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## Elefor KF007

# Elefor Espresso Machine 20 Bar, Coffee Maker with Grinder KF007 Instruction Manual

Welcome to your new Elefor Espresso Machine. This manual provides essential information for the safe and efficient operation and maintenance of your appliance.

## 1. PRODUCT OVERVIEW

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The Elefor Espresso Machine, model KF007, is designed to deliver authentic espresso with a rich crema. It features a powerful 20-bar Italian pump and a professional-grade brewing system, ensuring maximum flavor and aroma extraction. The integrated milk frother allows for the creation of creamy lattes and cappuccinos.



A front view of the Elefor Espresso Machine in black and stainless steel, showing the control buttons, portafilter, and drip tray.

## 2. SAFETY INSTRUCTIONS

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

- Ensure the appliance is placed on a stable, level, heat-resistant surface, away from water sources.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Unplug the machine from the power outlet before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- Use only cold, fresh water in the water tank.
- Beware of hot surfaces and steam during operation.

## 3. SETUP

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### 3.1 Unboxing and Initial Preparation

1. Carefully remove all packaging materials from the espresso machine.
2. Place the machine on a dry, stable, and level surface.
3. Wash the water tank, portafilter, filter basket, and drip tray with warm, soapy water. Rinse thoroughly and dry.
4. Fill the water tank with fresh, cold water up to the MAX line.
5. Plug the power cord into a grounded electrical outlet.

### **3.2 Priming the Machine**

Before first use, or if the machine has not been used for a long time, it needs to be primed:

1. Ensure the water tank is filled.
2. Place a large cup under the coffee outlet.
3. Turn on the machine. Once the indicator light stops flashing, press the coffee brewing button to run water through the system until the cup is full.
4. Repeat this process for the steam wand by turning the steam knob to release steam until water flows out.

## **4. OPERATING INSTRUCTIONS**

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### **4.1 Making Espresso**

1. Ensure the water tank is filled and the machine is preheated (indicator light solid).
2. Add freshly ground coffee to the filter basket. For a single shot, use approximately 7g; for a double shot, use 14g.
3. Tamp the coffee grounds evenly and firmly using the tamper. Wipe any excess grounds from the rim of the filter basket.
4. Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
5. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
6. Press the desired coffee brewing button (single or double shot). The machine will automatically dispense the correct amount of espresso.
7. Once brewing is complete, remove the cup(s). Carefully remove the portafilter by turning it to the left and discard the used coffee grounds.

### **4.2 Using the Steam Wand for Milk Frothing**

1. Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the steam button to activate the steam function. Wait for the steam indicator light to become solid, indicating it's ready.
3. Position the steam wand just below the surface of the milk. Turn the steam knob to release steam.
4. Lower the pitcher slightly to introduce air for frothing, then raise it to heat the milk. Continue until the desired temperature and foam consistency are achieved.
5. Turn off the steam knob and remove the pitcher. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
6. Purge the steam wand briefly by turning the steam knob on and off to clear any internal milk residue.

## **5. MAINTENANCE**

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## 5.1 Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under running water.
- **Drip Tray:** Empty and clean the drip tray daily or when the indicator floats up. Wash with warm, soapy water and rinse.
- **Water Tank:** Rinse the water tank daily and refill with fresh water. Clean thoroughly once a week.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Purge the wand to clear any internal residue.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

## 5.2 Descaling

Descaling is essential to remove mineral buildup and maintain optimal machine performance. The frequency depends on water hardness and usage, but generally every 2-3 months.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlet and steam wand.
4. Run half of the solution through the coffee outlet by pressing the brewing button.
5. Run the remaining half of the solution through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty and rinse the water tank thoroughly. Fill it with fresh water.
8. Repeat steps 3-5 with fresh water to rinse the machine completely.

## 6. TROUBLESHOOTING

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Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; clogged filter.	Fill water tank; prime the machine; clean filter basket.
Coffee brews too slowly	Coffee grounds too fine; too much coffee; machine needs descaling.	Use coarser grind; reduce coffee amount; descale the machine.
Coffee brews too quickly/weak	Coffee grounds too coarse; not enough coffee; tamping too light.	Use finer grind; increase coffee amount; tamp more firmly.
No steam from wand	Steam function not activated; wand clogged.	Press steam button and wait for preheating; clean steam wand hole.
Machine leaks water	Water tank not seated correctly; drip tray full; seal issue.	Reseat water tank; empty drip tray; contact customer support.

## 7. SPECIFICATIONS

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### Technical Specifications for Elefor Espresso Machine KF007

- **Brand:** Elefor
- **Model Name:** KF007
- **ASIN:** B0GDCN9965
- **Capacity:** 420 Milliliters
- **Color:** Black
- **Product Dimensions:** 12"D x 10"W x 12"H
- **Special Feature:** Milk Frother
- **Coffee Maker Type:** Espresso Machine
- **Style:** Classic
- **Specific Uses For Product:** Espresso
- **Included Components:** coffee machine
- **Operation Mode:** Semi-Automatic
- **Number of Items:** 1
- **Unit Count:** 1.0 Count
- **Coffee Input Type:** whole bean
- **Is Dishwasher Safe:** No
- **Power Source:** electric
- **Item Weight:** 10.53 pounds
- **Date First Available:** December 31, 2025

## 8. WARRANTY INFORMATION

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Your Elefor Espresso Machine KF007 comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms, conditions, and duration. Keep your proof of purchase for any warranty claims.

## 9. CUSTOMER SUPPORT

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For further assistance, technical support, or to inquire about spare parts, please contact Elefor customer service. Contact details can typically be found on our official website or on the product packaging.