

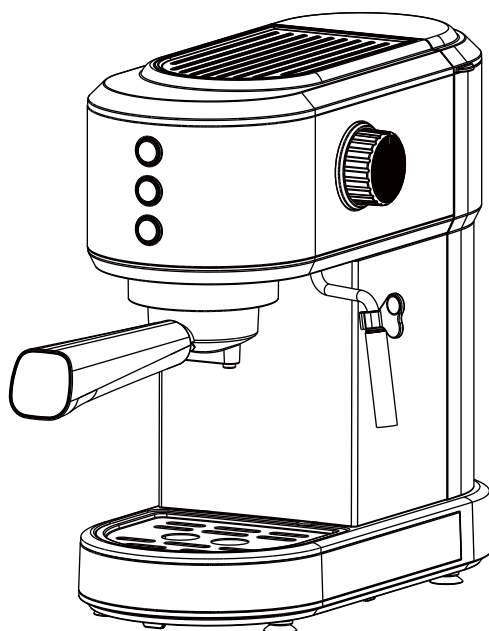


Instruction Manual

20 Bar Espresso Maker

Brand:amzchef

EM-2205A



**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

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1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surface. Use handles or knobs.
3. When in use, the appliance is under pressure and should never be left unattended.
4. To protect against fire, electric shock and injury to persons, do not place cord, plugs, or appliance in water or other liquid.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning.
8. Allow Espresso Maker to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
10. The use of any accessory not evaluated for use with this appliance and not recommended by the appliance manufacturer may cause fire, electric shock or injuries to persons.

NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.

11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. If this appliance begins to malfunction during use, press the POWER button; turn the function control to STANDBY. Then immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
15. Never use the appliance without water.

CAUTION

Relieve pressure through steam wand before removing cup or filter basket.

16. Do not use this appliance for other than its intended use.
17. Be certain lids are securely in place before operating appliance.
18. Scalding may occur if the lids are removed during the brewing cycle.
19. To disconnect, press the POWER button; turn the function control to STANDBY. Then remove plug from wall outlet.
20. Do not set hot glass carafe on a wet or cold surface.

WARNING

To avoid the risk of injury, do not open the brew chamber during the brew process.

ADDITIONAL IMPORTANT SAFEGUARDS FOR HOUSEHOLD USE ONLY

WARNING

This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION

The Espresso Maker must be allowed to cool down sufficiently before adding more water to avoid splattering.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Use water only in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the Descaling section of this Instruction Manual.
4. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
5. Keep appliance at least 4 inches away from walls or other objects during operation.

6. Place the appliance on a surface that is resistant to heat.
7. Prior to connecting or disconnecting plug from wall outlet, press the POWER button; turn the function control to STANDBY.
8. If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. Do not reach into the water! immersed in water. Contact Consumer Service for examination and repair.
9. Always use fresh, cool water in your appliance. Warm water or other liquids, except as described in the descaling section, may cause damage to the Espresso Maker.

2. TECHNICAL PARAMETERS

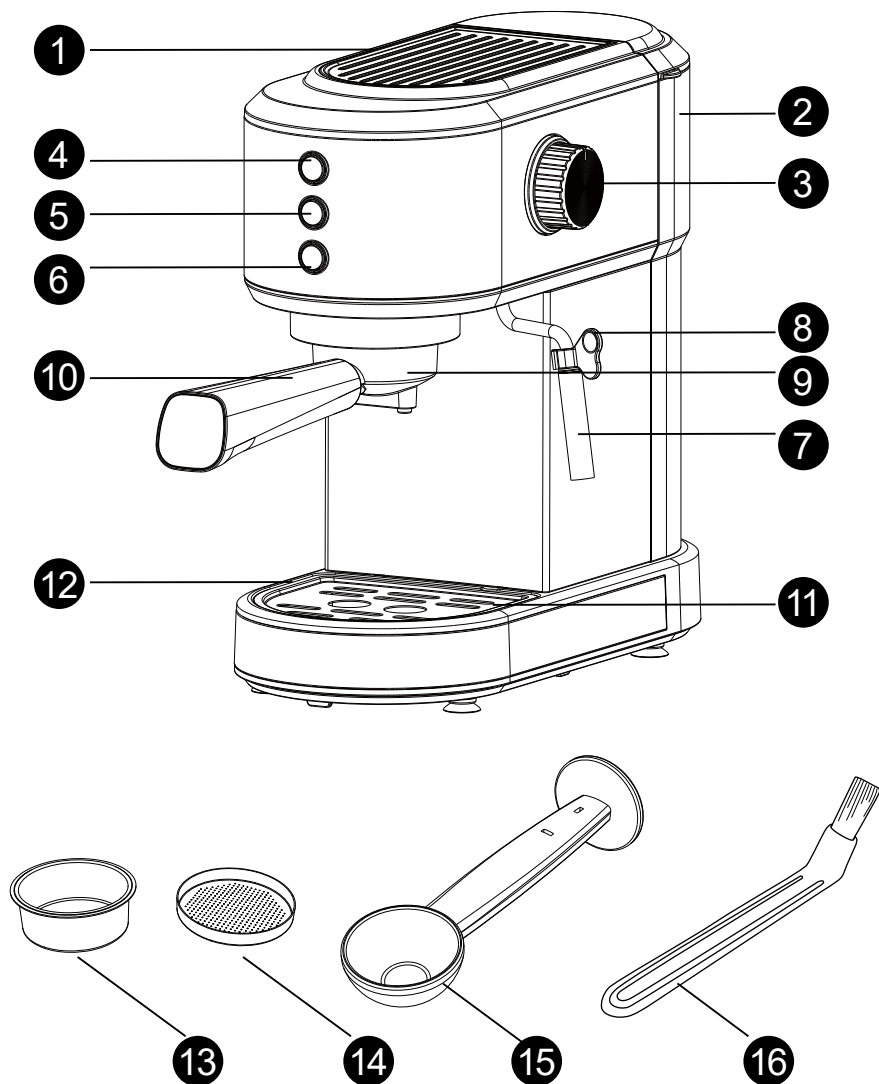
Rated Voltage	120V~
Rated Frequency	60Hz
Rated Power	1350W
Pressure	≤20bar
Tank Volume	1000ml
Environmental Temperature	10°C~40°C
Sizes	297*154*288 mm/11.7*6.1*11.3 inch
Weights	3kg/6.6lb

3. THE ART OF EXTRACTING ESPRESSO

Consistency is key when it comes to a great shot of espresso. Optimal flavor is achieved as the brewing temperature is maintained. Grounds are pre-infused with low, steady water pressure before extraction. Shot volumes are automatically dispensed and can be adjusted to taste. The result is a perfectly balance, rich and flavorful espresso. The perfect espresso shot is all about achieving a balance of acidity, sweetness and bitterness. Many factor play a major role: temperature of the water: portafilter, and serving cups are crucial. Filter baskets and steam wand must be clean: coffee beans fresh and perfectly roasted. The fineness or coarseness of the grind, dose of ground coffee, and tamping pressure should be consistent when experimenting to achieve your perfect pull.

4. GETTING TO KNOW YOUR ESPRESSO MAKER

Product may vary slightly from illustration



Re.	Description	Specification
①	Heated Warming Plate	Heats up and dries cups
②	34 oz Removable WaterTank	Push back the tank lid & fill with clean water,or remove the water tank by opening the lid.
③	Function Control Dial	Once pressure is built and the STEAM button is illuminated (stops flashing), turn the dial to activate the STEAM wand.
④	1 SHOT Button	- Press once to initiate a 1 oz. extraction. - Press and hold for 3 seconds to set the amount you want.
⑤	2 SHOT Button	- Press once to initiate a 2.5 oz. extraction. - Press and hold for 3 seconds to set the amount you want.
⑥	STEAM Button	Press the MANUAL button to start and stop the brewing
⑦	Steam Wand with Silicone Tab	Ball joint movement with a stainless steel cover.Able to create silky smooth micro-foam in the milk under the right steam pressure.
⑧	Steam Pipe Handle	Allows for moving the steam wand without burning fingers.
⑨	Brew Head	Compatible with coffee grinds or pod espresso.Has two positions, lock and unlock, for easy cleaning.
⑩	Funnel Handle	Holds and fixes the filter to achieve a better coffee extraction.
⑪	Removable Drip Tray	Removable for easy cleaning.
⑫	Power Button(Not shown)	For turning on/offff the machine.
Accessories		
⑬	Double Cup	51mm Double Cup Filter.Holds 2.5 oz.of ground coffee.
⑭	Single Cup	51mm Single Cup Filter.Holds 1 oz.of ground coffee.
⑮	2-in-1 Coffee Tamper Spoon	Used to measure the amount of coffee powder, compacted powder
⑯	Cleaning Brush	Coffee Brewing Head Cleaning Brush

5. FUNCTION KEYS OPERATION GUIDE

FUNCTIONALITY	PROCEDURE
Restore Factory Mode	During standby mode press and hold both the SINGLE shot and DOUBLE shot buttons for 3 seconds, then the SINGLE and DOUBLE indicator lights will flash 5 times. This indicates that the coffee volume has been reset and the unit will then return to standby mode.
Preheat	Press the STEAM button and the indicator light will begin to flash indicating that the unit is preheating. Once the STEAM button indicator light is solidly lit; this indicates that the unit is heated to the correct temperature. Rotate the knob on the side of the unit to the steam position. The water pump will start working and the STEAM button indicator light will flash. Rotate the knob back to the off position, and the steam function will turn off and the unit will return to the standby mode.
Heat Dissipation After Using Steam	The SINGLE and DOUBLE shot buttons will flash quickly. Rotate the knob to the HOT WATER position. Place the steam wand over the drip tray, into a cup or frothing pitcher. Hot water will start to come out of the steam wand and the SINGLE indicator light will flash. When the boiler has cooled down, and the temperature is low enough to brew coffee, the water pump will stop working and the SINGLE, DOUBLE and STEAM indicator lights will begin to flash. Rotate the knob to the OFF position and the unit will return to the standby mode and you will be able to brew coffee.
Hot Water	During standby mode rotate the knob to the HOT WATER position and both the SINGLE and DOUBLE indicator lights will be solidly lit. Hot water will begin to come out of the steam wand. Rotate the knob back to the OFF position and the hot water will shut off and the unit will return to standby mode.
Automatic Switch-Off	During standby mode the unit will automatically shut off after 30 minutes if no function is pressed.

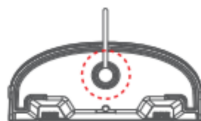
Note

The steam function maximum working time is 1.5 minutes, and the hot water function the maximum working time is 1 minute.

6. BEFORE USING FOR THE FIRST TIME

• Fill Water Tank

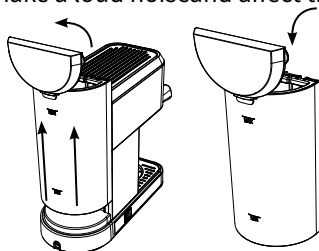
Step 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed.



Step 2 - Extract the tank by pulling it upwards.

Step 3 - Open the lid and fill enough pure water (recommended) in advance but not exceed the MAX line of the water tank, and do not add too little water otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect.

Step 4 - Set up the water tank vertically and align the buckle to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



• Power

Plug in the power supply, then press the power switch on the side to start the machine, the machine will beep, the indicator light on the front "☕" "☕☕" button will flash intermittently, the product is in the heating state.

⚠ WARNING

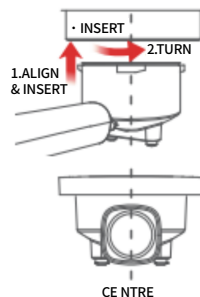
Ensure the steam knob is set to the "☕/▲". If it is set to "○- " or any other position, the machine will beep 5 times as a reminder. Rotate the steam knob clockwise back to the "○- ".

• Insert Portafilter

Step 1 - Align the marking don't on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.

Step 2 - Hold the machine with one hand and the portafilter with the other hand.

Step 3 - Place the portafilter underneath the group head so that the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



• Cleaning

- When using the machine for the first time, or if the machine has not been used for a long time, please clean it with water (Note: attach the portafilter handle to the machine and clean them together)
- Press the "☕" button to activate the machine, This will initiate the desired action to allow water to pass through the electromagnetic pump and clean the entire internal pipework of the machine.
- Empty the water from the cup and repeat a few times to finish cleaning. The machine can now be used as usual.

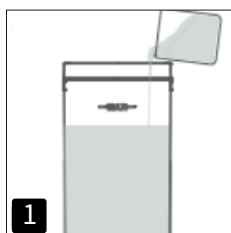
7. MEMORY FUNCTION

1. Once the machine has finished preheating, the "☕" and "☕☕" indicator lights will remain on. Press and hold the "☕" button for 3 seconds to start brewing coffee.. When the desired amount has been reached, press the corresponding "☕" button again to stop making coffee. The amount of one cup will be adjusted accordingly, and the next time you make a cup, it will be remember you set with the desired amount.

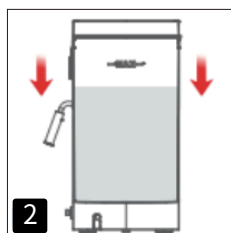
2. After the coffee machine finishes preheating, the "☕" and "☕☕" indicator lights will turn on. Then, press and hold the "☕☕" button for 3 seconds to start brewing the coffee. Finally, press the matching "☕☕" button to dispense your desired amount of coffee. When the desired amount has been achieved, press the "☕☕" button again to stop the coffee-making process. The amount of coffee designated for one cup has been altered. The next time a cup of coffee is prepared, it will be dispensed in accordance with the designated amount.

8. MAKE A PERFECT CUP OF CONCENTRATE

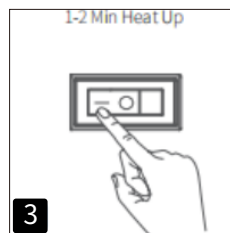
The secret to a perfect espresso shot is all about achieving the perfect balance of acidity, sweetness, and bitterness. Many factors play a major role: temperature of the water; portafilter, and serving cups is crucial, filter baskets and steaming wand should be clean; coffee beans must be fresh and perfectly roasted. The fineness or coarseness of the grind, dose of ground coffee, and tamping pressure should be consistent when experimenting to achieve your perfect pull.



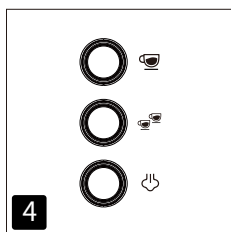
Extract the tank by pulling it upwards. Fill the water tank with clean water (Do not exceed the MAX line).



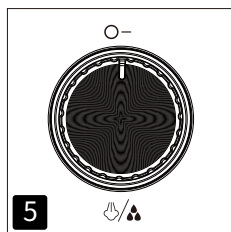
Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



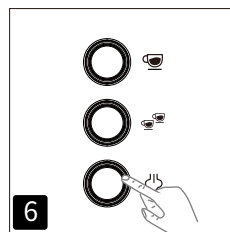
Insert the Power Plug. Press the ON/OFF button to turn the machine on, the 3 buttons start to blink blue light slowly to indicate it's heating up.



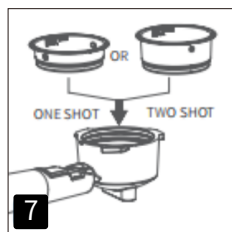
LIGHTS all fully illuminated Espresso Machine is ready for use.



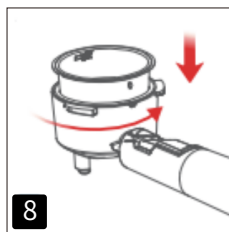
Place a cup under the Group Head. Turn the knob to coffee on.



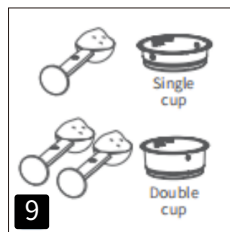
Press the 1 SHOT button to dispense water. Half fill the cup with hot water to preheat the cup.



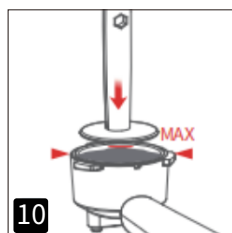
Place a filter into the portafilter. Select either the Single-cup filter or the Double-cup filter.



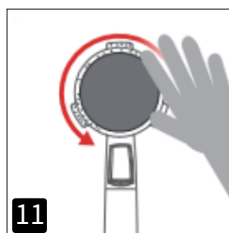
Align the marking don't on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.



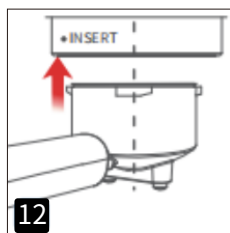
Dose the filter with coffee grinds
 - One spoon of fine grinds for the Single cup filter.
 - Two spoons of fine grinds for the Double cup filter.



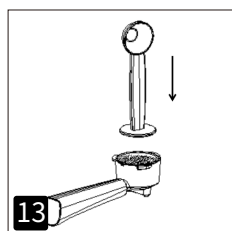
Evenly tamp (press) the grinds to the level indicated.



Wipe away any excess grinds to clear the edges of the portafilter.



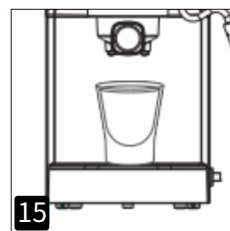
Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.



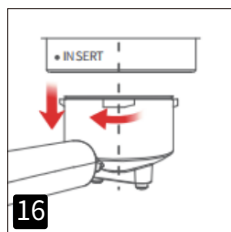
Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



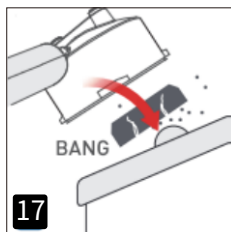
Empty the cup.



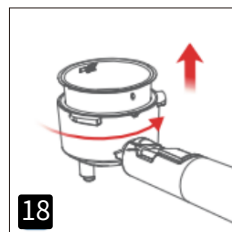
Position the cup on the drip tray, under the portafilter. Remove the drip tray cover if the cup is too tall.



Wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise to avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound.



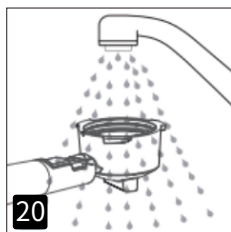
Discard the coffee puck in the portafilter.



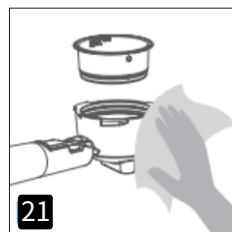
Align the marking don't on the Filter Basket with the groove on the portafilter and remove it from the portafilter.



Rinse the front and back of the filter basket under the faucet, and finally rinse the inner holes and the outer holes with water.

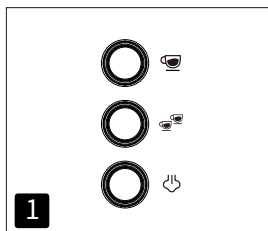


Rinse the inner and outer holes of the portafilter with clean water. Do not wash it with any descaler.

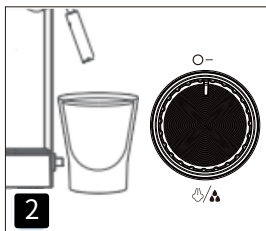


Use a clean cloth to wipe the filter and portafilter dry.

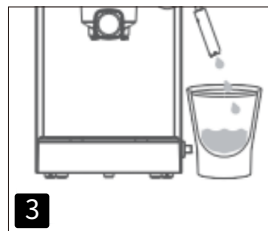
9. MILK FROTHING GUIDE



When the indicator light of the front button "☕" is always on, then press the "☞" button, at this time, the indicator light of the "☞" button starts flashing until the "☞" indicator becomes normally lit.



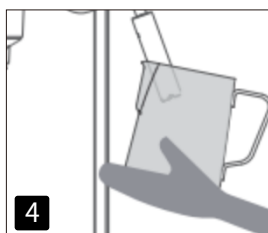
Place a cup on countertop and position Steam Wand. Turn the Knob to the steam icon.



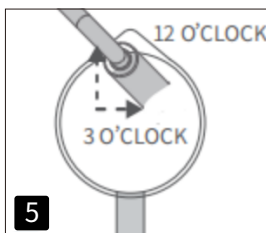
Release some steam out from the steam wand before performing milk frothing.

Note

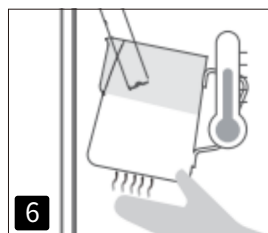
Release a little water from the steam pipe before frothing the milk.



Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.



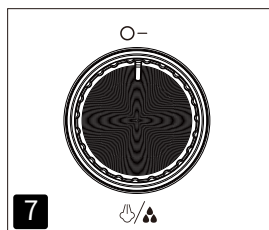
The steam wand arm is at 12 o'clock. The steam wand outlet is at 3 o'clock. The milk is just soaked to the 2mm position of the steam wand outlet.



Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.

TIPS

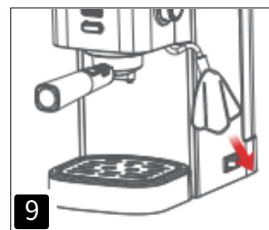
After the milk foam cup base is too hot to touch for 3 seconds, the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.



After production, turn the Knob to the “O-”.



Remove the milk foam cup away from the steam wand.



Wrap the Steam wand cover with a damp cloth, turn on the steam to clean the steam pipe.

10. USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

11. CARE & CLEANING INSTRUCTIONS

CAUTION

NEVER IMMERSE THE ESPRESSO MAKER IN WATER OR ANY OTHER LIQUID.

1. When espresso making is complete, press the POWER button; turn the function control to STANDBY. Unplug the Espresso Maker from the electrical outlet and allow to cool completely before cleaning.

CAUTION

The Espresso Maker creates hot water and steam under pressure. To avoid burns on fingers or hands, always make sure the POWER light is off. NEVER touch the filter basket holder or steam wand immediately after brewing or steaming. Allow all parts to cool thoroughly before touching.

IMPORTANT

The portafilter and filter basket should be emptied and rinsed thoroughly with warm water after every use.

2. Clean the steam wand and water dispenser. After frothing milk or dispensing hot water, twist to remove the water dispenser tip and the frothing tip from the steam wand and clean thoroughly.
3. Insert the cleaning pin's larger wire into both the water dispenser's and steam wand's outlet to clear. Rinse and screw the clean water reservoir tip and frothing tip securely back into the wands.
4. Remove the drip plate, FULL bar, and slide the drip tray straight out. Empty any collected water. Dry with a clean cloth and reassemble.
5. Wipe the outside of the Espresso Maker and brew head with a damp cloth.

WARNING

Never use solvents or any detergents that may scratch or damage the surface of the machine.

6. Clean the stainless steel frothing jug, tamper, by hand.
7. **No parts of the Espresso Maker should be cleaned in the dishwasher.**

12. DESCALING

Descaling reminder: The coffee machine is designed to undergo descaling every 300 uses, including for coffee, steam and hot water. When this limit is reached, the "☕" and "☕" indicator light will blink slowly in sequence until the descaling process is completed, after which the machine will return to normal operation.

1. Before cleaning your Espresso Maker, make sure the function control dial is in the STANDBY position and the appliance has been disconnected from the wall outlet.
2. Fill the water tank with 1 part white vinegar to 3 parts cold water.
3. Attach empty portafilter and any filter basket.
4. Plug the Espresso Maker into 120V AC electrical outlet.
5. Center a wide-mouth spouted container or cup under the 2-spout portafilter. Place the steam wand's tip into the frothing jug. Place an empty container under the water dispenser.
6. Plug the unit into a 120V AC electrical outlet.
7. Press the POWER button. The single shot (☕) and double shot (☕☕) buttons will

begin to flash. When the system is up to temperature, all 4 buttons on the control panel will illuminate.

8. Turn the function control dial to STEAM. Allow the hot steam to purge the line for at least 45 seconds.

9. Press the double shot (☕) button, then empty the hot water, until the entire tank of water is purged through the system.

10. In hard water environments, it is recommended to repeat this procedure.

11. After descaling, remove the water tank and refill with fresh, cold water.

Repeat steps 7 through 9 to thoroughly rinse the Espresso Maker.

WARNING! Never immerse power cord, plug or Espresso Machine in water or any other liquid. The water tank should never be completely emptied during descaling.

12. When the flow has stopped, press the POWER button. Make sure the all indicator lights OFF. Unplug the Espresso Maker from the wall outlet when not in use.

13. Remove portafilter, containers or cups and rinse with hot water for next use.

13. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee runs down the side of the portafilter.	Portafilter is not attached correctly, or has not been tightened sufficiently.	Re-insert the portafilter into the brew head. Make sure the handle is facing outward and is firmly engaged on the brew head.
	Coffee pod is not properly fitted in the filter basket.	Make sure that no part of the coffee pod filter hangs over the lip of the filter basket.
	Edge of filter insert is not free of coffee granules.	Clean around the top edge of the filter and wipe the brew head with a clean, damp cloth.
	The brew head is dirty.	Wipe brew head with a clean, damp cloth.
	Brew head rubber seal is damaged or worn.	Contact Customer Service.
Espresso is not streaming.	No water in the water tank.	Fill tank with water.
	Water tank is incorrectly assembled.	Press firmly down on the water tank to make sure it is correctly positioned.
	Brewing filter may be blocked.	See “Descaling” section of this Instruction Manual

	The filter basket is blocked, coffee grounds are too fine or tamped down too hard.	Empty filter basket and rinse under water to clean. Use the cleaning pin to clear holes in the base of the Wipe the brew head with a cloth. Redose the filter with a coarser coffee grind and tamp with less pressure.
Espresso does not have any or enough cream.	Coffee is old or dry.	Use freshly roasted and ground coffee. Always store in an airtight container.
	Coffee not compacted firmly enough.	Tamp coffee grounds with more pressure.
	Coffee grind is too coarse.	Use a finer grind of pre-ground coffee or grind the coffee beans to a finer texture.
	Dose is too small.	Increase dose
Coffee is too cold.	Cups, filter and filter hand are cold.	Run a blank shot to pre-heat cups, portafilter and filter baskets.
	If making a cappuccino or latte the milk may not be heated enough.	Ensure that milk is heated properly during texturing, but DO NOT boil the milk.
No steam from the steam nozzle.	Steam nozzle is blocked.	See “Care & Cleaning Instructions.”
Not enough froth when texturing.	Milk is not fresh.	Begin again with fresh milk.
	Milk temperature is too warm.	Always use cold milk(41°F)
	Texturing jug is warm	Refrigerate or run cold water into the jug before use.
	Steam nozzle is blocked.	See “Care & Cleaning Instructions.”
	Milk has been boiled.	Start again with fresh, chilled milk.
	The milk is making large bubbles rather than microbubbles.	The tip of the steam nozzle should be positioned just below the surface of the milk.
Cups are unevenly filled.	Uneven tamping or obstruction in the pouring spouts.	Make sure coffee is tamped evenly and check that both pouring spouts on the portafilter are unobstructed. See “Care & Cleaning Instructions.”
Espresso tastes burnt.	Change the type of coffee being used.	Experiment with various types and brands of coffee beans.
	Appliance has not been rinsed after descaling.	Purge a full water tank through the spresso Maker before pulling another espresso shot.

Pump makes an unusually loud noise.	Not enough water in the tank, or the water tank is empty.	Fill the water tank. The water tank should always be filled past the MIN (5 oz.) mark. NEVER operate the Espresso Maker with an empty water tank.
	Water tank is incorrectly assembled.	Press firmly down on the water tank to make sure it is correctly positioned.
Machine does not operate.	Portafilter may be blocked.	Remove portafilter and clean brewing head. See “Care & Cleaning Instructions.”
	Machine blocked by scale buildup.	See “Descaling.”

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14. COFFEES TO TRY

Espresso (Short Black)

Espresso is a concentrated, full bodied coffee with a stable layer of crema on top. An espresso is the foundation of all coffee.

- Espresso glass (3 oz).
- Single or double shot of espresso (1-2 oz).

Ristretto

A ristretto is an extremely short espresso, distinguished by its intense flavor, aftertaste and its thin crema on top.

- Espresso cup (1 oz).
- Half a single shot of espresso (0.5 oz).

Long Black (Americano)

A standard espresso with hot water added. The hot water is added first so that the crema is maintained.

- Cup (6 oz).
- Hot Water (to preference).
- Single or double shot of espresso (1-2 oz).

Con Panna

Con Panna, Italian for "with cream", made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or chocolate.

- Cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Lightly whipped cream - dusted cinnamon.

Macchiato

Macchiato, Italian for 'to stain or mark'. Traditionally served as a standard espresso with a dash of cold or frothed milk & a small dollop of foam into the middle of the crema.

- Espresso glass (3 oz).
- Single or double shot of espresso (1-2 oz).
- Dash of cold or frothed milk & small dollop of foam.

Flat White

An espresso with frothed milk & a thin layer of foam milk on top. The wider cup will create the slim layer of foam, the signature of the flat white.

- Wide cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.

Latte

An espresso with frothed milk & a finger width layer of foam milk on top. The narrower cup will create the thicker layer of foam.

- Glass or Cup (7 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.

Cappuccino

An espresso with 1/3 steamed frothed milk, topped with 1/3 creamy foam & a dusting of chocolate.

- Cup (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- 1/3 frothed milk, 1/3 foam-dusted with chocolate.

Mocha

Made in a similar way to a cappuccino but with the addition of chocolate.

Simply stir the chocolate into the espresso prior to adding the steamed milk & foam

- Cup or tall glass (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- Chocolate Syrup (to preference).
- 1/3 Frothed milk, 1/3 foam.

Babyccino

Steamed frothed milk with a layer of foamed milk. It can also be dusted with chocolate.

- Small cup (3 oz).
- No shot of espresso.
- Frothed milk & foam- dusted with chocolate.



2-YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 2 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

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If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



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