

CAFELFFE CM1671

CAFELFFE MK-902 58mm Espresso Machine User Manual

Model: CM1671

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the CAFELFFE MK-902 Espresso Machine. Keep this manual for future reference.

- Ensure the power supply voltage matches the rating label on the machine.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Always unplug the machine from the power outlet before cleaning and when not in use. Allow it to cool down before handling parts.
- Do not operate the machine with a damaged cord or plug, or if the machine malfunctions or has been damaged in any manner.
- Keep children supervised around the appliance.
- Use only manufacturer-recommended accessories.
- Do not place the machine on or near a hot gas or electric burner, or in a heated oven.
- Do not use the machine for purposes other than its intended use.
- Exercise extreme caution when using hot steam.

2. PRODUCT OVERVIEW AND COMPONENTS

The CAFELFFE MK-902 is a 58mm espresso machine designed for home barista use, featuring a 20-bar pump and milk frother.



Figure 2.1: Front view of the CAFELFFE MK-902 Espresso Machine, showcasing its sleek design and control panel.

Key Components:

- **58mm Professional Portafilter:** For optimal coffee extraction.
- **20-Bar Professional Pump:** Ensures ideal pressure for rich crema.
- **Integrated Milk Frother:** Powerful steam wand for silky microfoam.
- **Intuitive Touch Screen Display:** For easy control and settings adjustment.
- **Real-time Pressure Display:** Provides visual feedback during brewing.
- **1.5L Water Tank:** Removable for easy refilling and cleaning.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.

3. SETUP

3.1 Unpacking

- Carefully remove all packaging materials.
- Check that all components listed in the manual are present and undamaged.

- Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.

3.2 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.

3.3 Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold filtered water up to the MAX line.
- Place the water tank back into its position, ensuring it is seated correctly.

3.4 Priming the Machine (First Use)

- Plug the machine into a grounded power outlet.
- Turn on the machine using the power button.
- Place a cup under the brew head.
- Press the single espresso button to run water through the system without coffee. Repeat this 2-3 times to flush out any manufacturing residue and prime the pump.
- Run the steam wand for a few seconds to ensure it is also primed.

4. OPERATING INSTRUCTIONS

4.1 Basic Espresso Preparation

1. **Preheat:** Turn on the machine and allow it to preheat for at least 15-20 minutes. This ensures the portafilter and brew head are at the optimal temperature.
2. **Grind Coffee:** Grind fresh coffee beans to a fine consistency suitable for espresso.
3. **Fill Portafilter:** Place the desired filter basket (single or double shot) into the 58mm portafilter. Fill with ground coffee.
4. **Tamp:** Tamp the coffee grounds evenly with firm pressure. Wipe any excess grounds from the rim of the portafilter.
5. **Attach Portafilter:** Insert the portafilter into the brew head and twist firmly to lock it into place.
6. **Brew:** Place a preheated cup under the portafilter spouts. Select your desired shot (single or double espresso) on the touch screen. The machine will begin extraction. Monitor the real-time pressure gauge for optimal brewing pressure (typically 9-10 bar).
7. **Serve:** Once the desired volume is reached, the machine will stop automatically. Remove the cup and enjoy your espresso.

COMMERCIAL CONFIGURATION FOR YOUR ESPRESSO MACHINE



170⁺
High Density Filter

58^{mm}
Extraction System

Figure 4.1: A close-up view of espresso being extracted from the 58mm portafilter, showing the rich crema.

4.2 Temperature Adjustment

The machine offers three precise temperature settings to optimize extraction for different roast profiles:

- **88°C - 92°C:** Ideal for light roasts.
- **92°C - 96°C:** Recommended for medium-dark roasts.
- **92°C - 96°C:** Suitable for dark roasts.

Adjust the temperature via the intuitive touch screen display to match your coffee beans for the best flavor.

3 TEMPERATURE ADJUSTMENT



Figure 4.2: Visual guide to the three temperature settings, indicating optimal ranges for light, medium-dark, and dark roasts.

4.3 One-Touch Americano & Customizable Brewing

The machine provides ultimate versatility with one-touch Americano preparation and fully adjustable coffee volume. You can program your perfect cup, from classic espresso to a long, smooth Americano, all at the touch of a button.

MULTIPLE FUNCTIONS SELECTION

One click to make various coffee



Figure 4.3: The control panel illustrating various beverage options, including hot water/Americano, single espresso, double espresso, and steam/hot water functions.

4.4 Milk Frothing

Create café-quality silky microfoam with the powerful steam wand. The real-time pressure display assists in perfecting your milk texturing skills for lattes and cappuccinos.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Turn the steam knob to activate the steam wand. Purge any water from the wand into the drip tray.
3. Submerge the tip of the steam wand just below the surface of the milk. Angle the pitcher to create a vortex.
4. Once the milk reaches the desired temperature and texture, turn off the steam knob.
5. Immediately wipe the steam wand 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.



Figure 4.4: The stainless steel steam pipe, designed for efficient and uniform steam output, featuring an anti-scalding protective cover.

4.5 Cold & Hot Brew Mode

Expand your beverage menu with both hot and cold extraction options. This feature allows you to prepare refreshing cold coffee drinks, such as iced Americanos or lattes, in addition to traditional hot beverages.

COLD & HOT BREW MODE

Make a cool coffee in hot summer



Figure 4.5: The espresso machine depicted with both hot espresso and cold coffee beverages, highlighting its dual hot and cold brew capabilities.

4.6 Real-time Pressure Monitoring

The integrated visual pressure gauge provides real-time feedback on brewing pressure, helping you achieve consistent and optimal espresso extraction. Aim for the ideal pressure range (typically 9-10 bar) for a perfect shot.

MASTERING GOLDEN EXTRACTION

VISUAL PRESSURE GAUGE



20BAR PRESSURE

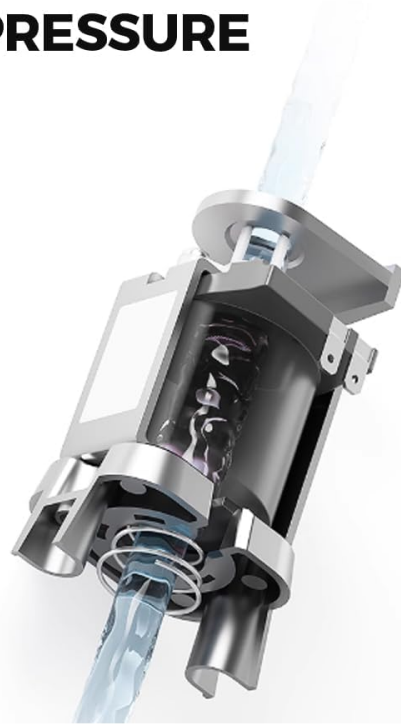


Figure 4.6: A visual representation of the pressure gauge, indicating optimal brewing pressure, alongside an illustration of the 20-bar pump system.

5. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your espresso machine.

5.1 Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove the spent coffee grounds and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge a short burst of steam to clear any internal milk residue.
- **Drip Tray:** Empty and clean the drip tray daily.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

5.2 Descaling

The machine features an automatic descaling warning. When the warning appears, it indicates that descaling

is required to remove mineral buildup and maintain performance.

1. Refer to the descaling instructions provided with your descaling solution.
2. Empty the water tank and fill it with the descaling solution mixed with water according to the product instructions.
3. Place a large container under the brew head and steam wand.
4. Follow the machine's specific descaling cycle (refer to the touch screen or a dedicated descaling button if available).
5. After the descaling cycle, rinse the water tank thoroughly and fill it with fresh water. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter basket; Machine not primed.	Fill water tank; Clean filter basket; Prime the machine.
Weak or watery coffee	Coffee too coarse; Not enough coffee; Insufficient tamping pressure.	Use finer grind; Increase coffee dose; Tamp more firmly.
No steam from wand	Steam wand clogged; Machine not at steam temperature.	Clean steam wand; Allow machine to heat up for steam.
Machine leaks water	Water tank not seated correctly; Drip tray full; Portafilter not sealed.	Reseat water tank; Empty drip tray; Ensure portafilter is locked tightly.

Intelligent Pressure Relief

The CAFELFFE MK-902 features intelligent pressure relief, allowing you to prepare consecutive cups of coffee without significant delay. This system quickly releases pressure, so you don't need to wait for the temperature to drop between brews.

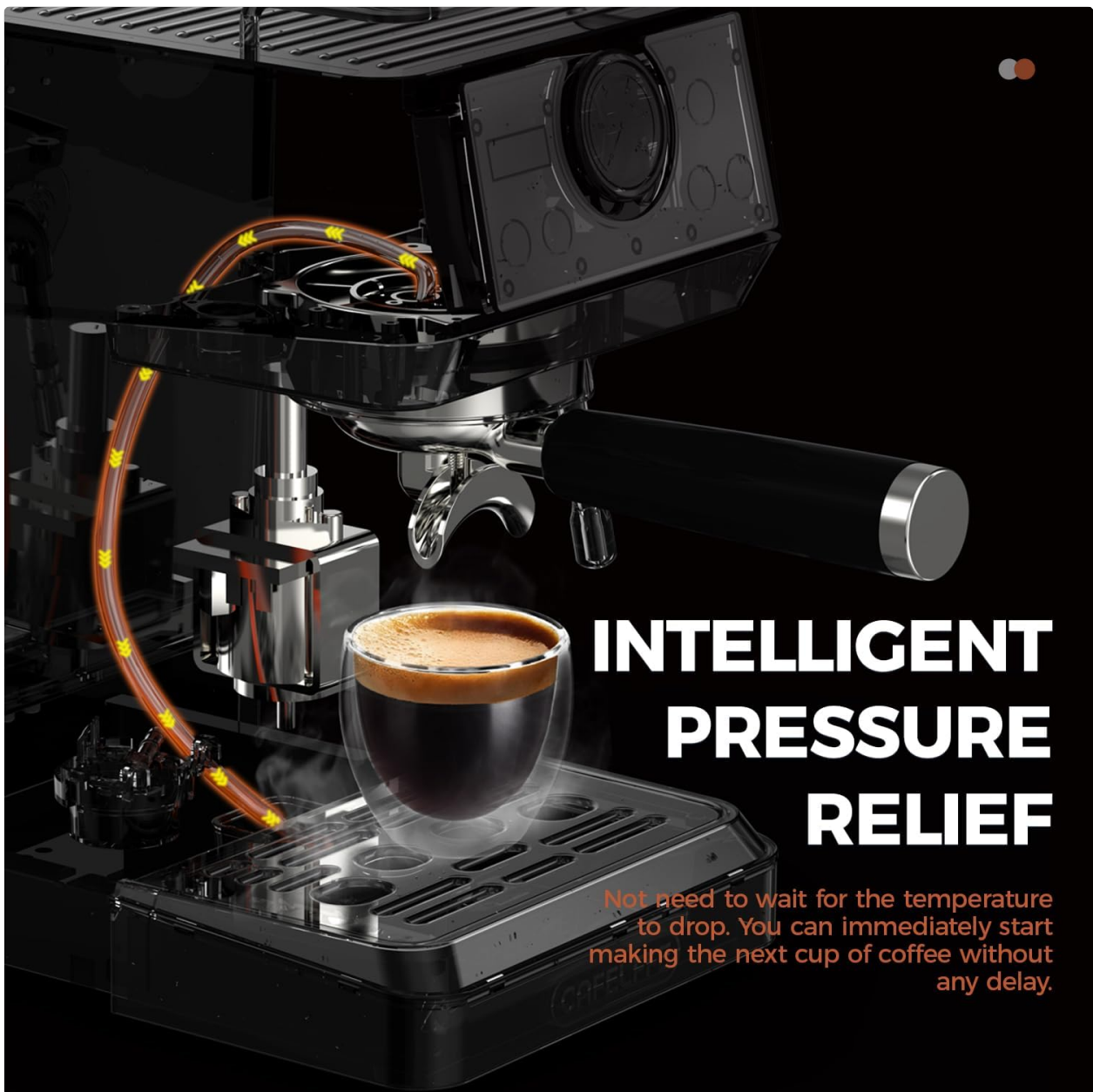


Figure 6.1: An internal view highlighting the intelligent pressure relief mechanism, which enables rapid consecutive brewing.

7. SPECIFICATIONS

Feature	Specification
Model Number	CM1671
Brand	CAFELFFE
Dimensions (L x W x H)	29.2 x 22.4 x 33.2 cm
Weight	5.25 Kilograms
Capacity	1.5 Liters (Water Tank)
Material	Stainless Steel
Pump Pressure	20 Bars

Feature	Specification
Power	1350 Watts
Coffee Type	Ground Coffee
Special Features	Self-cleaning, Adjustable Brew Strength, Programmable, Cold Brew Mode
Included Components	58mm portafilter, 1.5L water tank, milk frother, tamper, water filter, cleaning kit

8. WARRANTY AND SUPPORT

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

Contact information for support can typically be found on the manufacturer's official website or through your retailer.