

Sinbo SCM-2987

Sinbo SCM-2987 Espresso Coffee Machine

User Instruction Manual

Model: SCM-2987 | Brand: Sinbo

1. INTRODUCTION

Thank you for choosing the Sinbo SCM-2987 Espresso Coffee Machine. This high-pressure espresso machine is designed to bring the authentic coffee shop experience to your home. With its 15-bar pressure system and powerful steam wand, you can prepare delicious espressos, lattes, and cappuccinos with ease. This manual provides detailed instructions for safe operation, setup, maintenance, and troubleshooting to ensure you get the best performance from your machine.



Figure 1.1: The Sinbo SCM-2987 Espresso Coffee Machine in operation, brewing a fresh cup of espresso.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Sinbo SCM-2987 Espresso Coffee Machine before first use.



Figure 2.1: Key features of the Sinbo SCM-2987, including its 20-bar pressure pump, 2-in-1 portafilter, 1-liter transparent water tank, and powerful steam system.

Main Components:

- **Control Panel:** Simple interface with a single button for operation.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Drip Tray:** Collects excess liquid and is removable for easy cleaning.
- **Water Tank:** 1-liter transparent, removable tank for easy refilling and monitoring of water level.



SCM-2987

Figure 2.2: Rear view of the machine, highlighting the transparent 1-liter water tank, which is easily removable for refilling.

3. SETUP

1. **Unpacking:** Carefully remove all packaging materials. Keep packaging for future storage or transport.
2. **Placement:** Place the machine on a stable, flat, and heat-resistant surface, away from water sources and direct sunlight.
3. **Initial Cleaning:** Before first use, wash the portafilter, filter basket, and water tank with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
4. **Fill Water Tank:** Remove the 1-liter transparent water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.
5. **First Use Cycle (Priming):** Plug the machine into a grounded power outlet. Place a large cup or container under the coffee spout and steam wand. Turn on the machine. Allow it to heat up. Once heated, run a cycle of hot water through the coffee spout without coffee, and then release steam from the steam wand for a few seconds to prime the system. This cleans the internal components and prepares the machine for brewing.

4. OPERATING INSTRUCTIONS

4.1. Making Espresso

1. **Prepare Coffee:** Fill the filter basket with desired amount of finely ground espresso coffee. Tamp it evenly.
2. **Attach Portafilter:** Insert the portafilter into the group head and turn it to the right until it is securely locked.
3. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
4. **Brew:** Ensure the water tank is filled. Press the brew button. The machine will start extracting espresso. Press the button again to stop the flow when your desired volume is reached.
5. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

4.2. Steaming Milk

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) up to about one-third full.
2. **Activate Steam:** Turn the control knob to the steam function. Wait for the steam indicator light to illuminate, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Briefly open the steam valve to release any condensed water from the wand into an empty cup. Close the valve.
4. **Steam Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve. Angle the pitcher slightly to create a swirling motion. As the milk heats and expands, lower the pitcher to keep the tip just below the surface.
5. **Finish:** Once the milk reaches desired temperature and foam consistency (around 60-70°C or 140-160°F), close the steam valve. Remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam valve again to clear any milk from inside the wand.

Güçlü süt köpürtme çubuğu



SCM-2987

Figure 4.1: Using the powerful steam wand to froth milk for lattes and cappuccinos.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure consistent coffee quality.

Daily Cleaning:

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter and Filter Basket:** After each use, remove coffee grounds and rinse the portafilter and filter basket under warm water.
- **Steam Wand:** Wipe immediately after each use and purge steam to clear any milk residue.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth.

Weekly Cleaning:

- **Water Tank:** Remove and wash the water tank with warm soapy water. Rinse thoroughly.
- **Group Head:** Use a damp cloth to wipe around the group head where the portafilter attaches.

Descaling:

Depending on water hardness and frequency of use, descale your machine every 2-3 months. Use a commercial descaling solution designed for coffee machines and follow the product's instructions. Always rinse the machine thoroughly with several cycles of fresh water after descaling.

6. TROUBLESHOOTING

If you encounter issues with your Sinbo SCM-2987, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; Clogged filter; Machine not heated	Fill water tank; Clean filter; Allow machine to heat up
Coffee brews too slowly	Coffee ground too fine; Too much coffee; Clogged filter	Use coarser grind; Reduce coffee amount; Clean filter
Weak or watery coffee	Coffee ground too coarse; Not enough coffee; Machine not hot enough	Use finer grind; Increase coffee amount; Allow machine to fully heat
No steam from wand	Steam wand clogged; Machine not at steam temperature	Clean steam wand; Wait for steam indicator light

7. SPECIFICATIONS

Detailed technical specifications for the Sinbo SCM-2987 Espresso Coffee Machine.

Brand: Sinbo

Model: SCM-2987

Capacity: 1 Liter (Water Tank)

Color: Silver and Black

Product Dimensions: 25D x 20W x 32H cm

Key Features: 1L Water Capacity, Steam Milk Frothing, Easy to Clean, High Pressure (15 Bar), Removable Tank

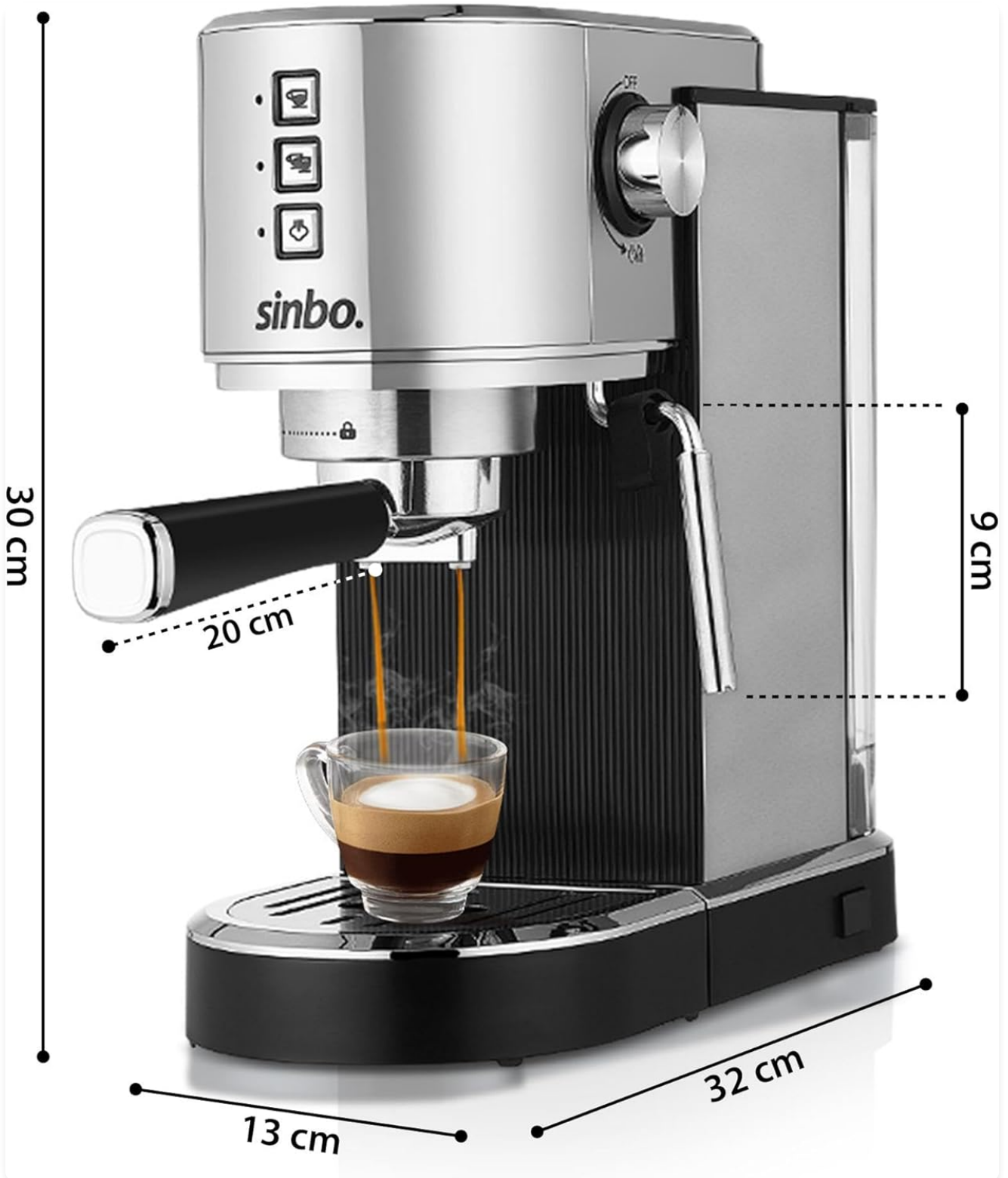


Figure 7.1: Product dimensions of the Sinbo SCM-2987, illustrating its compact size.

8. SAFETY INFORMATION

Please read and follow these safety precautions to prevent injury or damage to the appliance:

- Always unplug the machine from the power outlet before cleaning or when not in use.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep hands and face away from the steam wand during operation, as steam is very hot.
- Do not operate the machine with a damaged cord or plug.
- This appliance is for household use only.
- Ensure the water tank is properly seated before operating.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Sinbo website. Keep your purchase receipt as proof of purchase for any warranty claims.