol).
- The indicator lights for brewing functions will flash, indicating the machine is preheating.
- Wait until the indicator lights become solid, signifying that the machine has reached the optimal brewing temperature and is ready for use. This typically takes 30-60 seconds.

5. OPERATING INSTRUCTIONS

5.1 Brewing Espresso (Ground Coffee)

1. Select the desired filter basket (1-cup or 2-cup) and place it into the porta-filter.
2. Add freshly ground espresso coffee to the filter basket. Use the measure scoop for accurate dosing.
3. Use the tamper end of the measure scoop to firmly press down the coffee grounds. Ensure the surface is level and just below the rim of the basket.
4. Attach the porta-filter to the brewing head of the machine. Insert it from the left and twist firmly to the right until it locks into place.
5. Place your espresso cup(s) on the drip tray beneath the porta-filter spouts.
6. Once the machine is preheated (solid indicator lights), press the 1-cup or 2-cup button to start brewing. The machine will automatically dispense the correct amount of espresso.
7. The built-in pressure gauge will show the extraction pressure, ideally within the optimal espresso range.

Alternative Brewing Ways for Various Flavors

Visible Pressure Gauge,
Easy Operation for Single-cup & Double-cup Espresso



Image: The PlumChef Espresso Machine actively brewing two shots of espresso into glass cups, showcasing the rich crema.

5.2 Brewing Espresso (ESE Pods)

1. Place the ESE pod filter into the porta-filter.
2. Insert one ESE pod into the filter basket.
3. Attach the porta-filter to the brewing head and lock it into place.
4. Place your espresso cup(s) on the drip tray.
5. Press the 1-cup button to start brewing.

5.3 Milk Frothing

1. Fill a milk frothing pitcher with cold milk (dairy or non-dairy).
2. Position the steam wand into the milk, just below the surface.
3. Press the Steam button (usually indicated by a steam cloud symbol). The light will flash while heating and become solid when ready.
4. Turn the steam control knob on the side of the machine counter-clockwise to release steam.
5. Move the pitcher up and down, keeping the steam wand just below the surface, to create foam.
6. Once desired foam and temperature are achieved, turn the steam control knob clockwise to stop the steam.
7. Immediately clean the steam wand with a damp cloth to prevent milk residue from drying.

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.

SERT LOCK



Image: A hand holding a metal pitcher, frothing milk using the steam wand of the PlumChef Espresso Machine.

6. MAINTENANCE

6.1 Daily Cleaning

- **Drip Tray:** The removable drip tray should be emptied and cleaned regularly. It features a red float indicator that rises when the tray is full.
- **Porta-Filter & Filter Baskets:** After each use, remove the porta-filter, discard used coffee grounds, and rinse the porta-filter and filter basket under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly activate the steam function to clear any internal milk residue.

6.2 Water Tank Cleaning

- The water tank can be removed and rinsed with mild detergent and water. Ensure it is thoroughly rinsed before refilling.

6.3 Descaling

- Regular descaling is essential to maintain machine performance and longevity, especially in areas with hard water. Refer to the full instruction manual for detailed descaling procedures and recommended descaling solutions.

7. TROUBLESHOOTING

- **No coffee dispenses:** Check if the water tank is filled and correctly seated. Ensure the porta-filter is properly locked. Verify the machine is preheated.
- **Coffee is too weak/strong:** Adjust the amount of coffee grounds or the grind size. Ensure proper tamping pressure.
- **No steam from wand:** Ensure the machine is fully preheated for steam function. Check if the steam wand is clogged and clean if necessary.
- **Water leaking:** Check if the water tank is correctly inserted. Ensure the porta-filter is securely locked.
- **Machine not turning on:** Verify the power cord is securely plugged into a working outlet.

8. SPECIFICATIONS

Attribute	Value
Brand	Plum chef
Model Name	6870####
Color	silver and black
Product Dimensions	11"D x 12"W x 10"H
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Coffee Input Type	ground, pod
Water Tank Capacity	54oz
Pressure	20 Bar



Image: PlumChef Espresso Machine with dimensions labeled: 9.25in (23.5cm) width, 11in (28cm) depth, 11in (28cm) height.

9. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the contact details provided in the original product packaging or visit the official PlumChef website. Keep your purchase receipt as proof of purchase for any warranty claims.