

CAFELFFE MK-902

CAFELFFE MK-902 Semi-Automatic Espresso Machine Instruction Manual

1. INTRODUCTION

Thank you for choosing the CAFELFFE MK-902 Semi-Automatic Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.



Figure 1: CAFELFFE MK-902 Semi-Automatic Espresso Machine

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any 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 personal injury.

- 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.

3. PRODUCT OVERVIEW AND COMPONENTS

The CAFELFFE MK-902 is a semi-automatic espresso machine designed for home use, featuring a robust stainless steel body and advanced brewing capabilities.

Key Features:

- 20 Bar Pressure Pump for optimal extraction.
- 58mm Commercial Portafilter for rich crema.
- PID Temperature Control with 3 adjustable settings (88°C/92°C/96°C).
- Hot and Cold Brew Functionality.
- Powerful Steam Wand for milk frothing.
- Smart Touchscreen Operation.
- 1.5L Removable Water Tank.
- Automatic Descaling Reminder.



Figure 2: Professional Espresso Machine CAFELFFE MK-902 with various brewing capabilities.

Included Components:

- CAFELFFE MK-902 Espresso Machine
- 58mm Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Scoop with Tamper
- Instruction Manual



Figure 3: What you will receive with your CAFELFFE MK-902.

4. SETUP

4.1 Unboxing and Initial Inspection

Carefully remove all components from the packaging. Inspect the machine and accessories for any damage. Retain packaging for future transport or service needs.

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Video 1: Unboxing the CAFELFFE MK-902 Espresso Machine. This video demonstrates the careful unboxing process and shows the included components.

4.2 Water Tank Filling

1. Ensure the machine is unplugged.
2. Remove the 1.5L detachable water tank from the back of the machine.
3. Fill the tank with fresh, cold water up to the MAX line. Do not use hot water or other liquids.
4. Place the water tank back securely into its position.

COMMERCIAL CONFIGURATION FOR YOUR ESPRESSO MACHINE



170⁺
High Density Filter

58^{mm}
Extraction System

Figure 4: Detachable 1.5L water tank being filled.

4.3 Initial Rinse

Before first use, perform an initial rinse to clean the internal components:

1. Ensure the water tank is filled.
2. Plug the machine into a grounded power outlet.
3. Press the power button to turn on the machine.
4. Place a large cup under the coffee outlet and another under the steam wand.
5. Press the hot water button to dispense hot water through the coffee outlet. Repeat several times.
6. Activate the steam function to release steam through the wand for a few seconds.
7. Turn off the machine and discard the water.

5. OPERATING INSTRUCTIONS

5.1 Smart Touchscreen Operation

The machine features a smart touchscreen for intuitive control. The display shows extraction status and allows for easy program adjustments.

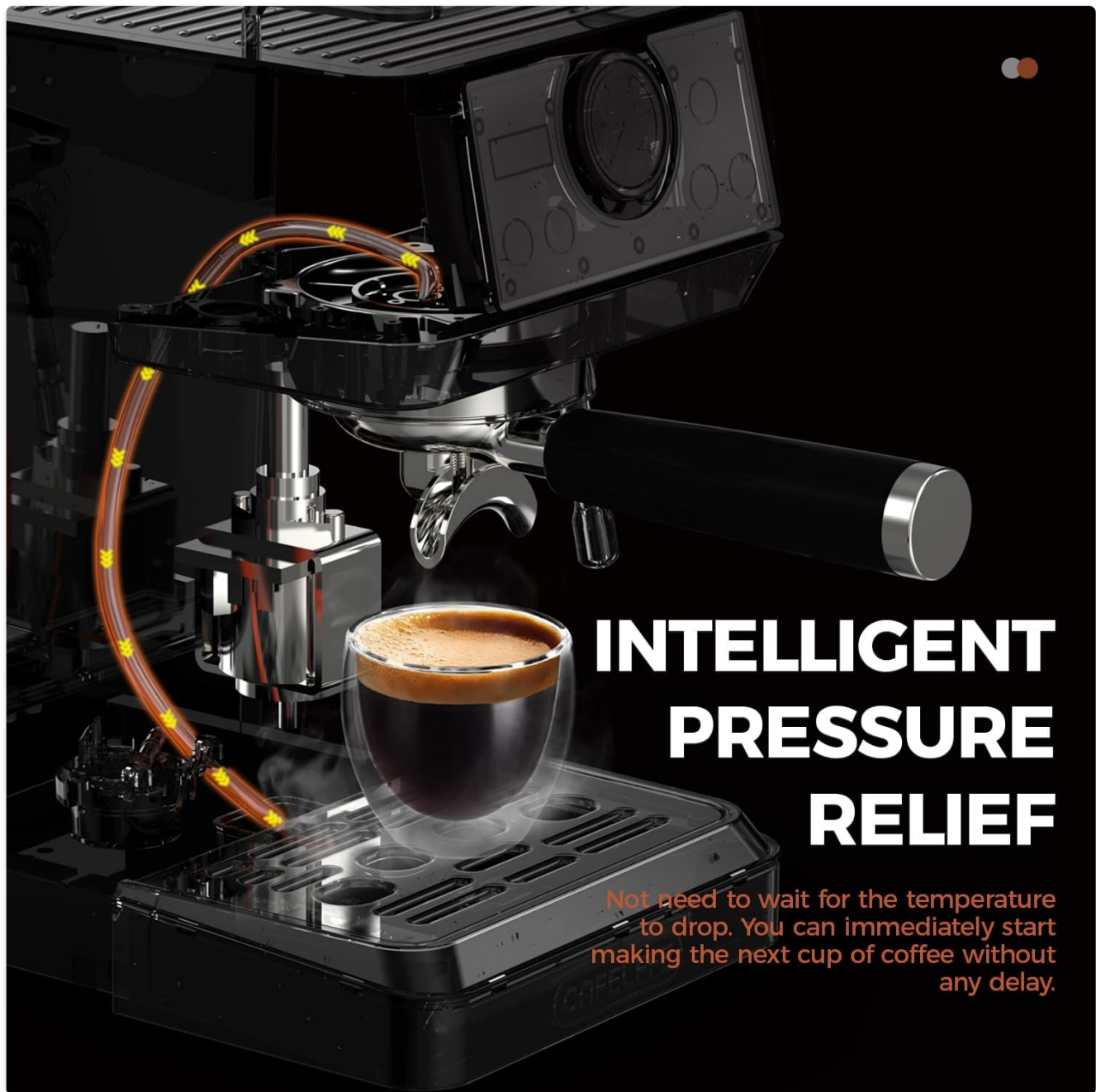


Figure 5: Smart touchscreen for intuitive operation.

5.2 Brewing Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double) into the 58mm portafilter. Fill with freshly ground coffee.
2. **Tamp the Coffee:** Use the included tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
3. **Insert Portafilter:** Attach the portafilter to the brew head by aligning it and twisting it firmly to the right until it locks.
4. **Select Temperature:** Use the touchscreen to select your desired brewing temperature (88°C, 92°C, or 96°C) based on your coffee roast.
5. **Place Cup:** Position your espresso cup(s) under the portafilter spouts.
6. **Start Brewing:** Select either the single or double espresso button on the touchscreen. The machine will pre-infuse the coffee and then begin extraction.

7. **Stop Brewing:** The machine will automatically stop when the programmed volume is reached. You can also manually stop it by pressing the button again.



Figure 6: The 58mm commercial infusion head ensures uniform saturation for balanced flavors.



Figure 7: The visual manometer allows real-time monitoring of extraction pressure.



Figure 8: The second-generation pre-infusion system gently moistens coffee grounds at low pressure before full extraction.

Ampio schermo touch intelligente

Lelegante touch screen in cristallo nero offre un'interfaccia intuitiva per un utilizzo semplice. Visualizza chiaramente tutte le impostazioni, dalla temperatura al volume, rendendo la programmazione immediata.



Figure 9: Customize your cup volume from 15ml to 240ml.

5.3 Steaming Milk

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Position the steam wand into the milk, just below the surface.
3. Activate the steam function on the touchscreen.
4. Slowly lower the pitcher as the milk expands, keeping the tip just below the surface to create a vortex.
5. Once the desired temperature and texture are achieved, turn off the steam function.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

STAINLESS STEEL THICKENED STEAM PIPE

The steam output is sufficient, uniform and concentrated.
Enjoy professional-grade milk coffee, from smooth latte to rich cappuccino.



Anti-scalding protective cover

SS Steam Pipe

Figure 10: The stainless steel steam pipe provides sufficient, uniform, and concentrated steam for professional-grade milk frothing.

5.4 Hot Water Dispensing / Americano

The machine can dispense hot water directly for Americanos or other hot beverages.

1. Place a cup under the hot water spout (usually the steam wand).
2. Select the hot water button on the touchscreen.
3. The machine will dispense hot water. Press the button again to stop.



Figure 11: Independent hot water outlet for Americanos.

5.5 Cold Brew Function

Enjoy refreshing cold coffee with the dedicated cold brew mode.

1. Prepare your espresso shot as usual.
2. Fill a glass with ice and milk (for iced latte) or just ice (for iced Americano).
3. Dispense the espresso over the ice.
4. For iced Americano, add cold water to taste.



Figure 12: Double cold and hot extraction modes for versatile coffee preparation.

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Video 2: Demonstration of brewing various coffee types, including iced coffee, with the CAFELFFE MK-902.

6. MAINTENANCE

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard the coffee grounds. Rinse the portafilter and filter basket under hot water.
- **Drip Tray:** The drip tray is removable for easy cleaning. Empty and rinse it daily.

- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge the wand briefly to clear any milk residue from the inside.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

6.2 Descaling

The CAFELFFE MK-902 features an automatic descaling reminder. The LED indicator will flash when descaling is necessary, typically every three months depending on water hardness.

1. Empty the water tank and fill it with a descaling solution mixed according to the manufacturer's instructions.
2. Place a large container under the coffee outlet and steam wand.
3. Follow the specific descaling procedure outlined in the full instruction manual (refer to the printed manual for detailed steps).
4. After descaling, rinse the machine thoroughly by running several cycles with fresh water to remove any descaling solution residue.

7. TROUBLESHOOTING

If you encounter issues with your CAFELFFE MK-902, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not pre-heated; coffee too finely ground/over-tamped; clogged filter.	Fill water tank; wait for machine to heat up; use coarser grind/lighter tamp; clean filter basket.
Coffee brews too slowly	Coffee too finely ground; too much coffee in filter; machine needs descaling.	Use coarser grind; reduce coffee amount; perform descaling.
Coffee brews too quickly	Coffee too coarsely ground; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Steam wand not producing steam	Steam wand clogged; machine not at steaming temperature.	Clean steam wand nozzle; wait for steam indicator to be ready.
Water leaking from machine	Water tank not seated correctly; drip tray full; seal issues.	Reseat water tank; empty drip tray; contact customer support if issue persists.

For more detailed troubleshooting or issues not listed here, please refer to the comprehensive manual or contact CAFELFFE customer support.

8. SPECIFICATIONS

Specification	Detail
Brand	CAFELFFE
Model Number	MK-902
Capacity	1.5 Liters (Water Tank)

Specification	Detail
Color	Silver
Product Dimensions (DxWxH)	33.2P x 22.4I x 29.2H cm
Special Features	Self-cleaning, 20 bar pump pressure, Programmable, Cup warmer, Removable tank
Coffee Maker Type	Espresso Machine
Recommended Uses	Espresso, Americano, Cold Coffee, Cappuccino, Latte
Operation Mode	Semi-automatic
Wattage	1350 watts
Voltage	230 Volts
User Interface Input	Touchscreen
Coffee Type Used	Ground Coffee
Power Source	AC Adapter
Material	Stainless Steel
Item Weight	5.25 Kilograms
EU Spare Parts Availability	1 Year

9. WARRANTY AND SUPPORT

The CAFELFFE MK-902 Espresso Machine comes with a warranty that covers the availability of spare parts in the EU for 1 year. For specific warranty terms and conditions, please refer to the warranty card included with your product or contact CAFELFFE customer support.

If you require assistance, have questions, or need to report a problem, please contact CAFELFFE customer support through the retailer where you purchased the product or visit the official CAFELFFE website for contact information.