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AMZCHEF FC3103C

AMZCHEF FC3103C Espresso Machine User Manual

Model: FC3103C

Introduction

Thank you for choosing the AMZCHEF FC3103C Espresso Machine. This manual provides essential information for the safe operation, maintenance, and optimal performance of your new espresso machine. Please read it thoroughly before first use and keep it for future reference. This machine is designed to deliver café-quality espresso and milk-based beverages with advanced features like 9 Bar OPV pressure regulation, a 58mm commercial portafilter, dual PID and NTC temperature control, and an automatic milk frothing system.



Image: The AMZCHEF FC3103C Espresso Machine, showcasing its sleek design and components.

Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only.

- Read all instructions before operating the machine.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or the 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.

What's in the Box

Your AMZCHEF FC3103C Espresso Machine package includes the following components:

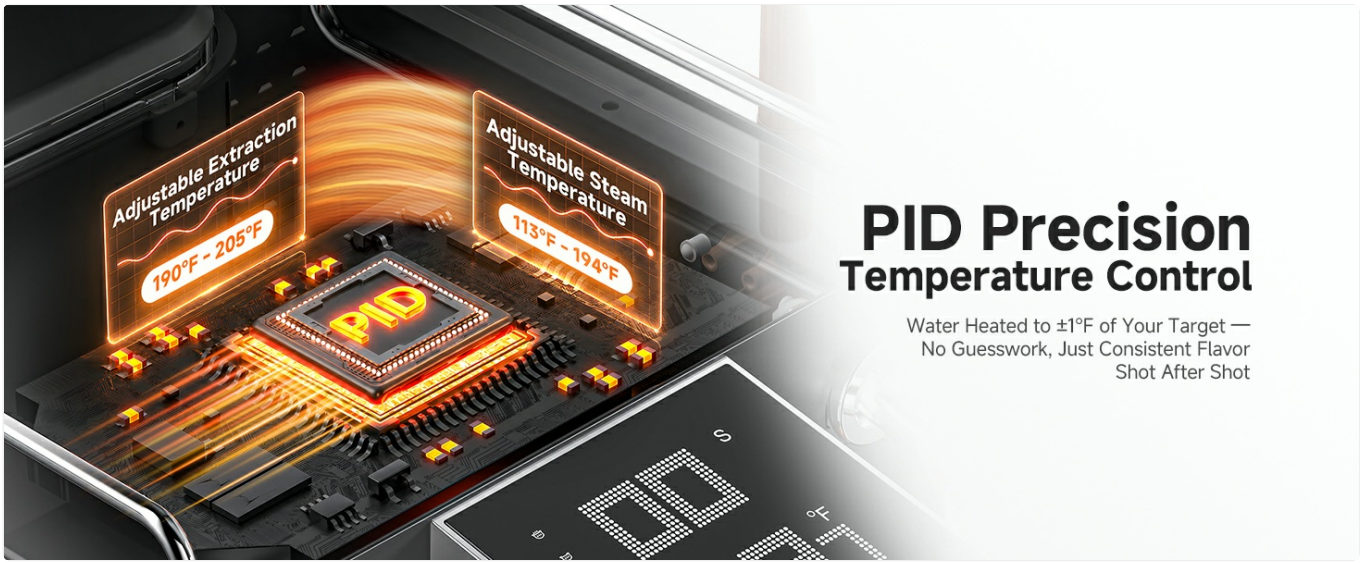


Image: An exploded view showing all components included with the espresso machine.

1. Espresso Machine
2. Milk Pitcher with Fill Guides
3. Pitcher Positioning Dock
4. 58mm Portafilter
5. Tamper
6. Single-Shot Basket
7. Double-Shot Basket
8. Cleaning Disc
9. External Water Hose
10. User Manual (this document)

Setup

1. Unpacking and Placement

- Carefully remove all packaging materials and the espresso machine from the box.

- Place the machine on a flat, stable, heat-resistant surface, away from walls and heat sources. Ensure adequate ventilation.
- Ensure the power cord is not pinched or damaged.



Image: The espresso machine positioned on a kitchen countertop, highlighting its compact dimensions.

2. Initial Cleaning

- Wash the water tank, portafilter, filter baskets, milk pitcher, and drip tray with warm, soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the machine with a damp cloth.

3. Water Source Connection

Your machine offers two options for water supply:

- **Built-in Water Tank:** Fill the removable water tank with fresh, cold filtered water up to the MAX line. Ensure the tank is properly seated in its position.
- **External Water Source:** For continuous operation, connect the provided external water hose to the designated port on

the machine and place the other end into a separate water container.



Image: Illustration of the two water supply options: the internal water tank and the external water hose connection.

4. First Use / Priming

- Plug the machine into a grounded 120V power outlet.
- Turn on the machine. The display will illuminate.
- Run a cycle of hot water through the group head and steam wand without coffee or milk to prime the system and rinse internal components. Refer to the 'Hot Water Dispensing' section for instructions.

Operating Instructions

1. Power On/Off

- Press the power button to turn the machine on or off. The machine will undergo a brief heating cycle upon startup.

2. Espresso Preparation

Achieving a perfect espresso shot involves several steps:

- **Grinding and Dosing:** Use fresh, finely ground coffee. Select the appropriate filter basket (single or double shot) and fill it with ground coffee. The 58mm commercial-grade portafilter ensures a larger extraction area for richer flavor.
- **Tamping:** Use the provided tamper to press the coffee grounds firmly and evenly into the basket.
- **Portafilter Insertion:** Insert the portafilter into the group head and twist it firmly to lock it into place.
- **Extraction:** Select your desired shot size on the control panel. The machine's 9 Bar OPV (Over-Pressure Valve) system regulates extraction pressure within the ideal 9-12 bar range for balanced water flow and consistent espresso. The dual-stage pre-infusion feature can be adjusted to awaken hidden aromas.
- **Monitoring:** Observe the brewing pressure gauge and the LED display for real-time water temperature and extraction time.



Image: Diagram illustrating the 9 Bar OPV pressure regulation and 58mm portafilter for optimal espresso extraction.



Image: Close-up of the 58mm group head with integrated PTC heating element, ensuring stable brew temperature.

3. Milk Frothing

The automatic milk frothing station simplifies creating silky microfoam:

- Fill the included milk pitcher with cold milk.
- Place the pitcher on the pre-angled milk frothing base.
- Select your preferred milk frothing temperature (adjustable from 113–194°F). The intelligent temperature probe and dual-hole steam nozzle will work together to create consistent microfoam.
- The 1650W dedicated steam system provides powerful and consistent steam.



Image: The automatic milk frothing station in action, showing the pre-angled base, intelligent temperature probe, and dual-hole steam nozzle.

4. Hot Water Dispensing

For Americanos or pre-heating cups:

- Place a cup under the hot water spout.
- Activate the hot water function on the control panel.



Image: Demonstrates dispensing hot water into a cup, suitable for Americanos or pre-warming.

5. Custom Settings and Temperature Control

The machine features dual PID controllers and dual NTC sensors for precise temperature management. You can customize various settings:

- **Brew Temperature:** Adjustable from 190–205°F (88–96°C).
- **Pre-wetting Time:** Adjustable from 0–30 seconds.
- **Extraction Time:** Adjustable from 10–120 seconds.
- **Milk Froth Temperature:** Adjustable from 113–194°F.
- **Hot Water Time:** Recommended 5-10 seconds.

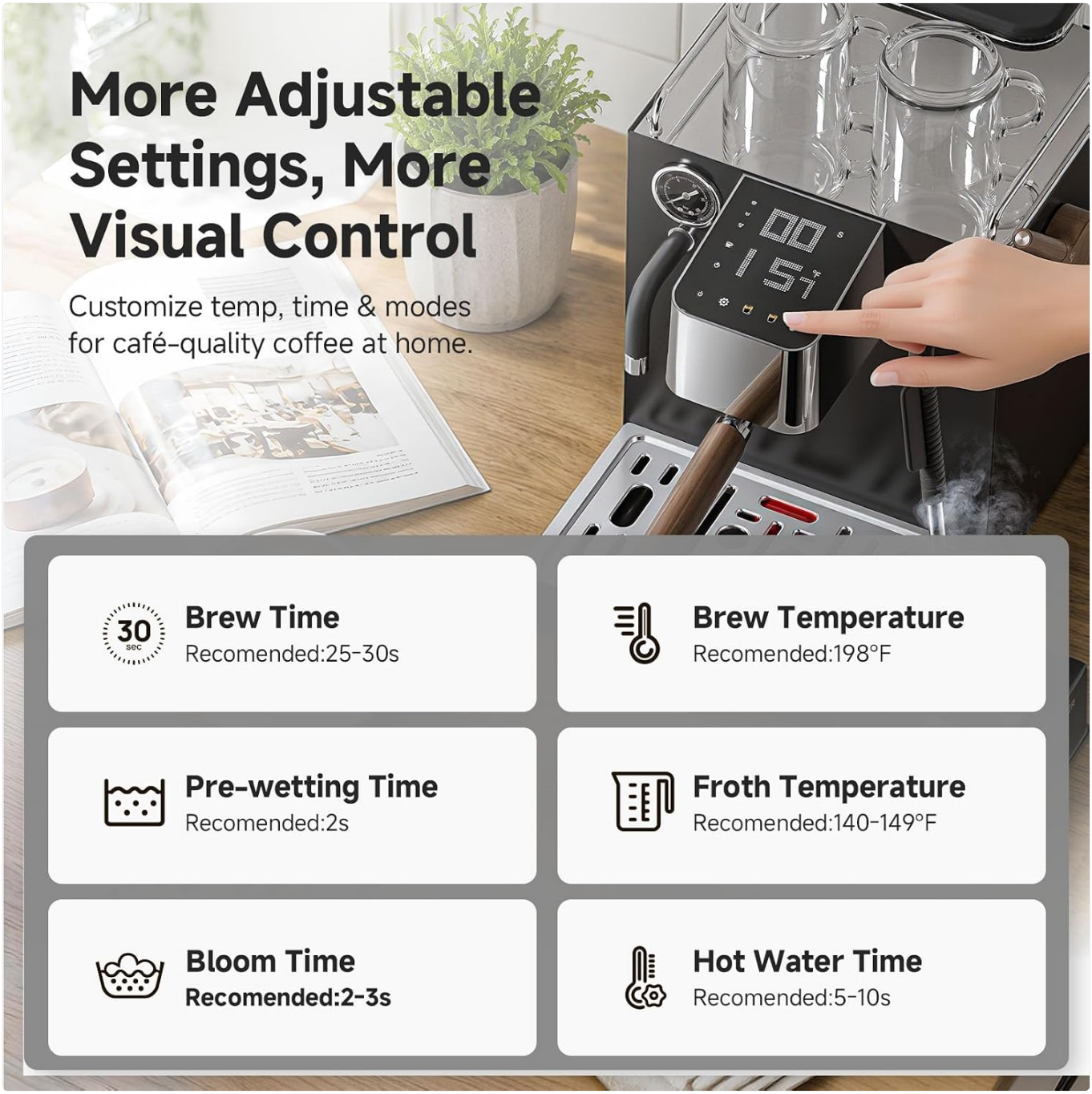


Image: The control panel displaying various adjustable settings for brew time, temperature, pre-wetting, and froth temperature.



Image: Graph illustrating the stable temperature maintained by the PID and PTC systems during extraction.

6. Dual Heating System

The 1650W dual heating system allows for independent control of brewing and steaming temperatures, minimizing waiting time between preparing espresso and frothing milk. Note: While it has dual heating systems, simultaneous brewing and steaming is not recommended for optimal performance. Brew first, then froth.



Image: Internal view highlighting the 1650W dual heating system for rapid steam generation and brewing.

Maintenance

1. Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter and Baskets:** After each use, remove spent coffee grounds, rinse the portafilter and filter basket under hot water.
- **Steam Wand/Frother:** Immediately after frothing milk, wipe the steam wand with a damp cloth to prevent milk residue buildup. Run a short burst of steam to clear any internal blockages.
- **Exterior:** Wipe down the exterior of the machine with a soft, damp cloth.

2. Weekly Cleaning

- **Group Head:** Use the provided cleaning brush to remove any coffee grounds from the group head. Backflush the group head using the cleaning disc and a small amount of espresso machine cleaner (follow cleaner instructions).
- **Water Tank:** Empty and clean the water tank thoroughly.

3. Descaling

Regular descaling is crucial to prevent mineral buildup and maintain machine performance. The frequency depends on your water hardness and usage. Generally, descale every 2-3 months.

- Use a commercial descaling solution specifically designed for espresso machines.
- Follow the instructions provided with the descaling solution for proper dilution and procedure.
- Run the descaling solution through the group head and steam wand, then rinse thoroughly with several cycles of fresh water.

Troubleshooting

If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	No power, faulty outlet, damaged cord	Check power connection, try another outlet, inspect cord for damage.
No water flow	Empty water tank, airlock, clogged filter	Refill water tank, prime the pump (run hot water), clean filter basket.
Weak espresso extraction	Coarse grind, insufficient coffee, poor tamping	Use finer grind, increase coffee dose, tamp more firmly and evenly.
No steam or weak steam	Steam wand clogged, machine not heated	Clean steam wand nozzle, allow machine to fully heat up.
Espresso tastes bitter	Over-extraction, too fine grind, too hot water	Reduce extraction time, use slightly coarser grind, adjust brew temperature.
Espresso tastes sour	Under-extraction, too coarse grind, too cold water	Increase extraction time, use finer grind, adjust brew temperature.

If problems persist, please contact AMZCHEF customer support.

Specifications

Feature	Detail
Brand	AMZCHEF
Model Number	FC3103C
Capacity	1.8 liters (Water Tank)
Colour	Matte Black
Product Dimensions (D x W x H)	41.6D x 25.4W x 36.6H centimetres
Item Weight	9.98 kg

Feature	Detail
Material	Stainless Steel
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Wattage	1650 watts
Voltage	120 volts
Output Pressure	9-12 bar (OPV regulated)
Coffee Input Type	Ground Coffee
Special Features	1650W Dual Heating, 58mm Commercial Portafilter, PID & NTC Temp Control, 9 Bar OPV, Automatic Milk Frothing Station, LED Display, Custom Settings

Warranty and Support

Warranty Information

This AMZCHEF FC3103C Espresso Machine comes with a **1 Year Manufacturer Warranty**. This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

Customer Support

For any questions, troubleshooting assistance, or warranty claims, please contact AMZCHEF customer support. Refer to the contact information provided on the product packaging or the official AMZCHEF website.
If you received a defective item or are not satisfied with your product, please contact us directly for assistance. We are committed to providing the best possible solution.

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