



Fricoffee CJ-281C Espresso Machine with Grinder Instruction Manual

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Fricoffee

Instruction Manual
CJ-281C Espresso Machine with Grinder



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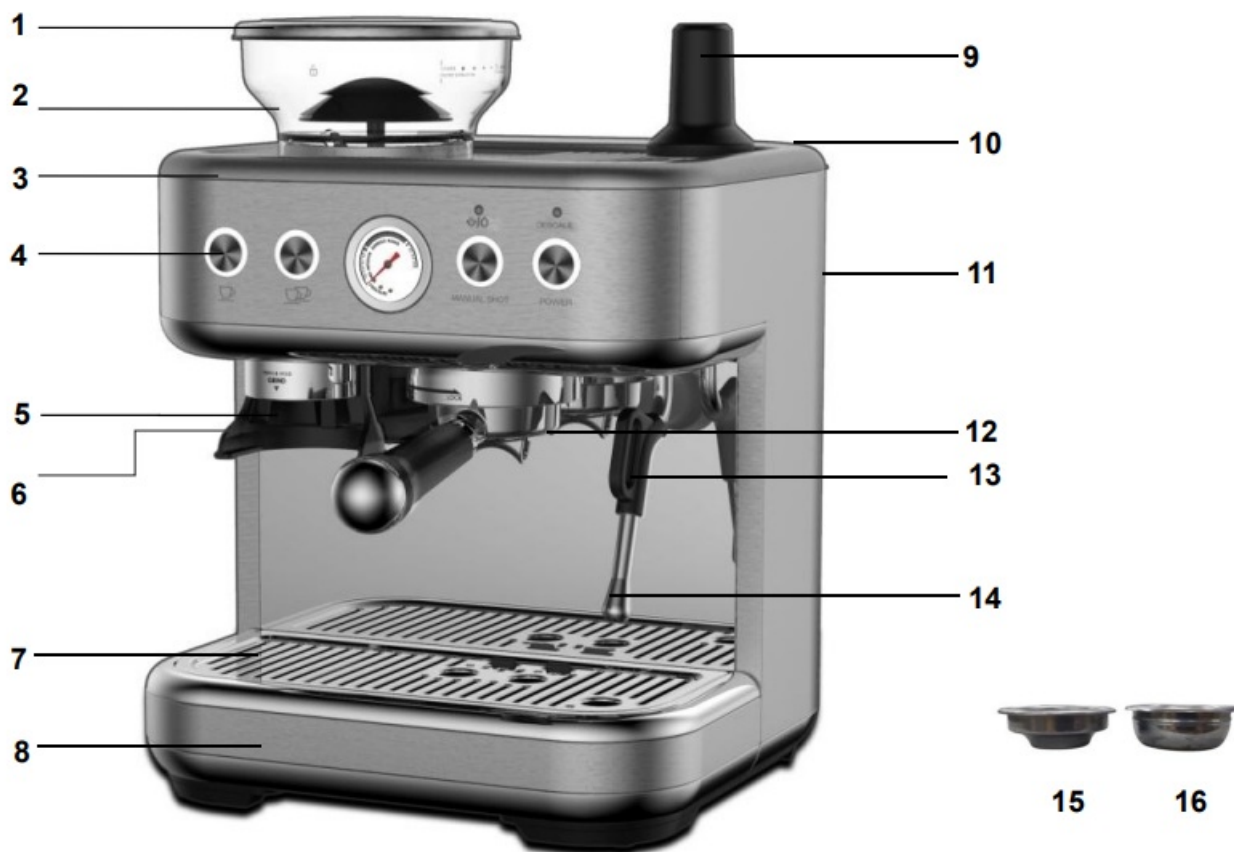
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Important Safety Instructions

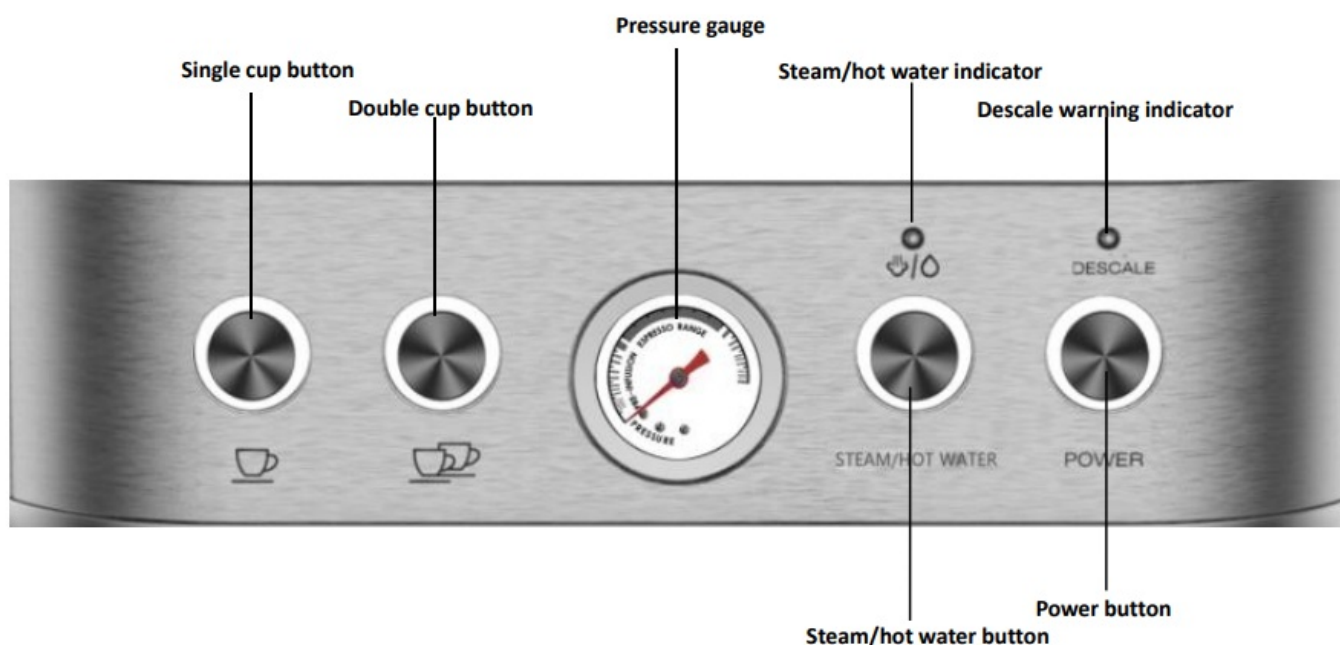
1. Read all instructions before using.
2. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home.
3. The attached base can only be used for its intended function of beverage frothing /heating.
4. Do not operate the appliance empty, to avoid damaging the heat elements.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before the adding or removal of any parts, and before cleaning the appliance.
6. Do not let the cord hang over the edge of a table or counter or touch a hot surface.
7. Do not place on or near a hot gas or electric burner or in a heated oven.
8. Ensure that the appliance is used on a firm and flat surface out of reach of children, this will prevent the

appliance from overturning and prevent damage or injury.

9. Keep hands and utensils out of container while in use to reduce the risk of severe injury to persons or damage to the frother.
10. To protect against a fire, electric shock or personal injury, do not immerse cord, electric plugs, heating base in water or other liquids.
11. Close supervision is necessary when any appliance is being used by or near children.
12. Do not touch the hot surface. Use the handle or the button.
13. Extreme caution must be used when moving an appliance containing hot water.
14. Avoid contacting moving parts.
15. The use of attachments not recommended or sold by manufacturer may cause fire, electric shock or injury.
16. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to your store of purchase or contact the Customer Service.
17. The appliance should only be used for coffee and tea. Do not use the appliance for any other function
18. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
19. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience and knowledge, unless proper supervision or instruction is given concerning use of the appliances by a person responsible for their safety.
20. Always operate the appliance with cover in place.
21. Never place this appliance on or near a hot gas or an electric burner or anywhere it could touch a heated appliance.
22. This appliance is intended for Domestic use only.
23. Children should be supervised to ensure that they do not play with the appliance.
24. Do not use outdoors.
25. Save these instructions.



1. Coffee bean container cover 2. Coffee bean container 3. Top lid 4. Control panel 5. Tap go grinding switch	6. Grinding holder 7. Drip tray cover 8. Drip tray 9. Tamper 10. Water tank cover	11. Water tank 12. Sieve holder 13. Silicone grip 14. Steam wand 15. Single cup filter
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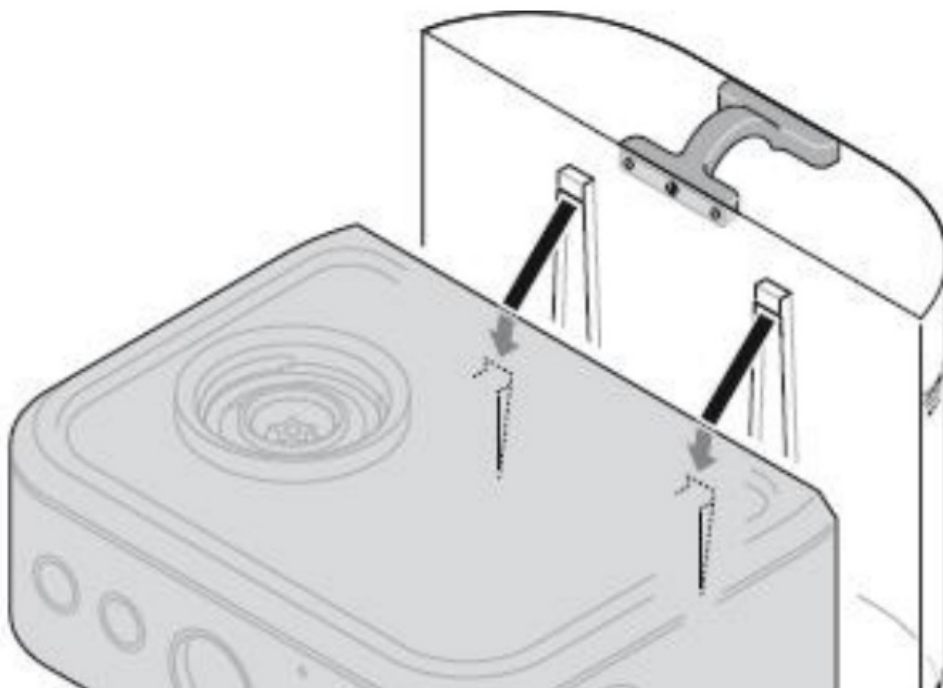
Unpacking and setting up

1. Remove all packing material.

2. Check to ensure that all parts are present and undamaged.
3. Clean all parts before the first use

Filling the water tank

1. Remove the lid from the water tank.
2. Remove the water tank upwards.
3. Rinse the water tank several times thoroughly with clean water.
4. Fill the water tank with fresh, cold tap water at least up to the MIN marking and at most up to the MAX marking.
5. Put the water tank back in the machine. Please note that the two rails on the water tank must be placed on the hooks on the back of the device. The water tank must sit correctly at the bottom
6. Place the lid on the water tank



Before first time use

1. Connect the mains plug to a wall socket. All LEDs are lit briefly. Press the POWER button.
2. The espresso LED rings and steam/hot water LED ring flash. The LED indicator for steam and hot water flashes red.
 - The POWER LED ring is lit.
 - Place a container under the brewing head and turn the steam nozzle over the drip grid
3. Press one of the espresso buttons for self prime and rinsing
 - the machine pumps water through the brewing head and a small amount through the steam nozzle
 - When this process is finished, the flashing LEDs go out and the POWER LED ring flashes. The unit starts pre-heating.
 - When all 4 LED rings are permanently lit, the unit is ready to be used.
4. Empty the drip tray.

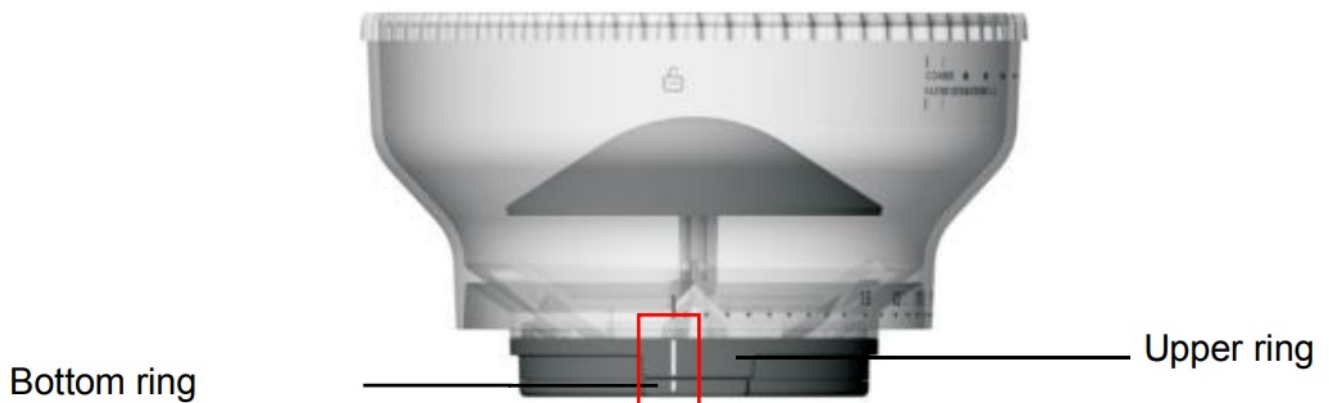
Getting prepared


Before you get to know the preparation for a good espresso, here we share the follows tips that you need to take care of:

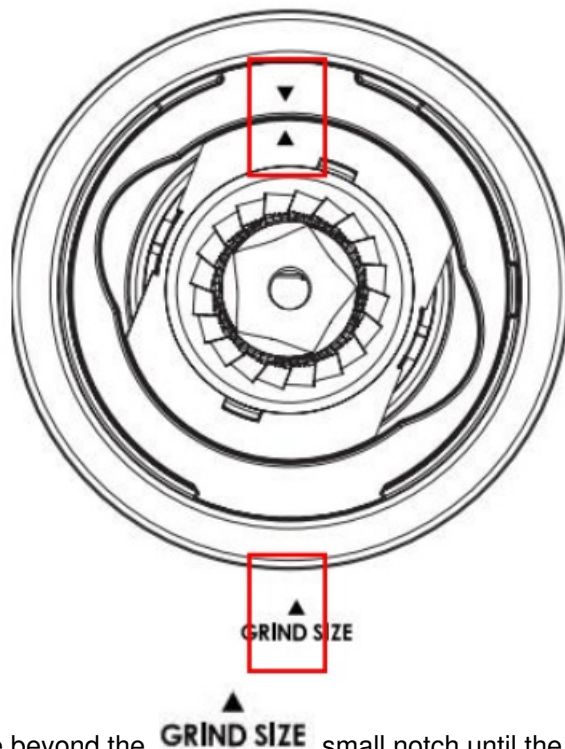
1. Select and insert the filter
2. Preheating the cup
3. Preheating the filter and brewing head
4. Dry the portafilter and the filter
5. Freshly grinding the espresso
6. Flattening and pressing the espresso powder (tamping)
7. Remove espresso powder residues from the edge
8. Insert the portafilter
9. Extracting the espresso:
 - single espresso
 - double espresso
10. As desired: froth the milk

Mounting the bean hopper

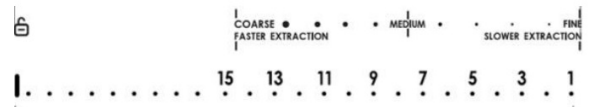
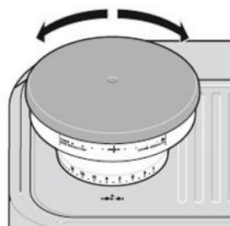
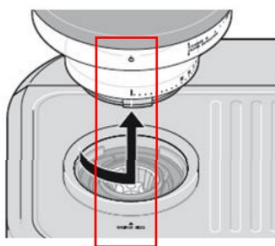
1. The line markings on the two rings at the bottom of the bean hopper must be exactly above each other. Turn the upper ring if necessary. See figure below for correct matching



2. Place the bean hopper on the grinder so that the open lock symbol and the line markings are positioned above the mark for the degree of grinding  GRIND SIZE



3. Turn the bean hopper clockwise beyond the **GRIND SIZE** small notch until the marking is in the number range for the degree of grinding



Exchanging of filter

The machine offers two filters and a storage compartment for unused filter stock purpose:

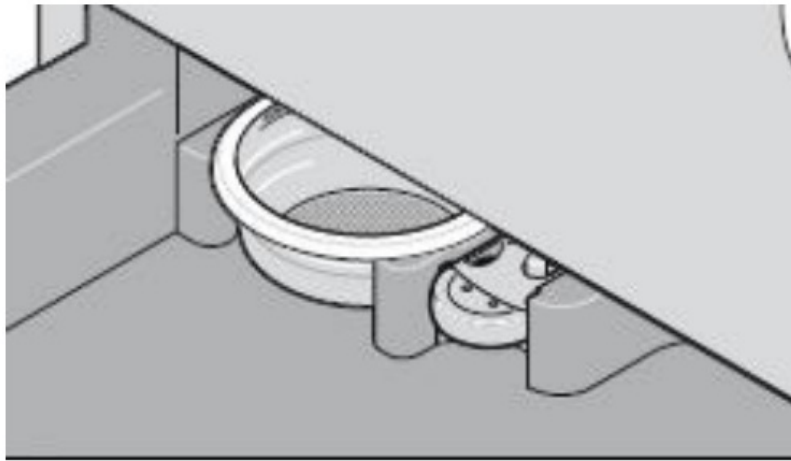


Single cup filter

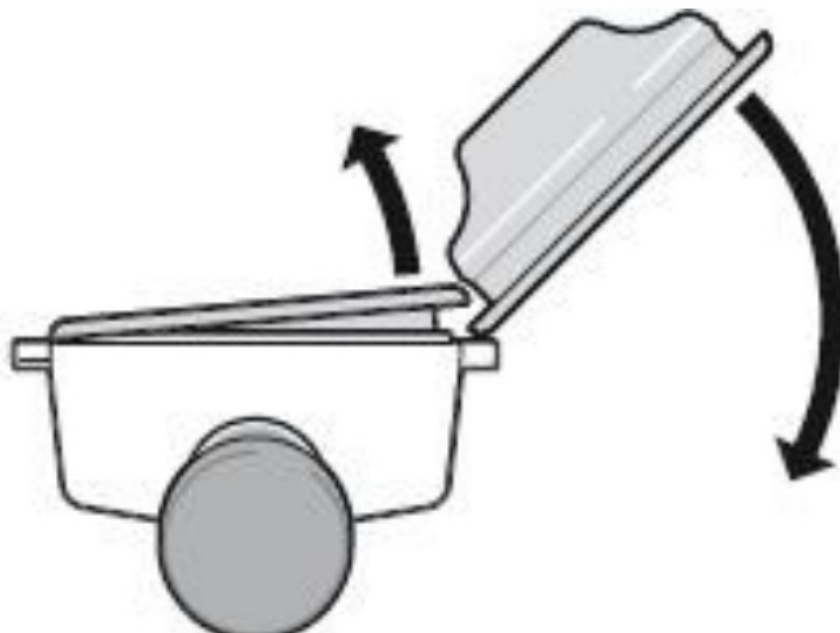


Double cup filter

Put one selected filter to the portafilter and you can leave the other one stored behind the drip tray



To change the portafilter with another filter, use one filter to lift the other one out of the portafilter as shown below. This will help remove the filter easily.



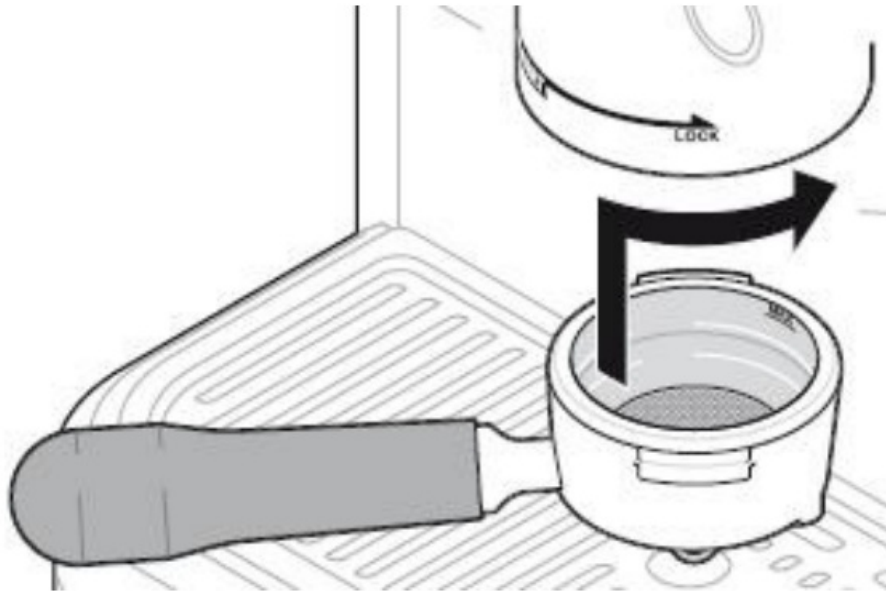
Preheating

For a better performance of espresso coffee, it is recommended to preheat the cups, filters and brewing head before each use.

To warm up the cups you can simply use the hot water to flush the cup

To preheat the filters and brewing head:

1. Insert the portafilter with the selected filter without espresso powder.
2. Insert the portafilter with the handle at INSERT. Turn the handle of the portafilter to the right as far as LOCK.



3. Place a container under the portafilter. Press the double cup espresso button. Hot water flows through the portafilter into the container. When the process is complete, turn the handle of the portafilter to the left as far as INSERT and remove it downwards.
4. Pour away the dishwasher and dry the portafilter and the filter.

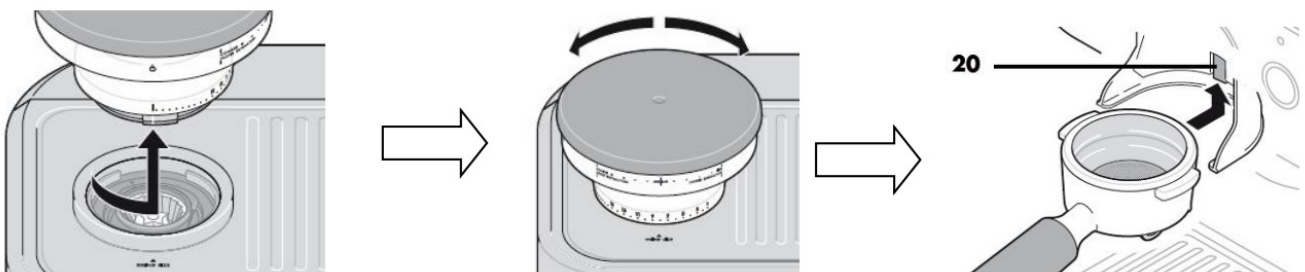
Grinding function

IMPORTANT

Only switch on when the bean hopper is in place

Only operate the grinder when the lid is placed on the bean hopper

1. Remove the lid of bean hopper and pour Fresh coffee bean in the bean hopper for one day usage. Put the lid back.
2. Follow the chapter "Mounting the bean hopper" to fix the bean hopper on the unit.
3. Rotate the bean hopper to select the grinding fineness with the marking pointing to the desired setting.
Remark: This unit offers 15 setting of grinding level for option.
4. Slide the portafilter with filter into the holder under the grinder outlet.
5. Tilt the handle of the portafilter downwards to activate the switch of the grinder to start. As long as you hold the portafilter downwards the switch of grinding will continue.



6. Release the grinder switch as soon as the filter is filled slightly full of coffee powder.
NOTE: for a single espresso you need approx. 14 – 16 g of coffee powder, for a double you need approx. 20 – 22 g.
7. Wait until no more coffee powder is flowing and then carefully pull the portafilter out of the holder.

IMPORTANT:

For a better extraction and espresso strength, the following grinding setting is suggested

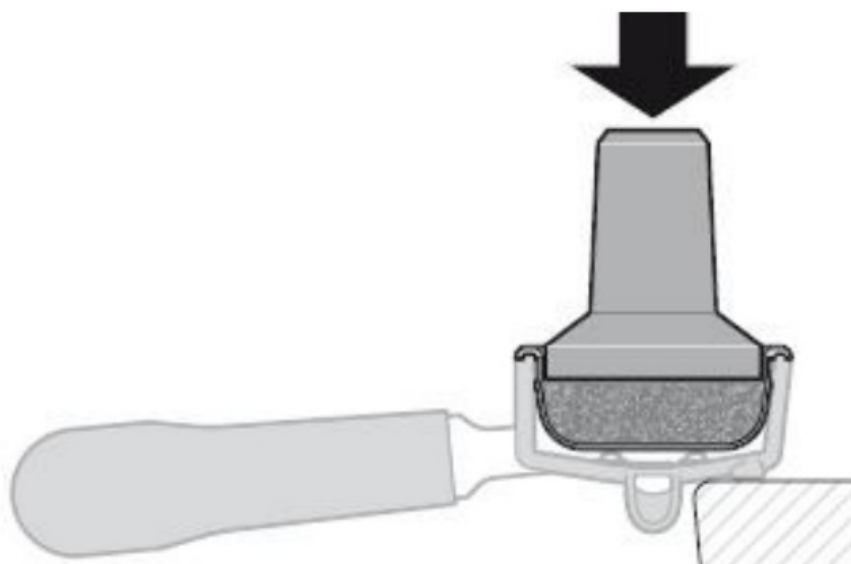
Grinding setting	Use
5-Mar	Single cup espresso
5-Mar	Double cup espresso
8	Filter or drip coffee
15	French Press

Notes: The optimal degree of grinding also depends on the type of espresso.

Tamping

It is very important to compress the coffee powders in a even strength for a good extraction of espresso.

1. Distribute the coffee powder evenly in the filter without pressing on it
2. Place the portafilter with the small shelf on the edge of the worktop (see figure).
3. Place the tamper straight on the coffee powder from above and press it down evenly using a pressure approx. 15kg/f.
4. Carefully lift off the tamper. Wipe off any loose ground coffee powder from the edge of the filter



Single cup espresso

1. Put single cup filter into sieve holder.
2. Follow the chapter of filling the water tank, Pre-heating , Grinding and Tamping to fill the single cup filter with espresso powder and prepare the operation.
3. Insert the portafilter in the machine with the handle pointing to the left, align sieve handle with “ insert” symbol onto shower head ,



4. Turn the handle to right until lock well with shower head, put the warm-up coffee cup right under sieve holder spout. press single cup button the machine starts to brew coffee for programmed volume espresso coffee(40ml).
5. After finishing brewing , LED for four buttons will come on. The machine will enter standby working mode.
6. Remove the portafilter clockwise to detach. Clean the portafilter and dry it after use.

Now you can enjoy your own Coffee!

TIPS:

During coffee brewing , you can press single cup button to stop brewing coffee.

Double cup espresso

1. Put double cup filter into sieve holder.
2. Follow the chapter of filling the water tank, Pre-heating , Grinding and Tamping to fill the single cup filter with espresso powder and prepare the operation.
3. Insert the portafilter in the machine with the handle pointing to the left, align sieve handle with “ insert” symbol onto shower head



4. Turn the handle to right until lock well with shower head, put the warm-up coffee cup right under sieve holder spout. press single cup button the machine starts to brew coffee for programmed volume espresso coffee(80ml).
5. After finishing brewing , LED for four buttons will come on. The machine will enter standby working mode.

6. Remove the portafilter clockwise to detach. Clean the portafilter and dry it after use.

Now you can enjoy your own Coffee!

TIPS: During coffee brewing , you can press double cup button to stop brewing coffee.

Setting coffee volume of single cup

1. Repeat steps 1-3 of single cup espresso brewing. Turn the handle to right until lock well with shower head, put the warm-up coffee cup right under sieve holder spout.
2. Press and hold single cup button more than 3S to enter the coffee volume setting mode. The single cup button ring starts to flash. After reaching the desired coffee volume, press single cup button again to stop, and machine will memorize the new single cup coffee volume .

TIPS:

1. Single cup volume setting range :25-60ml,
2. If users want to cancel the new setting single cup volume , please process as per instruction of returning default setting .

Setting coffee volume of double cup

1. Repeat steps 1-3 of single cup espresso brewing. Turn the handle to right until lock well with shower head, put the warm-up coffee cup right under sieve holder spout.
2. Press and hold the double cup button more than 3S, the unit will enter to coffee volume setting mode with double cup button LED flashing. After reaching desired coffee volume, press double cup button again to stop, and machine will memorize the new double cup coffee volume .

TIPS:

1. Double cup volume setting range: 50-120ml
2. If users want to cancel the new setting double cup volume, please process as per instruction of returning default setting .

Steam

1. Briefly press the “steam/hot water button”, the unit will enter into Steam function
2. The machine will start pre-heating for steam with steam indicator flashing. The indicator will come on white after pre-heating finished. Now it is ready for steam.
3. Pour the desired amount of milk to the milk jug. Immerse the steam wand into the milk jug with a slope. Adjust the steam wand during milk frothing to obtain a better froth. When the milk froth temp. reaches 140°F or the appropriate milk froth scale is achieved, press the steam/hot water button again to stop.
4. Remove the milk jug from steam wand. Clean the steam wand with wet damp cloth gently after use.

TIPS:

1. For a denser and more even froth, you should ideally use full cream or semi-cream cow's milk at refrigerator temperature (about 41°F).
2. The max steam timing is 90S as default setting .

Hot water

1. Put cup or water container beneath the position steam wand.
2. Press and hold the "steam/hot water button" for more than 3S, the unit will enter into hot water function. The Steam/Hot water indicator will illuminate in red. The hot water will start dispensing from the steam wand. Press the button again to stop while reaching desired water volume.
3. Remove cup or water container from steam wand

TIPS:

The max hot water timing is 90S as default setting .

Adjust water temperature

The machine offer 3 temperature setting ,the operation as below:

Power off the machine. Simultaneously press single cup button and Steam/Hot water button for more than 1S, machine start to enter to temperature adjustment mode, single cup button and Steam/Hot water button start to illuminate white light.

1. Default setting is high temperature , red hot water light start to illuminate
 2. Press Steam/Hot water button one time to middle temperature , red hot water light and white steam light flash in turn
 3. Press Steam/Hot water button again to low temperature , white steam light keep illumination
- After finishing temperature level setting, press power button, the machine memorize the new temperature level setting, all lights goes off. the machine memorize the new setting .

Water hardness setting

The machine offer 3 water hardness setting ,the operation as below:

Power off the machine. Simultaneously press double cup button and Steam/Hot water button for more than 3S, descaling warning indicator starts to flash. Machine starts to enter water hardness adjustment mode.

1. Default setting is hard hardness. Single cup button and double cup button light ring start to illuminate white
 2. Press double cup button one time to middle hardness. Single cup button light goes off .
 3. Press double cup button again to soft hardness. Double cup button light goes off.
- After finishing water hardness setting, press power button , the machine memorize the new temperature level setting , all lights goes off

TIPS:

1. water hardness setting adjust sequence is hard- middle –soft-hard
2. Reaching to below coffee qty, the descaling light will start to flash ,and remind users to do descaling . hard hardness: 500 cup coffee middle hardness :1000 cup coffee soft hardness :1500 cup coffee .

Descaling

500shots for soft water, 1000shots for mid water and 500shots for hard water, when the cycle number is reached ,

the descaling LED flashes to remind descaling operation. Before use , read the instruction carefully ,process as follows

1. put descaler into water tank, then add water o water tank to max mark
2. put water container under coffee spout ,and another water container for loading water from steam wand .
3. Press 1cup and 2cups button simultaneously over 1S;
4. 1cup and 2cups LED flash in turn;
5. Steam/hot water LED goes off;
6. Descaling program activated (thermo block ,pump, solenoid valve work);
7. Thermo block heating when NTC is detecting the temperature <158°F;
8. Pump start to work, citric acid mixed water dispensing from coffee outlet for 40S;
9. solenoid valve shift the water tunnel to steam side, water dispensing from steam nozzle for 40S;
10. Repeat 8 & 9 for 3cycles;
11. Descaling LED goes off; then all other LED goes off
12. take out water tank, pouring out left mixture into water tank, cleaning water tank by fresh water ,then add fresh water into water tank to max ,and put water tank to machine .
13. press power button ,single cup ,double cup, hot water LED start to flash, power LED keep illuminate ,thermo block don't work,
14. Press any button of 1cup , 2cups button (pump, solenoid valve work, thermo block don' t work)
15. water dispensing from coffee outlet (about 120ml), then, solenoid valve shift the water tunnel to steam side, water dispensing from steam nozzle
16. therm block start to heat, power LED flash, ,single cup ,double cup, hot water LED goes off
17. Entering pre-heating program;

Water shortage warning

The unit will warn users to add water to water tank while water shortage into water tank, descaling light illuminate and steam white light flash, users add water to water tank to no less than MIN mark , press any button(single cup/double cup),the pump start to work, and pump some water to delete water shortage warning lights, and machine continue to work.

Return to default setting

Power off the machine. Simultaneously press single cup button and double cup button for more than 3S,descaling warning light star to illuminate ,single cup button and double cup button start to illuminate , press power button. After 2S,all lights goes off . Press power button again , finish operation of returning to default setting . Cleaning

Cleaning the machine

The following parts of machine must be cleaned regularly :

- Drip tray&cover
- coffee filters
- bean hopper
- coffee burrs
- water tank
- steam wand

Important!

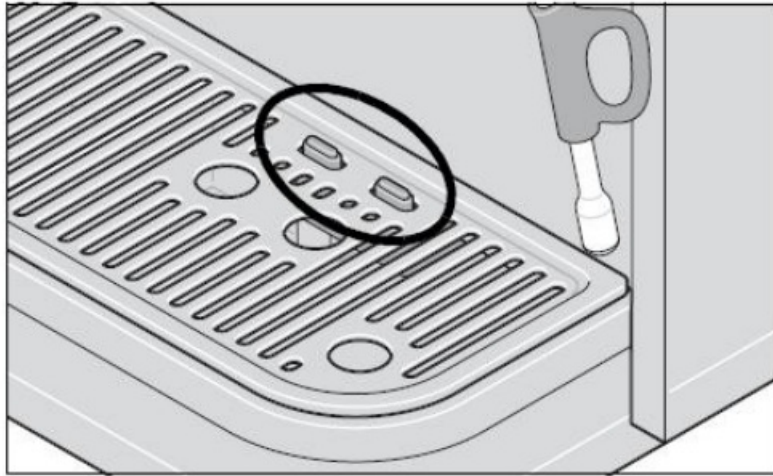
- don't use solvents, abrasive detergents or alcohol to clean the machine .
- don't use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surface .
- none of the components off machine could be washed in a dishwasher with the exception of drip tray cover and milk jug.
- if the machine is not used for more than a week, before using it again, we recommend users perform a rinse cycles .

Danger

- while cleaning ,never immerse the coffee machine in water .It is an electrical appliance
- before cleaning the outside of the machine , turn it off, unplug from the mains sockets and allow to cool .

Cleaning drip tray

The drip tray is fitted with a level indicator showing the amount of water it contains .Before the indicator protrudes from the drip tray,



the drip tray must be emptied and cleaned ,otherwise the water may overflow the edge and damage the appliance, the surface it rests on or surrounding area .

1. remove the drip tray
2. remove the drip tray cover,pouring over water as per below ,clean the drip tray with a cloth ,then reassemble the drip tray .




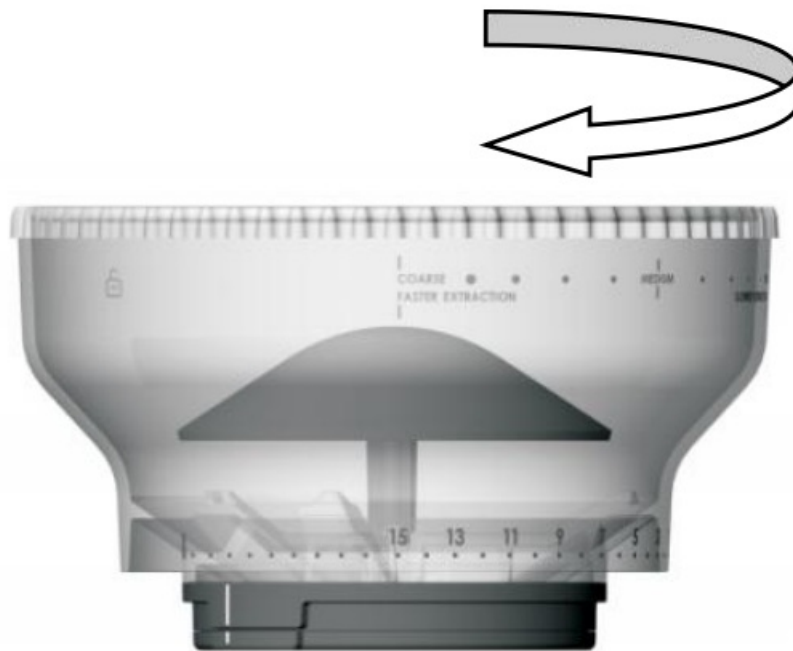
3. put the drip tray in place .



Cleaning the grinding burrs

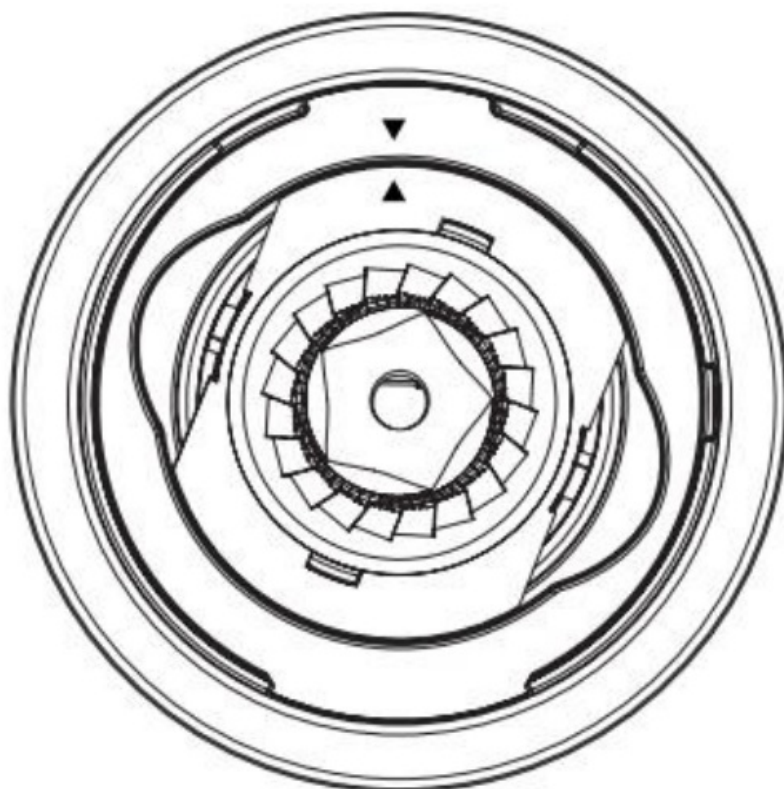
1. empty the bean hopper (if necessary ,using vacuum cleaner to remove any remaining beans)
2. attach the filter holder and operate the mill without beans to free the coffee guide :attach the filter holder to the

outlet of the coffee mill ,slightly press the filter holder handle. Grinding remaining beans into mill, when no powder fall out from outlet, then stop to press filter holder handle to stop grinding .

3. remove the bean hopper :turning the fitness selector anticlockwise as far as it will go to the  position, take away the bean hopper.



4. lift and extract the upper burr.
5. clean the inside of the appliance with tube rush and use a vacuum cleaner to remove coffee powder residues .
6. put the upper burr back in the appliance ,the burr is correctly inserted if it does not move , and rotate the upper burr, make sure onto  upper burr to align with  onto ring . then , turn the fineness selectore clockwise to the desired grinding position .



Cleaning steam wand after use

Every time

After texturing milk purge the steam wand by turning the rotation knob to hot water for just 1-2 seconds .
wipe the steam wand tip with a damp cloth to delete milk residue .

2-3 months

Soak the steam wand overnight in the milk jug with warm water& descaling agent .

In the morning ,remove the jug and rinse ensuring the all traces of the solution has been removed , Wipe steam wand with a damp cloth ensuring that all traces of the descaling agent have been removed Run hot water through the steam wand for 40S.

Unblocking steam wand

If the steam wand tip become clogged with milk residue

1. insert the long needle of cleaning tool , cleaning cup the steam wand tip hole and remove
2. run hot water through the steam wand for 40 seconds by turning t the knob (10)to hot water position

Cleaning bean hopper

1. make sure the bean hopper is empty ,then release by turning it anticlockwise and extract from the machine .
2. wash the hopper and lid with warm water. Don't wash the components in a dishwasher or use washing up liquid !Dry all accessories thoroughly before using again.
3. Remove coffee residues
4. Put the hopper back as described in section of installation bean hopper .

Cleaning the coffee filters

Cleaning the coffee filters weekly


1. take out filters from sieve holder , rinse the filters under running water
2. make sure the holes are not blocked. If necessary, the clean it by shore needle of cleaning tool .
3. place the filter into sieve holder or storage area of machine .

Technical data

Name	Espresso Machine with Integrated Grinder
Model No.	CJ-281C
Power:	1480-1770W
Connection:	110-130V~ 50-60 Hz
Auto-off	30 minutes

Fricoffee

Documents / Resources

<p>Instruction Manual CJ-281C Espresso Machine with Grinder</p> 	<p>Fricoffee CJ-281C Espresso Machine with Grinder [pdf] Instruction Manual CJ-281C Espresso Machine with Grinder, CJ-281C, Espresso Machine with Grinder, Machine with Grinder, Grinder</p>
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References

- [User Manual](#)